

# Beverages

**JUICES** 4 Lemonade | Orange | Cranberry | Tomato | Grapefruit | Pineapple | Apple

**SODA** 3 Coke | Diet Coke | Dr. Pepper | Sprite

★ **BRIGHAM'S BREW ROOT BEER** 4 ★ **STRAWBERRY** or **RASPBERRY LEMONADE** 4 ★ **FRESH BREWED ICED TEA** 3 ★ **2% MILK** or **SOY MILK** 3

★ **MAMACHARI KOMBUCHA** 6 | Lemon Ginger | Aloha ★ **HOT CHOCOLATE** 4

★ **LOCALLY ROASTED MILLCREEK COFFEE** 3 ★ **ESPRESSO** 4 ★ **CAPPUCCINO** 5 ★ **LATTE** 5 ★ **MOCHA LATTE** 5 ★ **NUMI HOT TEA** 4

## SPARKLING

Frico Frizzante 250ml Can 8

Zonin Prosecco Bottle 38

Mountain West Ruby Hard Cider 12

Grandeur Peak Spiked Sparkling Water

*Utah Cherry & Ruby Red Grapefruit* 5

## WHITE

House White 6

Acrobat Pinot Gris 9 Bottle 41

Seaglass Sauvignon Blanc 8 Bottle 36

William Hill Chardonnay 9 Bottle 41

Yalumba Y Sangiovese Rose 7 Bottle 32

## RED

House Red 6

Underwood Pinot Noir 7 Bottle 32

Bogle Merlot 7 Bottle 32

Old Town Cellars Red Blend \$10 Bottle 45

Dona Paula Los Cardos Malbec 7 Bottle 32

Noble Vines 337 Cabernet 9 Bottle 41

## VODKA

Absolut Citron 7

Five Wives 7

Sugar House 7

Beehive Organic 8

Ketel One 8

Tito's 8

Grey Goose 9

## GIN

Tanqueray 7

Beehive Jack Rabbit 9

Bombay Sapphire 8

Beehive Barrel Reserve 9

Hendrick's 10

## RUM

Bacardi Superior 7

Captain Morgan Spiced 7

Cruzan Dark Rum 7

Malibu Coconut 7

Antelope Island 8

## TEQUILA

Lunazul Reposado 7

Espolòn Blanco 8

Patròn Silver 11

Vida Añejo 12

## WHISKY/WHISKEY

Jack Daniel's 7

Porter's Fire Cinnamon 7

Black Feather 8

Bulleit Bourbon 8

Crown Royal 8

Jameson 8

Maker's Mark 8

High West Double Rye 9

High West American Prairie Bourbon 9

Basil Hayden 8 Year 10

Johnnie Walker Black 10

Macallan 12 Year 12

High West Campfire Blend 12

High West Rendezvous Rye 12

## ALL HOUSE SPIRITS 6

# Cocktails

**MORMON MULE** | Sugar House Vodka, Housemade Ginger Syrup, Lime, Soda 10

**SISTER MISSIONARY** | Captain Morgan Spiced Rum, Malibu Coconut Rum, Pineapple Juice, Lime, and topped with Utah Cherry Grandeur Peak 10

**PINEAPPLE JALAPEÑO MARGARITA** | Espolòn Blanco Tequila, Jalapeño, Pineapple Juice, Lime Juice 10

**OLD WESTERN** | High West Double Rye and High West American Prairie Bourbon, Roasted Barley Syrup, Reagan's Orange Bitters, Lemon Twist 12



# Squatters

PUB BREWERY

# Appetizers

**SAMPLER** | Buffalo Wings, Onion Rings, Fried Pickles, Cheese Curds and Cajun Fries with Chipotle Ranch and Blue Cheese 14

**FRIED CHEESE CURDS** | with Marinara 9 VEG

**BRUSSELS SPROUTS** | Flash-Fried and tossed in Ponzu Sauce with Sliced Almonds and Onion Straws 9 VEG VEGAN

**SQUATTERS LEGENDARY BUFFALO WINGS** | with Blue Cheese, Carrots and Celery 13

**ARTICHOKE CHEESE DIP** | Baked Asiago and Artichoke Cream Cheese with Piadini Bread 11 VEG

**BREWHOUSE HUMMUS** | Roasted Eggplant, Garbanzo Beans, Tahini, Lemon Juice, Olive Oil and Italian Parsley with Roasted Tomatoes, Kalamata Olives, Feta and Grilled Flat Bread 10 VEG VEGAN CAN BE GF

