TIMBERWOOD GRILL IS A GENUINE TASTE OF THE MOUNTAINS. INSPIRED BY THE LEGENDARY HOSPITALITY OF THE PEOPLE WHO CALL THE MOUNTAINS THEIR HOME FOR GENERATIONS, THIS MOUNTAIN LODGE THEMED DINING EXPERIENCE IS ONE WE ARE SURE YOU WILL ENJOY. DELIGHT IN OUR HEARTY FOOD AND DELICIOUS DRINK CREATIONS THAT ARE TRULY AS UNIQUE AS THE LEGENDARY MOUNTAIN MEN AND WOMEN OF YORE.
GOLD NUGGETS
You’ve hit pay dirt with these crispy treats! Creamy smoked Gouda macaroni and cheese bites lightly battered and fried. Served with flame-roasted jalapeno ranch for dippin’ 7.99

ROCKYTOP PORK NACHOS
A mountain of freshly made corn tortilla chips piled high with campfire-cooked BBQ pulled pork, melted cheddar and chihuahua cheeses, sliced jalapenos and homemade pico de gallo 9.99

CAMPFIRE QUESO
Kettlemade dip full of real American and pepper jack cheeses, ground beef, onions, diced tomatoes, jalapenos and green onions. Served with warm tortilla chips and pretzels 8.99

DEEP MINE CHEDDAR POP’EMS
You don’t have to dig very far to find this soft and gooey gold. Mild cheddar cubes coated with seasoned bread crumbs and fried until hot and bubbly. Served with warm marinara on the side 5.99

TIMBER SPEARS
A motherlode crunchy fried pickle spears lightly battered and fried golden brown. Served with flame-roasted jalapeno ranch for dippin 5.99

SHADOW VALLEY FRIED MUSHROOMS
Hand-battered button mushrooms served hot and crispy with flame-roasted jalapeno ranch Full 7.99 • Half 4.99

CORN DODGERS
Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce 6.99

COLORADO CHILI AND CHIPS
A rich and meaty mountain chili loaded with 100% USDA Choice steak tips. Served piping hot in a black iron kettle with fresh tortilla chips 8.99

POTLUCK SAMPLER
A platter loaded with enough of the good stuff to feed the whole party! Samplings of Deep Mine Cheddar Pop’ems, Buffalo Wings and a generous scoop of Campfire Queso and chips 12.99

LUMBERJACK STEAK CHILI
You can really fill your feed bag with this hot chili made in our mess hall. It’s loaded with 100% USDA Choice steak tips and served in a black iron kettle with salted crackers 5.99

HEARTY TOMATO SOUP
A hearty and flavorful vegetarian tomato basil soup that can warm you even on a chilly mountain evening 5.99

CRISPY RANGE CHICKEN SALAD
Hand-breaded chicken tenders over garden greens with shredded cheddar and jack cheeses, vine ripe tomatoes, sliced hard-boiled eggs, bacon strips and fried onions. Accompanied by a side of our housemade honey mustard dressing 9.99

PECAN-CRUSTED CHICKEN SALAD
The best salad you can get from our crumb boss! Pecan-crusted chicken served atop a bed of shredded Romaine, dried cranberries, crisp celery and caramelized pecans tossed in our housemade balsamic vinaigrette dressing 10.49

BOZEMAN STRAWBERRY SALAD
Tender grilled chicken breast sliced thin and served over fresh farmers market greens with strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by a side of citrus vinaigrette dressing 9.99

BLACK HILLS STEAK SALAD
Fresh greens topped with strips of juicy Angus steak, flame-roasted corn and peppers, black beans, caramelized onions, crisp tortilla strips and bleu cheese crumbles 10.99

TIMBERWOOD HOUSE SALAD
Crisp field greens topped with ripe tomatoes, cucumbers, diced egg, bacon and homemade croutons 4.99

MESSHALL MADE DRESSINGS:
- Bleu Cheese
- Buttermilk Ranch
- Honey French
- 1000 Island
- Balsamic Vinaigrette
- Citrus Vinaigrette
- Oil & Vinegar
- Flame-Roasted Jalapeno Ranch
- Light Raspberry Vinaigrette
- Honey Mustard

GARDEN SALADS & SOUPS
PAPAW’S FRIED BOLOGNA SANDWICH
As traditional as Kentucky coal! Loaded with thick-cut slices of bologna and melted cheddar cheese, pan-seared and served in warm flour tortillas with fresh corn tortilla chips and housemade salsa.

