

BLACK SADDLE

BAR & GRILLE

Starters

Shishito Peppers 9

yuzu, tamari, sesame oil, green onions

Nachos 13

tortilla chips, sour cream, queso, pico de gallo

Parmesan Truffle Fries 12

Chicken Wings 14

10 pieces, buffalo, bbq or dry rub

Arancini 12

fried risotto balls stuffed with mozzarella, marinara

Carlos's Chicken Tortilla Soup 7/10

avocado, crispy tortillas, sour cream

Salads & Bowls

Add Grilled Chicken Breast 6

Organic Mixed Greens 12

cherry tomatoes, cucumber, sunflower seeds, house vinaigrette

Wedge 14

baby iceberg, bacon, blue cheese, cherry tomatoes,
red wine vinaigrette

Beet & Goat Cheese 16

arugula, quinoa, radish, sherry vinaigrette

Cobb 17

romaine, grilled chicken, bacon, hard boiled egg,
blue cheese crumbles, avocado, cherry tomatoes, ranch dressing

***Ahi Tuna Poke 21**

jasmine rice, pineapple, pickled ginger, wakame,
sesame seeds, wonton crisps

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Sandwiches

served with choice of: fries or salad

Crunchy Fried Chicken 17

soft roll, sweet & spicy kale slaw, mayo

***Black Saddle Burger 16**

8 oz Angus beef, caramelized onion aioli

***Blackened Alaskan Cod 17**

napa cabbage, remoulade

“The Impossible Burger” 15

vegetarian, caramelized onion aioli

Black Saddle Club 15

smoked turkey, bacon, cheddar, lettuce, tomato, herb aioli

Mains

****available after 5pm****

***Flat Iron Steak 21**

fingerling potatoes, portabella mushrooms,
cipollini onions, red wine pan jus

***Miso Glazed Salmon 23**

jasmine rice, stir fried vegetables

****These menu items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 18% will be added to all unsigned receipts. Please ask your server about menu items that are easily modified to accommodate a gluten free diet.***