**CALAMARI** | with Lemon Herb Aioli and Cocktail Sauce 12

**ROADHOUSE NACHOS** | Refried Black Beans, Jack and Cheddar, Jalapeños, Tomatoes, Black Olives, Sour Cream, Salsa and Guacamole 11 VEG  
★ **SLOW ROASTED PORK** 14 ★ **SAUTÉED SIRLOIN TIPS** 15

**CHIPS, SALSAS, REFritos & GUACAMOLE** | 9 VEG VEGAN

**FRIED PICKLES** | Kosher Dill Slices with Chipotle Ranch 10 VEG

**BAVARIAN PRETZEL** | with Full Suspension Pale Ale Mustard and Three Cheese Sauce 7 VEG

## Burgers

Choice of Sweet Potato or Classic Wedge Fries or Salad. Add Caesar Salad, Onion Rings or Cup of Soup for \$2. Add Pastrami to any Burger for \$3.

**THE CLASSIC\*** | Niman Ranch Ground Chuck 11  
★ Add Cheddar, Jack, Swiss, Mozzarella, Feta, Blue Cheese, Pepper Jack for \$1. Add Guacamole, Bacon or Fried Egg for \$2.

**SQUATTERS BOURBON\*** | Our Classic Burger topped with Cheddar and Bourbon-Garlic Caramelized Onions 13

**BLACK & BLUE\*** | Cajun Spiced Niman Ranch Ground Chuck, Blue Cheese and Daily's Bacon 14

**BUFFALO\*** | 100% Fresh Ground Bison with Polygamy Porter BBQ Sauce, Cheddar and Onion Straws on Ciabatta 16

**TURKEY MUSHROOM** | Ground Turkey, Jack Cheese, Sautéed Mushrooms and Chipotle Aioli 12

**CHEF'S VEGGIE** | Organic Quinoa, Roasted Veggies, Garbanzo Beans, Rice and Oats, with Avocado and Hummus 12 VEG VEGAN  
★ Substitute Gluten Free Udi's Bun Upon Request

## Sandwiches

Choice of Sweet Potato or Classic Wedge Fries or Salad. Add Caesar Salad, Onion Rings or Cup of Soup for \$2.

**BBQ PULLED PORK** | All Natural Niman Ranch Slow Roasted Pork, Polygamy Porter BBQ Sauce and Cilantro Cabbage 12

**ROASTED VEGGIE SANDWICH** | Roasted Zucchini, Eggplant, Red Onions and Bell Peppers, with Fresh Mozzarella and Chipotle Aioli on Ciabatta 11

**TATONKA CHICKEN** | Chicken Breast with Spicy Buffalo Sauce, Cheddar and Daily's Bacon 12

**BROADWAY CHEESE STEAK** | Niman Ranch Beef, Onion, Red and Green Peppers, Sautéed Mushrooms and Jack Cheese on Ciabatta Bread 14

**SOUTHWEST CHICKEN** | Grilled Chicken, Pepper Jack, Daily's Bacon, Roasted Poblano Peppers, Avocado and Chipotle Aioli on Ciabatta 12

**PUB REUBEN** | Niman Ranch Peppered Pastrami and Sauerkraut on Marbled Rye with Cajun Remoulade and Swiss 14

**SQUATTERS CLUB** | Roast Turkey, Daily's Bacon, Jack and Cheddar, Lettuce, Tomato, Cucumber and Mayo on Ciabatta 12 VEG VEGAN  
★ Substitute Gluten Free Udi's Bun Upon Request

## Pizza

Substitute Gluten Free Crust Upon Request

**ROASTED VEGGIE** | Roasted Zucchini, Eggplant, Red Onions and Bell Peppers with Fresh Mozzarella and Garlic Oil 12 VEG

**HAWAIIAN** | Ham, Bacon, Pineapple, Mozzarella, Jalapeños and Marinara Sauce 12

**PEPPERONI** | with Marinara and Mozzarella 12

**BBQ CHICKEN** | with Polygamy Porter BBQ Sauce, Caramelized Onions and Mozzarella 12

**PROSCIUTTO & ARUGULA** | with Roasted Tomatoes and Fresh Mozzarella, Topped with Balsamic Reduction 13

## Pub Favorites

**FISH & CHIPS** | American Wheat Hefeweizen Battered Alaskan Cod served with your choice of Fries 15

**HOUSE TACOS** | Served on Corn Tortillas, Cilantro Cabbage, Onion, Queso Fresco, Fiesta Rice, Pico de Gallo, Refried Black Beans and Salsa  
★ CHILI RUBBED AHI WITH WASABI AIOLI 15\*      ★ CHARBROILED ORGANIC TOFU 12 VEG VEGAN  
★ SEASONED CHICKEN & CHORIZO 13      ★ SLOW ROASTED CARNITAS & CHORIZO 13  
★ BEER BATTERED COD, QUESO FRESCO, AVOCADO AND LEMON SOUR CREAM 14