SMOKEHOUSE BACON & CHEDDAR BURGER
Our mile high burger topped with melted American cheese.

THAT’S A FACT JACK & BACON BURGER
Toped with a river of our housemade BBQ sauce, melted cheddar cheese and a mountain of thick-cut pepper bacon.

MESS KIT BURGER
Topped with melted jalapeno jack cheese, hot peppers and thick-cut pepper bacon.

PROSPECTOR’S PULLED PORK SAMMIE
Stake your claim on this slow-cooked BBQ pulled pork piled high on a salt and pepper bun topped with slaw and pickles.

BIG SKYE PEPPERCORN BURGER
Pepper-corn-crusted patty seared in a black iron skillet and served with mayo, caramelized onions and melted Swiss cheese.

CHUCK WAGON BURGER
A mess of Lumberjack Steak Chili smothered with melted cheddar cheese served over our juicy half pound burger patty.

FIGHTING CREEK FISH TACOS
As fresh as if we had caught it in the river this morning! Fried crispy and golden brown, topped with rustic slaw, pico de gallo and meshall-made tartar sauce.

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ALL-NATURAL BISON BURGER
100% ground bison for a flavorful and extra lean burger. Bison is better enjoyed below medium-well degree of doneness.

VEGGIE BURGER
Prairie veggies, brown rice and beans make up a lighter patty that is teriyaki-glazed and served with lettuce, tomatoes, mayo and onions on a whole wheat bun.

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RED ROCKS CHICKEN SANDWICH
Fried chicken breast tossed in our signature hot sauce and served on a toasted bun with bleu cheese dressing, crisp lettuce and vine ripe tomatoes.

PROSPERITY SANDWICH
This ain’t no hardtack outfit; this sandwich is served open-face on grilled sourdough. A juicy patty topped with caramelized onions, melted American cheese and mayo served on grilled sourdough.

MTN. CARNITAS TACOS
Twice cooked, marinated pork butt served with rustic slaw and pico de gallo.

SILVER CITY STEAK TIP TACOS
Savory, sliced USDA Choice steak tips topped with rustic slaw and pico de gallo.

GOLD PAN CHEESEBURGER
Our hearty sandwiches are served with your choice of hot bootstring French fries, seasoned homemade potato chips or bourbon baked beans.

BEDROCK SAMMIES & TACOS

FOOTNOTES:

- All items are served with your choice of hot bootstring French fries, seasoned homemade potato chips or bourbon baked beans.

- Prices may vary.

- Items are subject to change without notice.
**GREAT PLATES**

**TWG SKILLET STEAK**
A 10 oz. mountain cowboy-style sliced tenderloin steak served with house butter and wild mushroom gravy. Accompanied by mashed taters & gravy with your choice of another side 15.99

**MOUNTAIN MAN SMOTHERED SKILLET STEAK**
A flavorful sliced tenderloin steak topped with caramelized onions, mushrooms and melted provolone cheese. Served with mashed taters & gravy and your choice of another side 16.99

**LONG’S PEAK BISTRO MEDALLIONS**
Two 4 oz. center-cut tenderloin medallions cooked to your liking and crested with blue cheese butter and wild mushroom gravy. Accompanied by mashed taters & gravy and your choice of another side 16.99

**GUNPOWDER RIBEYE**
A well-marbled 12 oz. cut of 100% USDA Choice ribeye steak pan-seared with Cajun spices and crowned with blue cheese butter. Accompanied by mashed taters & gravy and your choice of another side 18.99

**TRAIL BOSS CHICKEN TENDER PLATE**
A pile of chicken tenders breaded by our crumb boss, fried crispy and accompanied by our BBQ and honey mustard dipping sauces. Served with hot bootstrap French fries and homemade coleslaw 11.49

**TWIN FORKS HONEY-GLAZED FRIED CHICKEN**
A boneless, buttermilk-marinated bird breast dredged in our secret seasonings, fried golden and drizzled with honey. Served with mashed taters & gravy and your choice of another side 12.99

**FLINTLOCK FISH ‘N CHIPS PLATE**
Fried to a golden brown and served hot and crispy. Accompanied by hot bootstrap fries, coleslaw and tartar sauce 11.99

