

S M A L L B I T E S

Breaded Cheese Curds 11

Wisconsin white cheddar cheese curds with our house marinara

Roasted Brussels Sprouts 16

Served with fresh herbs, bacon, shaved parmesan, balsamic onions & glaze *GF

Timber House Pretzel Bites 12

Soft salted pretzel bites served with Timber House beer cheese

Chilled Spinach Artichoke Dip 14

Served with Feta Cheese, Roma tomatoes, and fresh made tortilla chips *GF

Garlic Butter and Herb Steak Tips 19

Served with a Timber House bourbon mushroom steak sauce *GF

Clam Chowder 11

A generous bowl of housemade New England clam chowder topped with green onions

Crispy Shrimp Basket 17

Served with our housemade lemon herb aioli *GF

Battered Pickle Chips 11

Served with housemade chipotle ranch

Seared Ahi Tuna 15

Atop a bed of citrus seasonal greens, shaved carrots, cherry tomatoes, sesame seeds with lemon aioli *GF

Bread & Butter 6

Shoestring Fries or Sweet Potato Fries *GF

Regular 6/Sweet Potato 8

Served with our Main St. Sauce

T A C O S

Two tacos served on flour tortillas with shredded cabbage, fresh mango pico, fire-roasted salsa, and a blistered jalapeno

Ale Battered Alaskan Cod 16

Wild Alaskan Cod with an ale beer batter

Crispy Shrimp 16

Pulled Pork 16

Smoked Brisket 16

K I D S M E A L S

Breaded Cheese Curds 11

Cheese Burger 10

Fish and Chips 10

Grilled Cheese 10

V O L C A N O F R I E S

All served on Shoestring Fries

Pulled Pork 16

Pulled pork, house beer cheese and green onions

Smoked Brisket 16

Tender smoked beef brisket, Timber House BBQ sauce and crispy onion straws

Eruption 18

Timber House BBQ pulled pork, smoked brisket with Timber House beer cheese, crispy onion straws and green onions

SALADS

Caesar Salad 6 half / 9 full

Romaine tossed with our housemade Caesar dressing, croutons, and shaved parmesan cheese

House Wedge 16

Wedge of iceberg lettuce with bacon, Bleu cheese crumbles, cherry tomatoes, balsamic glaze, and housemade Bleu Cheese dressing
*GF

House Salad 6 half / 11 full

Mixed green salad with cherry tomatoes, carrots, garbanzo beans, kidney beans, and croutons. Choice of one of our housemade dressings - Buttermilk Ranch, Balsamic Vinaigrette, Bleu Cheese, or Caesar

Add ons

6 oz sous vide chicken to any salad 6

3 sauteed prawns 7

6 oz Grilled Coho Salmon 12

Burger & Sandwiches

Handcrafted on a brioche bun with fries, Protein style is available upon request *GF
Substitute sweet potato fries 2

Steakhouse Burger 18

1/2 lb Wagyu patty with sharp cheddar, lettuce, tomato, red onion, and Main St. Sauce
*Sourced from Durham Ranch, Wyoming

Hickory Smoked Beef Brisket Sandwich 18

With Timber House bourbon BBQ sauce and crispy onion straws

Apple Whiskey Pulled Pork Sandwich 18

Slow cooked pork shoulder topped with slaw and fresh jalapeños

Orange Rosemary Chicken Sandwich 18

Served with Swiss cheese, roasted peppers, tomato, lettuce, onion and housemade lemon garlic aioli

LUNCH SPECIALS

Fish & Chips 20

Ale battered wild Alaskan Cod and shoestring fries, served with slaw and Timber House tartar sauce

Steak Frites 22

10oz Wagyu Ranch steak served with shoestring fries and a demi-glaçe

*Sourced from Durham Ranch, Wyoming

GLUTEN FRIENDLY. PLEASE BE AWARE THAT OUR GLUTEN FRIENDLY PRODUCTS ARE PREPARED IN KITCHENS THAT HANDLE MANY OTHER WHEAT PRODUCTS. THEREFORE WE CANNOT AND DO NOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

20% SERVICE CHARGE IS ADDED TO PARTIES OF 8 OR MORE. CHECKS CAN BE SPLIT UP TO THREE TIMES PER PARTY