MOGULS

BAR & GRILL

DRINKS

Fountain Drinks $3.50
Pepsi, Diet Pepsi, Starry, Mountain Dew, Dr Pepper, Mug Root Beer, and Lemonade. Free refills.

Hot Drinks $3.50
Black or green tea, coffee, apple cider, and hot cocoa. Free refills.

Bottled Drinks $4.25
Pure Leaf tea and Tropicana juices. No refills.

Specialty Drinks $5.00
Red Bull and coconut water. No refills.

STARTERS

Basket of Fries $8.25

Seasoned Tater Tots $8.25

Onion Rings $10.25

Fried Calamari Strips (8) $15.00
Served with a lemon wedge and marinara, tzatziki, or tartar sauce.

Pretzel Bites $10.50
Warm pretzel bites served with nacho cheese.

Mega Mozzarella Sticks (5) $11.50
Served with marinara sauce.

Fried Pickles $10.00
Served with chipotle ranch.

Crispy Cauliflower Bites $12.00
Breaded lemon-pepper cauliflower served with roasted red pepper-garlic aioli.

Crispy Chicken Wings (8) $17.75
Batterless wings with Buffalo, traditional BBQ, creamy garlic Korean BBQ, or sweet chili sauce; or dry spice blends Spicy Big Burn, lemon pepper, Cajun, or hearty Valley Herb. Served with carrots and celery.

SOUPS & CHILI

Ivar's Brisket & Red Bean Chili Cup $7.25 | Bowl $8.95
Topped with shredded cheese and onion.

Soup of the Day or Tomato Basil Cup $6.25 | Bowl $7.95
Ask your server or check the white boad for the soup of the day.

Soup & Salad Duo Cup $14.00 | Bowl $15.50
Soup of the day or tomato basil soup with a small house or Caesar salad

Chili & Salad Duo Cup $15.00 | Bowl $16.50
Brisket and red bean chili with a small house or Caesar salad.

SALADS

Add bacon crumbles $2.00 or a grilled or crispy chicken breast $4.75.

House Salad Small $9 | Large $13
Romaine with tomatoes, cucumbers, black olives, cheddar, and croutons.

Caesar Salad Small $9 | Large $13
Romaine tossed with fresh grated Parmesan, croutons, and Caesar dressing; served with lemon.

Rocket Salad $16.50
Arugula, fresh grated Parmesan, cherry tomato, bacon, cucumber.

Shredder, the Salad $16.50
Dried cranberries, smoked feta, shredded broccoli, kale, carrot, red onion, roasted butternut squash, and toasted pecans tossed in citrus-Dijon vinaigrette.

Cobb Salad $17.50
Romaine with blue cheese, bacon, hard-boiled egg, tomato, and red onion.

DRESSINGS & SAUCES

Ranch, blue cheese, BBQ, fry sauce, honey mustard, garlic-balsamic vinaigrette, raspberry vinaigrette, citrus-Dijon vinaigrette, Italian, Caesar, tartar, Thousand Island, Buffalo, Korean BBQ, Mae Ploy sweet chili, salsa, and teriyaki.

A 19% gratuity will be added automatically to parties of eight or more.

TO SHARE OR TO SCARF

Poutine $16.00
Seasoned fries topped with prime rib gravy, cheese curds, and green onions.

Nachos $16.00
Corn tortilla chips with nacho cheese, seasoned beef, tomatoes, jalapenos, black olives, and green onions. Served with sour cream and salsa. Add guacamole $2.50; substitute chicken breast for seasoned beef $2.00.

Idaho Nachos $18.00
Fries with nacho cheese, pulled pork in house-made huckleberry BBQ sauce, tomatoes, jalapenos, black olives, and green onions. Served with sour cream and salsa.

ENTREES

Chicken Strips & Fries $16.00
Crispy breaded chicken breast strips served with fries.

Grilled Cheese & Tomato Soup $15.00
American cheese on thick-sliced sourdough, served with a cup of tomato basil soup. Substitute fries for soup at no extra charge. Add ham $2.25.

SANDWICHES

Served with fries. Substitute tots for no extra cost. Substitute small salad, cup of soup, chili, or onion rings for $2.50. Add Black Forest bacon to any sandwich $2.25

Gyro $16.50
Warm pita with smoked feta, red onion, tomato, tzatziki, romaine, and traditional gyro meat or chicken shawarma.

Classic BLT $14.50
Black Forest Bacon, lettuce, and tomato on toasted thick-sliced sourdough with mayonnaise.

Chicken Parmesan $17.00
Mozzarella, fire roasted tomato, and crispy chicken breast on a hoagie roll.

Log Jam Chicken Sam $17.50
Creamy Brie schmear, caramelized onion-balsamic jam, grilled or crispy chicken, tomato, and arugula on toasted ciabatta.

Prime Rib Sandwich $19.50
Slow-roasted prime rib on a hoagie roll with caramelized onions and provolone. Served with au jus and creamy horseradish.

Grilled Chicken $16.50
Grilled chicken breast on brioche with provolone, lettuce, onion, and tomato.

Huckleberry BBQ Sandwich $18.00
Pulled pork in house-made huckleberry BBQ sauce on brioche, topped with coleslaw.

Andes Silver Sandwich $19.00
Slow-roasted prime rib with arugula, tomato, red onion, and smoked feta on ciabatta with chimichurri aioli.

BURGERS

Served on brioche with fries. Substitute tots for no extra cost. Substitute small salad, cup of soup, chili, or onion rings for $2.50.
Substitute a chicken breast for the burger patty for $2.50.
Add Black Forest bacon or an extra patty to any burger for $2.25

Easy Street Burger $15.50
A 1/3-lb patty with lettuce, tomato, onion, pickles, and mayonnaise. Add cheese $0.75

Northwest Burger $18.95
A 1/3-lb patty with bacon, American cheese, onion rings, BBQ sauce, lettuce, tomato, and mayonnaise.

Bordertown Burger $16.95
A 1/3-lb patty with chipotle aioli, pepper jack, lettuce, tomato, and crispy fried onions.

Sunshine Burger $19.95
A 1/3-lb patty with avocado, fire-roasted tomato, provolone, lettuce, onion, and roasted red pepper-garlic aioli.

Double Black Burger $22.50
Two 1/3-lb patties with Black Forest bacon, caramelized-onion balsamic jam, Brie schmear, lettuce, tomato, and pickles.

Gluten-free buns , fries, Beyond Burgers, and meatless "chicken" breasts are available by request.

Foods are prepared in a kitchen that handles milk, wheat, soy, fish, tree nuts, peanuts, eggs, and egg products.
Please speak with your server if you have a food allergy. Consuming raw or undercooked eggs may increase your risk of foodborne illness.