**DUTCH OVEN CHICKEN POT PIE**
A cache of tender chicken breast, garden fresh peas, onions, sweet corn, carrots and celery in a rich, made-from-scratch cream sauce baked with a cheddar cheese drop biscuit crust. Paired with a house salad for the perfect meal 11.99

**BLACKJACK SALMON**
TWG’s signature bourbon-glazed Alaskan salmon grilled to perfection and paired with wild rice pilaf and your choice of another side 15.99

**TRAPPER JACK’S RAINBOW TROUT**
A 10 oz. fresh trout fillet dusted with seasoned flour, pan-seared then broiled in a flavorful dill cream sauce. Served with wild rice pilaf and your choice of another side 14.99

**DOUBLE-BARREL BOURBON CHICKEN**
TWG’s signature bourbon glazed double chicken breast served with bourbon baked beans and homemade coleslaw 13.99

**FIRE IN THE HOLE FRIED SHRIMP PLATTER**
Ten golden fried jumbo gulf shrimp atop a bed of hot bootstrap fries with coleslaw and zesty cocktail sauce on the side 16.99

**PEYCO PETE’S GRILLED MEATLOAF**
A hearty portion of our homestyle meatloaf next to mashed taters & gravy topped with fried onions. Served with fresh steamed broccoli 10.99

**SMOKEMONT BABY BACK RIBS**
Slow-cooked, fall-off-the-bone pork ribs basted with our tangy BBQ sauce and paired with hot bootstrap fries and homemade slaw 14.99

**BLACKJACK RIBS**
TWG’s signature bourbon glazed baby back ribs served with hot bootstrap fries and homemade slaw 15.49

**RIBS & SHRIMP PLATTER**
Your choice of BBQ or Blackjack ribs paired with four jumbo fried shrimp. Served with hot bootstrap French fries, homemade coleslaw and zesty cocktail sauce 18.99

**RIBS & TENDERS PLATTER**
BBQ or Blackjack ribs paired with three jumbo crispy chicken tenders. Served with hot bootstrap French fries and homemade coleslaw 17.99

**SKILLET STEAK & SHRIMP PLATTER**
Timberwood Grill skillet steak paired with four jumbo fried shrimp, mashed taters & gravy and your choice of another side item 19.99

**HUNGRY JACK PLATTER**
BBQ or Blackjack ribs paired with three crispy chicken tenders and four jumbo fried shrimp. Served with hot bootstrap French fries and homemade coleslaw 21.99

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**Sides:**
- Bootstring French Fries
- Mashed Taters & Gravy
- Coleslaw
- Bourbon Baked Beans
- Homemade Chips
- Green Beans
- Wild Rice Pilaf
- Roasted Corn Medley
- Steamed Broccoli

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**Add a Timberwood House Salad to any entree for only 3.99**

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**LOCK, STOCK & BARREL PLATTERS**
CHOCOLATE CHIP COOKIE SKILLET SUNDAE
Skillet-baked chocolate chunk cookie topped with vanilla bean ice cream, hot fudge and whipped cream 5.99

CAMPFIRE S'MORE SUNDAE
Warm s'more brownie served in a cast iron skillet topped with premium vanilla bean ice cream 5.99

MOUNTAIN BERRY SHORTCAKE
Fresh picked strawberries marinated and served over a homemade shortcake biscuit. Topped with vanilla ice cream and real whipped cream 5.99

APPLE POPOVER SKILLET
Baked hot apple popover topped with rich vanilla bean ice cream and caramel sauce 5.99

BLIZZARD GAP PEANUT BUTTER PIE
Light and fluffy peanut butter mousse in a chocolate cookie crust topped with caramel sauce and salted peanuts 4.99

TREE BARQ ROOT BEER FLOAT
Frosted mug filled with a heaping scoop of premium vanilla ice cream and topped off with Barq’s original root beer 4.99

MOUNTAIN-SIDES
- Bootstrap French Fries • Mashed Potatoes & Gravy • Coleslaw
- Homemade Chips • Green Beans • Wild Rice Pilaf • Roasted Corn Medley
- Bourbon Baked Beans • Steamed Broccoli

