



— THE STORY OF NOAH KELLOGG —

In 1885, a gentleman by the name of Noah Kellogg, a gold prospector and carpenter, lived in the town of Murray, just 20 miles northeast of Kellogg. Down on his luck, he ran around town looking for someone to give him a grubstake. He ran into two businessmen, Mr. Peck and Mr. Cooper. They loaned him a jackass to carry tools and enough money to buy grub.

Noah started down the great North Fork of the Coeur d'Alene River, headed south over the mountains, came out on the South Fork, crossed the river and went further south up Milo Gulch. He ended up about 1,000 yards above the present City Hall of Wardner where he made camp, ate, and went to sleep. During the night his borrowed jackass wandered off. In the morning he heard her braying way up high on the hillside. Where the animal was standing he saw sunshine glittering on a huge outcropping of galena (lead ore). And that was the discovery of the great Bunker Hill and Sullivan Mines.

STARTERS

- FRIED CHEESE CURDS** - cheddar cheese curds dusted in panko, served with Thai aioli - 8
- POUTINE** - french fries, fried cheese curds, bacon, green onion & short rib gravy - 10
- KALUA PIG EGG ROLLS** - shredded pork, smoked ham, swiss cheese, green onion. Teriyaki and wasabi mojo sauce - 10
- PAN FRIED CALAMARI** - lightly breaded calamari tossed with cherry peppers and garlic butter. Served with marinara and spicy remoulade - 12
- COCONUT SHRIMP** - hand breaded coconut shrimp with orange marmalade - 13
- CRAB CAKES** - Maryland style crab cakes with aioli drizzle - 15
- SPINACH QUESO DIP** - spinach, artichoke, cougar gold white cheddar, gruyere and parmesan. Garnished with salsa fresca. Served with tortilla chips & toasted bread - 12
- AVOCADO FRIES** - sliced avocado, panko crusted & flash fried with ranch & wasabi cucumber sauce - 10
- SEARED PEPPER AHI** - sashimi style tuna seared rare and placed atop Asian slaw. Served with wasabi-cucumber and creamy ginger sauce - 18
- DYNAMITE SHRIMP** - garlic shrimp in a spicy Thai sauce - 14
- AVOCADO FUNDIDO** - white cheddar queso, chorizo, avocado smash, crusted cheese. Served with tortilla chips - 12
- BURRATA AND MEATBALLS** - house made meatballs, spicy tomato sauce, fresh burrata mozzarella - 12
- BONELESS CHICKEN WINGS** - tossed with buffalo, chipotle BBQ, spicy garlic Parmesan, or Thai chille glaze - 10

PIZZA

- GROOMER** - traditional cheese pizza - 14
- PROSPECTOR** - traditional pepperoni pizza - 16
- GUNSLINGER** - BBQ chicken, pepper jack cheese, mozzarella cheese, red onions, bacon, jalapeno, pineapple & BBQ sauce - 18
- STEEP AND DEEP** - loaded with pepperoni, Italian sausage, mushrooms, olives and mozzarella cheese blend - 18
- NOLA CHICKEN** - blackened chicken, bacon, diced tomato, garlic, alfredo, mozzarella cheese blend & basil pesto drizzle - 18
- CARNIVORE** - salami, bacon, chorizo, seasoned ground beef, mozzarella cheese - 18
- BBQ CHICKEN** - house BBQ sauce, chicken, red onion, mozzarella, gouda and cilantro - 18

GF Cauliflower Crust Available

FLAT BREADS

- STEAK & BLUE CHEESE** - grilled sirloin, caramelized onion, mozzarella cheese blend, blue cheese & balsamic drizzle - 14
- GARLIC SHRIMP** - garlic shrimp, mozzarella cheese blend, parmesan, diced tomato & fresh parsley - 14
- CHICKEN BACON RANCH** - grilled chicken, bacon, ranch & mozzarella cheese blend - 12
- MUSHROOM** - mushroom pesto, caramelized onion, mushrooms, goat cheese, balsamic glaze - 12
GF Cauliflower Crust Available

