

TIMBER HOUSE

BREWERY • DISTILLERY • LODGE

SMALL PLATES

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

Crispy Shrimp Basket 17

Served with our housemade lemon herb aioli *GF

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

Clam Chowder 11

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

Battered Pickle Chips 11

Served with housemade chipotle ranch

Seared Ahi Tuna 15

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

Bread & Butter 6

Shoestring Fries or

Sweet Potato Fries *GF

Regular 6/Sweet Potato 8

Served with our Main St. Sauce

TACOS

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

VOLCANO FRIES

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

TIMBER HOUSE

BREWERY • DISTILLERY • LODGE

ENTRÉES

Linguine Alfredo 17

Linguine with creamy garlic alfredo sauce, topped with parmesan and fresh basil, comes with seasonal vegetables
Add 6oz grilled chicken breast 6

Fish & Chips 24

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

Grilled Herbed Chicken 25

Two chicken breasts with Almendra Bianco butter sauce, lime jasmine rice, and seasonal vegetables, finished with shaved parmesan and fresh basil *GF

Pan-Seared Coho Salmon or Seabass 29

With lime jasmine rice, seasonal vegetables, citrus seasonal greens, and a lemon caper butter sauce *GF

Tiger Prawn Linguini 29

Five jumbo prawns sauteed in Almendra Bianco garlic butter sauce with cherry tomatoes and seasonal vegetables, finished with shaved parmesan and fresh basil

SALADS

Caesar Salad 6 half / 9 full

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

House Wedge 16

Wedge of iceberg lettuce with bacon, blue cheese crumbles, cherry tomatoes, balsamic glaze and housemade blue 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 6 oz sous vide chicken to any salad 6

KIDS MEALS

Breaded Cheese Curds 11

Cheese Burger 10

Butter Linguine 10

Fish and chips 10

Spaghetti 10

STEAKHOUSE

Stockyard Angus Beef

All steaks served with rustic hand-mashed potatoes, seasonal vegetables and demi-glacé

12 oz New York Strip 39

Hand cut

16 oz Lumberjack Ribeye 45

Hand cut

6 oz Filet Mignon 40

10 oz Wagyu Ranch Steak 28 Sourced from Durham Ranch, Wyoming

SIDES/ ADD-ONS

3 grilled prawns 7

Pan roasted mushrooms 6

Caramelized whiskey onions 5

Bread and butter 6

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