

THE HANDLE BAR

WHISKEY & PROVISIONS

SHAREABLES

- TRUFFLE TATER TOTS** parmesan cheese, fresh garlic, black truffle aioli 14
- AHI TUNA POKE** avocado salsa, scallions, wonton chips, aji amarillo 21
- THE HANDLE BAR PRETZEL** beer cheese, sea salt, amish butter 13
- 'STICKY' CHICKEN WINGS** sweet chili glazed, cilantro, masago arare, fresh basil 17
- ELK NACHOS** sunny side up egg, elk chili, cotija cheese, avocado, fresno chili 17
- SPICY TURKEY LETTUCE CUPS** thai chili, basil, pickled carrots, crispy rice 18

SALADS

- GRILLED LEMON-CHICKEN SKEWERS** quinoa, cucumbers, chick peas, black olives, feta cheese 25
- STEAK CHOP CHOP** napa cabbage, radicchio, carrots, peanuts, scallions, crispy gyoza 26
- SESAME CRUSTED TUNA** kale, mango, broccolini, radish, cilantro, ginger dressing 28
- CLASSIC CAESAR** baby gem lettuce, parmesan cheese, garlic streusel 19
- SIMPLE GREEN SALAD** butter lettuce, shaved vegetables, cherry tomatoes, redwine vinaigrette 19
- *ADD*** chicken breast 12, salmon 14, shrimp 16, steak 18

BURGERS & SANDWICHES

- CHERRY 'BOMB' BURGER** bacon jam, smoked american cheese, lettuce, cherry pepper schmear 26
- HANDLE BURGER** griddled onions, white cheddar, cremimi mushrooms, truffle aioli 25 (sub bison patty 5)
- HERITAGE TURKEY BURGER** guacamole, arugula, pepper jack cheese, harissa mayo 24
- WAGYU FRENCH DIP** thinly sliced top sirloin beef, horseradish cream, provolone, secret recipe jus 23
- BUFFALO FRIED CHICKEN** shredded lettuce, dill pickles, ranch dressing 24
- VEGGIE 'PHILLY'** portobella mushrooms, onions, bell peppers, american cheese 'whiz' 21

THE MOUNTAIN CHALLENGE

CONQUER THIS MOUNTAIN OF A MEAL IN 30 MINUTES & IT'S FREE!



- 30 oz. Burger
- 1 Order Extra Large Fries
- 30 oz. Draft Beer of Your Choice

Throwing the axe in? That'll cost ya. | 59

SIDES

- SWEET POTATO FRIES** 11
- CHARRED BROCCOLINI** 12
- TRUFFLE MAC & CHEESE** 14
- ASPARAGUS & MUSHROOMS** 12
- YUZU COLESLAW** 9
- CRISPY GARLIC POTATOES** 11

SPECIALITIES

- MISO GLAZED SALMON** white miso, quinoa pilaf, asparagus, snap peas 36
- COUNTRY FRIED CHICKEN** gochujang honey-hot sauce, buttermilk biscuit, yuzu coleslaw 31
- GARLIC SHRIMP CAPELLINI** cherry tomatoes, green zucchini, fresh lemon, capers, garlic bread 29
- 'AL PASTOR' BBQ ST. LOUIS RIBS** half rack, pineapple salsa, jalapeño cornbread 28
- SPICY KOREAN WAGYU TACOS** pickled carrots & cucumber, sriracha crema, shredded cabbage 26
- FISH & CHIPS** phyllo crusted cod, malt vinegar fries, wild ramp tartar sauce 28
- ANCHO CHILI MARINATED SRF FLANK STEAK** crispy fingerling potatoes, broccolini, chimichurri 44
- VEGGIE RAMEN** bok choy, perfect poached egg, shiitake mushrooms, nori, bean sprouts, miso broth 24

EXECUTIVE CHEF TOPHER STRITTMATTER

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.
A 20% SERVICE CHARGE WILL BE APPLIED FOR PARTIES OF 8 OR MORE GUESTS.