A la carte 2.99 each

BEER, WINES & FIZZ POPS

DRAFT BEERS
Ales:
- Blue Moon Belgian White
- Sierra Nevada Pale Ale
- Guinness Stout
- Lagunitas IPA
- Fat Tire Amber Ale
- Saw Works Pale Ale
- Duck Rabbit Milk Stout
- Catawba Mother Trucker
- Pale Ale
- Brooklyn Brown Ale
- Sweetwater 420 Ale
- Sweetwater Blue Ale

Lagers:
- Coors Light
- Batch 19
- Miller Lite
- Bud Light
- Yuengling
- Michelob Ultra

Cider:
- Angry Orchard

SUTTER HOME WINES
- By the glass
- Chardonnay
- Moscato
- White Zinfandel
- Riesling
- Pinot Grigio
- Merlot
- Cabernet Sauvignon

GINGER ALE - ICED TEA - COFFEE

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please notify a manager prior to ordering if you have specific food allergies or sensitivities.
A suggested 18% gratuity will automatically be added to parties of 7 or more
**FOOL’S GOLD TOP SHELF**

**FROZEN MARGARITA**
Gold tequila, triple sec, lime juice and housemade margarita mix served with a salted rim glass 8.99

**HILLBILLY WHINE**
Our own frozen mountain berry moonshine daiquiri made with Ole Smokey Moonshine Blackberry, Cruzan dark rum, sweet strawberries, sugar and lime juice blended together and served in a glass with a sugared rim and a fresh strawberry 8.99

**MOUNTAIN MULE**
Premium vodka, fresh-squeezed lime and ginger beer 6.99

**OLD NO. 7 LEMONADE**
Jack Daniels, sour mix and triple sec topped with a splash of Sprite 6.99

**HAIR OF THE BEAR**
Snap into this 34 oz. award-winning bloody mary with our signature mix and premium vodka. Garnished with a garden skewer and a Slim Jim whip 10.99

**HILLBILLY HAMMER**
Ole Smokey Moonshine White Lightning, Fee Bros. Cherry Bitters, simple syrup, ginger ale and a lime squeeze to put a little giddy-up in your step 6.99

**MELON FEVER**
Midori Melon liqueur, a kick of Jose Cuervo Gold, Cruzan Rum, pineapple juice and cream of coconut 7.99

**FLASH FLOOD**
Bacardi Superior, Gosling’s Black Seal Rum, orange juice, cranberry juice and a splash of grenadine 7.99

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**TWG HAND-CRAFT ELIXIRS**

**TENNESSEE SIPPIN’ TEA**
Jack Daniels Honey, triple sec, cinnamon schnapps and iced tea 6.99

**TWG OLD FASHIONED**
Woodford Reserve, sugar and Angostura bitters muddled with an orange wedge and cherry 7.99

**BULLEIT BLACK ROSE**
Bulleit Bourbon Whiskey, Peychaud’s Bitters and grenadine syrup garnished with a lemon twist 7.99

**BADLANDS MARGARITA**
Milagro top shelf tequila, Cointreau, agave nectar and fresh lime juice 8.99

**MTN. MOJITO**
Fresh mint sprigs, St. Germain Elderflower liqueur and Bacardi Superior Rum with simple syrup and squeezed lime juice 7.99

**BAREBACK COCKTAIL**
Bulleit Bourbon, Orange Flower Water and St. Germain Elderflower Liqueur 7.99

**DIA DEL AMOR**
Hot sauce, St. Germaine Elderflower Liqueur, lime juice and Patron Anejo Tequila 8.99

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**BLUEGRASS COOLER**
Apple juice, Buffalo Trace Bourbon and St. Germaine Elderflower Liqueur 7.99

**BLACKBERRY COBBLER**
 Maker’s Mark, Fee Bros. Peach Bitters, simple syrup and Ole Smokey Moonshine with raspberries and blackberries mixed in 8.99

**DARK AND STORMY**
Gosling’s Black Seal Rum and Gosling’s Stormy Ginger Beer 6.99

**CANADIAN MAPLE LEAF**
Crown Royal Maple, BG Cinnamon Syrup and Fee Bros. Whiskey Barrel Bitters 6.99

**TOASTED MARSHMALLOW**
Frangelico, Vanilla Vodka, Bailey’s and butterscotch schnapps topped with a flaming marshmallow 8.99

**DUCK RABBIT MILK STOUT FLOAT**
Rich vanilla ice cream topped off with creamy Duck Rabbit Milk Stout 7.99

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*Must be over 21 years old and show ID*