ENTRÉE SALADS

- ULTIMATE CHICKEN CAESAR** - grilled chicken breast, crisp romaine, croutons, parmesan crisp, chopped bacon, tomato, hard-boiled egg - 14
- STEAK & WEDGE** - grilled marinated sirloin steak, roma crunch lettuce, red onion, grape tomato, crispy bacon, blue cheese crumbles, avocado & blue cheese dressing - 18
- ITALIAN CHOP** - crisp romaine, mozzarella cheese, kalamata olives, tomato, red onion, salami, ham, turkey, fresh basil, parsley & Italian vinaigrette - 14
- THE GREEK** - roma crunch lettuce, tomato, cucumber, red onion, sliced pepperoncini, kalamata olives, feta cheese & tossed with Greek vinaigrette dressing - 11
With grilled chicken - 14 or with grilled salmon - 16
- BBQ CHICKEN CHOP** - romaine-baby lettuce, cilantro, basil, black beans, sweet corn, jicama, green onion, tomato, crispy tortilla strips, shredded cheese, BBQ drizzle, house made ranch dressing and grilled chicken breast - 14
- CHICKEN COBB** - red roma lettuce, tomato, bacon, hard eggs, avocado, chives, blue cheese and champagne mustard vinaigrette dressing - 14

HANDHELDS

All sandwiches served with seasoned fries.

- SALMON CLUB** - grilled salmon, southwest aioli, bacon, lettuce, tomato red onion on a crusty roll - 16
- TRI TIP DIP** - angus tri tip slow roasted, toasted crusty roll, white cheddar, horseradish cream sauce and au jus - 16
- CHICKEN JAM** - grilled chicken, bacon jam, white cheddar, avocado smash, bacon, lettuce, tomato, red onion on a brioche bun - 14
- CHICKEN PESTO** - chicken breast, pesto, balsamic, roasted tomato, burrata on a pressed roll - 14
- CUBANO** - slow cooked pork, thin sliced ham, melted swiss, dill pickles on a pressed roll with dijonnaise and side green chile au jus - 14
- CRISPY PORTABELLA** - panko crusted portabella, white cheddar, canteen sauce, lettuce, tomato, onion on brioche roll - 14
- CRISPY HONEY HOT CHICKEN CLUB** - crispy chicken breast, avocado, bacon, spicy honey drizzle, sliced pickles - 14
- SLICED STEAK SANDWICH** - sliced sirloin, gruyere cheese, caramelized onion beef broth reduction, black garlic aioli on a toasted ciabatta bun - 18

HALF POUND BURGERS

American Kobe Burgers on a toasted roll with lettuce, tomato, red onion, pickle spear & seasoned fries

EASY STREET - grilled ½ pound burger with lettuce, tomato and red onion - 12

HAPPY JACK - cheddar cheese, canteen sauce, lettuce, tomato & onion - 13

BACON BBQ - BBQ Sauce, Crispy Onion Rings, bacon & cheddar cheese - 14

MOUNTAIN BURGER - grilled onions, mushrooms, bacon & Swiss cheese - 15

BACON & GUACAMOLE - guacamole, crispy bacon, cheddar cheese & BBQ ranch - 14

JACKASS BURGER - topped with pulled pork, habanero BBQ, crisp bacon & cheddar cheese - 15

BISON BURGER - ½ pound bison patty with huckleberry BBQ sauce, bacon & Gouda cheese - 17

BACON JAM - bacon, bacon jam, white sharp cheddar & over easy fried egg. Served on a brioche roll - 14

NOAH'S AVALANCHE BURGER - two ½ pound patty's topped with cheddar cheese, bacon, ham, fried onion rings and BBQ sauce - 18

WISCONSIN BURGER - fried cheese curds, sharp white cheddar, bacon and a mug of brisket gravy - 15

MAC ATTACK - sharp white cheddar, homemade mac & cheese, bacon - 15

HAPPY STACK - panko crusted portabella, beef patty, white cheddar, canteen sauce, lettuce, tomato, red onion, toasted brioche bun - 16

I'M YOUR HUCKLEBERRY - huckleberry jam, bacon, gouda cheese - 14

VERMONSTER - maple aioli, apple-bacon jam, candied bacon and cheddar - 14

BLACK GARLIC BURGER - black garlic aioli, avocado, goat cheese, candied bacon, lettuce & tomato - 14

KATSU BURGER - panko crusted 1/3 pound American Kobe, katsu sauce, spicy mayo, white cheddar, cilantro cabbage - 14

BLACK & BLUE BURGER - Cajun spiced, aged blue cheese, A1 peppercorn aioli, bacon, caramelized onion, lettuce, tomato - 16

MOTHER EARTH BURGER - mushrooms, caramelized onions, gruyere cheese, pickles, mushroom aioli - 15

Gluten Free Rolls Available

Sub a Black Bean Patty For Any Burger

Sub a Bison Patty for any Burger - 3

Burgers are cooked to Medium unless requested

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

For your convenience, we will add an 18% gratuity for parties of 8 or more.