**GRILLED SALMON\*** | with Ginger Glaze, Wasabi Aioli, Sticky Rice and Sautéed Vegetables 22

**THAI YELLOW CURRY** | Eggplant, Shiitake Mushrooms, Lemongrass, Indian Lime Leaves, Ginger and Broccoli with Sticky Rice 12 VEG VEGAN GF  
★ CHARBROILED ORGANIC TOFU 14 VEG VEGAN GF      ★ GRILLED CHICKEN 16 GF

**TOP SIRLOIN\*** | Niman Ranch Choice 12oz. Top Sirloin served with Sautéed Vegetables and choice of Mashed Potatoes and Mushroom Gravy or Fries 24 GF

**BACON TOPPED MEATLOAF** | Niman Ranch Ground Chuck, Daily's Bacon, Mashed Potatoes, Sautéed Asparagus, Onion Straws and Mushroom Gravy 15

**MAC & CHEESE** | Classic Mixed Cheese Sauce, Elbow Pasta and Shaved Parmesan 10 VEG  
★ STEAMED BROCCOLI 12 VEG      ★ ANDOUILLE SAUSAGE 12      ★ GRILLED CHICKEN 13

**LINGUINE PICATTA** | Asparagus, Roasted Tomatoes, Onion, Parmesan in a White Wine Lemon Caper Sauce 12 VEG  
★ GRILLED CHICKEN 16      ★ SHRIMP 17

## Soups & Salads

**CHEF'S SOUP** Cup 4 | Bowl 6      **BUFFALO CHILI** Cup 5 | Bowl 7  
**DRESSINGS** | Soy-Ginger, Cilantro-Lime (GF), Balsamic Vinaigrette (GF), Caesar, Ranch (GF), Blue Cheese (GF), Chipotle Ranch (GF) or Cajun Remoulade

**HOUSE** | Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions, Croûtons, Choice of Dressing 7 VEG VEGAN

**GREEK** | Romaine, Kalamata Olives, Roasted Tomatoes, Red Onion, Feta and Pepperoncinis with Cilantro-Lime Vinaigrette 11 VEG VEGAN GF

**CAESAR** | Romaine, Croûtons, Shaved Parmesan and Caesar Dressing 11

**SPINACH BLUEBERRY** | Spinach, Arugula, Blueberries, Blue Cheese Crumbles, Candied Almonds and Balsamic Reduction 11 VEG GF

★ GRILLED TOFU add \$2      ★ GRILLED CHICKEN or SIRLOIN TIPS add \$4      ★ GRILLED SALMON or SHRIMP add \$5

**COBB** | Grilled Chicken Breast, Crumbled Blue Cheese, Daily's Bacon, Avocado, Chopped Egg and Diced Tomatoes over Romaine with Choice of Dressing 14 GF

**AHI SPRING ROLL\*** | Orca Bay Yellowfin Tuna Spring Rolls, flash-fried and served over Arugula and Cilantro Cabbage with Pickled Ginger, Wasabi Aioli and Soy-Ginger Vinaigrette 15

**MESQUITE CHICKEN** | Romaine, Black Beans, Chopped Egg, Corn, Avocado, Tomato, Bacon, Jack and Cheddar with Chipotle Ranch over Navajo Fry Bread 14

**ROASTED VEGETABLE AND QUINOA** | Spinach, Quinoa, Roasted Zucchini, Tomatoes and Artichoke Hearts with Cilantro-Lime Vinaigrette 12 VEG VEGAN GF

## Desserts

**PEANUT BUTTER CHOCOLATE PIE** | Peanut Butter Cream Cheese Mousse in a Chocolate Cookie Crumb Crust with Fresh Whipped Cream 7

**BREAD PUDDING** | warm with Bourbon Sauce and Sweet Walnuts 7

**MOLTEN LAVA CAKE** | warm Chocolate Cake with Chocolate Fudge Center with Fresh Cream 7

VEG – vegetarian or prepared vegetarian upon request      VEGAN – vegan or prepared vegetarian upon request      GF – gluten free or prepared gluten free upon request

\*Consuming raw or under-prepared meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness