



PICACHO PUB & PATIO

APPETIZERS

Cowboy Nachos 12

Seasoned Chicken or Beef topped with shredded Cheddar & Jack Cheese, Black Olives, Black Beans, fresh Jalapenos, diced Tomato & Green Onion

Irish Nachos 9

Fresh house-made Potato Chips with diced Tomato, Bacon, Green Onions, Alfredo Sauce & Parmesan Cheese

Wings 9

Choose BBQ, Buffalo or Sweet Chile served with choice of Ranch or Bleu Cheese

Lollipop Pork Wings 9

Mini Pork Shanks tossed in Sweet Thai Chile Sauce

Asian Lettuce Cups 11

6 Lettuce Cups served with warm Asian Chicken in a Tamari Ginger Sauce topped with fresh Cilantro, Green Onion & Peanuts

Chips & Salsa 6

House-made Salsa & Chips

Add Guacamole 4

SOUP

Cup 3 | Bowl 6

Soup of the Day

Elk Chili

SALAD

Caesar Salad 8

Fresh Romaine tossed in house-made Caesar Dressing and topped with Parmesan & house-made Croutons

Add Grilled Chicken 3 | Shrimp 5 | Make it a Wrap 2

PICACHO PUB & PATIO

— P U B F A V O R I T E S —

BYO Ground Chuck Brisket Burger 12

8-oz Burger includes Lettuce, Tomato, Onion & choice of Cheese: Pepper Jack, Provolone, Cheddar, American or Swiss; includes choice of side

Add Bacon, sauteed Mushrooms, Bleu Cheese, Avocado or fried Egg **1 each**

Prime Rib Dip 13

Shaved Prime Rib, Caramelized Onions & Provolone Cheese on a toasted French Roll with Au Jus & Creamy Horseradish Sauce on the side; includes choice of side

Add Green Chile at no extra charge

Mahi Mahi Tacos 11

2 Tacos with Cabbage, Chipotle Sauce, Feta Cheese & Mango Pico de Gallo; includes choice of side

Asada Tacos 10

2 Tacos with Asada Native American Skirt Steak, shredded Lettuce, Cheddar Cheese, Jack Cheese, Red Onion & Salsa; includes choice of side

Beer-Battered Fish & Chips 14

Beer-battered Cod served with French Fries, Cole Slaw & Tartar Sauce

Spaghetti & Meatballs 14

House-made Marinara with our hand-rolled Veal & Pork Italian Meatballs

— S I D E S —

House-made Chip	3	French Fries	4
Sweet Potato Fries	4	Waffle Fries	4
Onion Rings	5	Side Salad	4

— D E S S E R T S —

All desserts are made in-house entirely from scratch. Ask your server what dessert specials Chef Justin has created today to satisfy your sweet tooth!

Vanilla Bean Creme Brûlée 6

Madagascar Vanilla Creme Brûlée with caramelized Vanilla Sugar & Fresh Berries

Blueberry Pie 5

Fresh Blueberries baked in the flakiest of Crusts
Add Vanilla Ice Cream **2**

New York Style Cheesecake 7

Classic creamy New York style Cheesecake nestled in a golden-brown Butter Graham Crust