ANGUS STEAKS

Served with green beans & garlic mashed potatoes

GRILLED SIRLOIN - 10oz sirloin topped with garlic parsley steak butter - 27

RIBEYE - fire grilled 14oz steak topped with garlic-parsley steak butter - 30

RIBEYE WITH BOURSIN CREAM SAUCE - ribeye flame grilled, topped with a garlic Boursin sauce. - 32

STEAK & FRITES - 7 oz. sliced sirloin, peppercorn sauce, crispy fries - 20

STEAK & GARLIC SHRIMP - 7oz. sirloin, sautéed shrimp, garlic cream reduction - 26

SEVEN PEPPER RIBEYE - served sliced with cowboy butter - 30

Add Mixed green or Caesar Salad to any Entrée - 3

Noah's steak temperature guide

Rare – cool red center | Med Rare – warm red center
Medium – warm pink center | Medium Well – slightly pink center
Well-Done – no pink

PASTA

CRABBY MAC - blue crab, white cheddar, gruyere cheese, green onion, & toasted panko crumbs - 22

SHRIMP FETTUCCINE - sautéed shrimp, garlic white wine sauce, tomato, sweet onion, fresh parsley and basil - 20

CAJUN CHICKEN ALFREDO - grilled blackened chicken, sundried tomato, green onion, and parmesan, tossed in a garlic chardonnay cream sauce - 18

SEAFOOD PASTA - shrimp, langostino, salmon, roasted tomatoes, spinach cream sauce - 23

MUSHROOM PASTA - mushroom pesto, sautéed cremini mushrooms, cream reduction - 18

Add Mixed green or Caesar Salad to any Entrée - 3

TACOS

All tacos served with tortilla chips

KAHALA STREET TACOS - island style pork, cheddar-jack cheese, salsa fresca, cilantro-lime crema - 12

FRIED AVOCADO TACOS - crispy avocado, cheddar-jack cheese, cilantro cabbage, salsa fresca, wasabi cucumber sauce - 12

BLACKENED FISH TACOS - blackened mahi mahi, cheddar-jack cheese, cilantro-cabbage, pineapple-mango salsa, cilantro-lime crema, chipotle aioli - 15

SHRIMP TACOS - crispy shrimp, Thai aioli, cilantro cabbage, cheddar-jack cheese, pineapple-mango salsa - 15

AHI TACOS - med rare blackened Ahi, cilantro cabbage, wasabi cucumber sauce, mango-ginger aioli, soy reduction & pineapple mango salsa - 18

BLACKJACK CHICKEN TACO - shredded chicken, pepperjack cheese, caramelized onion, queso, salsa verde - 14

KOREAN TRI TIP TACO - marinated tri tip, Korean BBQ sauce, Korean slaw, sriracha spiked crema - 16



HOUSE FAVORITES

BOURBON SALMON - bourbon, ginger, soy marinade. Served with green beans and garlic mashed potatoes - 20

GARLIC PARMESAN CRUSTED CHICKEN - grilled chicken breasts topped with our cheesy, crunchy parmesan and garlic cheese crust. Served with green beans and garlic mashed potatoes - 18

CRISPY PANKO FISH & CHIPS - crispy mahi mahi, mixed medley of fries, wasabi-ginger and traditional tartar - 17

NEW ORLEANS BBQ SHRIMP - served with Cajun rice - 20

GARLIC MEATLOAF - roasted garlic butter sauce, green beans and mashed potatoes - 18

TUSCAN CHICKEN - garlic cream reduction, roasted sundried tomatoes, fresh spinach, basil, parsley and zucchini noodles - 18

Add Mixed green or Caesar Salad to any Entrée - 3

SIDES

CAESAR SALAD - 5

MIXED GREEN SALAD - 5

WEDGE SALAD - 8

GREEN BEANS - 4

FRENCH FRIES - 4

GARLIC MASHED POTATOES - 4

DAILY SOUP CUP - 3 BOWL - 5

CHIPS & SALSA - 5

SWEET POTATO FRIES - with maple aioli - 5

VIDALIA ONION RINGS - 6

GARLIC BREAD STICKS - served with marinara - 6

LOADED BREAD STICKS - garlic bread sticks, melted mozzarella, served with side of alfredo sauce - 7

BEVERAGES

SIGNATURE - 4

Huckleberry or Strawberry Lemonade

BOTTOMLESS - 3

Pepsi, Diet Pepsi, Mountain Dew, Orange Crush, Sierra Mist, Sobe Pomegranite. Traditional Lemonade. Milk, Coffee, Tea, Juice & Iced Tea

RED BULL - 4

IBC ROOT BEER - 4

IBC CREAM SODA - 4

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SIGNATURE DRINKS

MOOSE JUICE - fresh pineapple infused with Smirnoff vodka and served on the rocks or as a martini with a sugar rim - 8

VERY BERRY MOOSE - our pineapple infused Smirnoff, huckleberries and a sugar rim. Served on the rocks or as a martini - 8

HUCKLEBERRY MARTINI - huckleberry vodka & fresh huckleberry puree - 9

PINE-BERRY LEMONADE - strawberries & lemonade with pineapple infused smirnoff vodka. Served over ice - 8

PINEAPPLE HABANERO MARGARITA - house infused pineapple-habanero tequila, triple sec, pineapple juice and lime. Served on the rocks with a salted rim - 8

HUCKLEBERRY MARGARITTA - huckleberries. Tequila and lemon lime served on the rocks with sugar rim - 8

RASPBERRY DREAM - whipped vodka, raspberry pucker, Sierra Mist and splash of cream - 7

SECRET STACHE - Hendricks gin, lemon juice, St Germaine elderflower liquor, shaken and topped with prosecco - 10

SWEAR JAR - Bacardi rum, banana liquor, lime juice, splash pineapple, grenadine and Chambord float - 8

LAKESIDE BREEZE - Prosecco, St Germaine elderflower liquor, pineapple & orange juice - 8

PINEAPPLE COCONUT MARTINI - Malibu rum, house infused pineapple vodka, pineapple juice - 9

ASIAN PEAR MARTINI - Wild Roots pear vodka, Domaine de Canton ginger liquor, lemon juice - 10

MAJOR MINER 1910 - Pendleton 1910 rye whiskey, grapefruit sode, Hellfire bitters - 9

MUDDY PAWS MARTINI - caffe espresso, Crater Lake hazelnut espresso vodka, kahlua, creme de cacao - 9

WINTERPICKLE - lucid absinth, Ketel One cucumber-mint vodka, peychauds bitters, simple syrup and cucumber - 9

MONTH OF SUNDAYS - Smirnoff vodka, chila orchata, Hellfire bitters, Ghirardelli caramel, salted rim - 9

BEER SELECTIONS

DRAFT - PINT / PITCHER

Coors Light - 3.50 / 13

Stella Artois - 4 / 15

Mountain Top Amber (*Local Beer*) - 6 / 23

Loft Honey (*Local Beer*) - 6 / 23

Ask About Our Six Rotating Taps

BOTTLED

Import & Micros

Kokanee - 4

Corona - 4

Blue Moon - 4

Guinness Stout (16oz Can) - 4

Modelo Especial - 4

Dale's Pale Ale - 4.5

Omission Golden (GF) - 4.5

Rogue Dead Guy - 4.5

Summit Corduroy Cider (16.9 oz) - 8

Victory Golden Monkey - 5.5

Two Towns Made Marion Cider - 5

Miner's Gold Hefeweizen - 4.5

Bitch Creek Brown Ale - 4.5

Black Butte Porter - 4.5

Domestic

Bud Light - 3.5

Budweiser - 3.5

Michelob Ultra - 3.5

Coors Light - 3.5

Coors Banquet - 3.5

Miller Lite - 3.5

O'Douls - 3.5

PBR (16oz Can) - 3.5

Rainier - 3.5

White Claw Grapefruit

Spiked Seltzer - 4