

APPETIZERS



WISCONSIN CHEESE CURDS

A half-pound of lightly breaded and fried cheddar cheese curds, served with bacon habanero jam and ranch dressing for dipping
\$12

SPINACH ARTICHOKE DIP

Our blend of spinach, artichoke hearts, bacon, white cheddar, mozzarella & garlic cream cheese, topped with parmesan cheese served with rice crackers
\$14

CHIPS & SALSA

Bottomless corn tortilla chips and red mild salsa \$10
add salsa verde for \$3
add avocado spread for \$5

BREAD & BUTTER

Oven warmed rolls, served with butter. What more could you want?
\$6



SOUPS & SALADS



TOMATO BASIL BISQUE

A silky smooth bisque with basil and a touch of cream. Rich, smooth, and built for dipping.
Cup \$4 | Bowl \$6

SAVORY CHICKEN STEW

A delicious stew with a rich brothy base, chicken, potatoes, veggies & mild latin spices.
Cup \$4 | Bowl \$6

APRICOT SPRING SALAD

Mixed field greens, dried apricot, walnut, radish, and feta cheese with our raspberry vinaigrette on the side \$18 main | \$6 side
Add grilled chicken \$7 main | \$3.5 side

HOUSE SALAD

Mixed greens, carrot, cherry tomato, and mushrooms with our balsamic vinaigrette on the side \$16 main | \$5 side
Add grilled chicken \$7 main | \$3.5 side

The fine print: If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. 20% Gratuity may be added to parties of six or more | Split-plate fee \$4.5 | To-go container fee 1.5% Gratuities may be shared among staff. The following major food allergens are used as ingredients: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thanks for reading this far, the devil is in the details!

LUNCH

BURGERS

All of our burgers are half-pound (8oz) sirloin-chuck-brisket blend.
All burgers served with crispy kettle chips. Substitute House Fries \$3

THE GRAND IMPERIAL BURGER

The American classic. A half-pound patty of sirloin-chuck-brisket blend, served hot off the grill on a toasted brioche bun with lettuce crowns, fresh red onion, pickles, and tomato on the side \$22
Add American, Swiss, or Pepper Jack cheese \$2

THE JAM BURGER

Swiss cheese, fried onions and a side of habanero bacon jam make for a uniquely crispy-sweet-spicy-bacon(y) burger \$28

THE BBQ BACON BURGER

Our juicy patty topped with bacon, cheddar, fried onions and a side of tangy BBQ sauce. A smokey & savory take on the classic burger \$29

THE HATCH NEW MEXICAN

Diced green chiles from Hatch, NM and pepper jack cheese add a bit of spice with lettuce tomato, pickle & onion on the side \$27

THE HYPOCRITE

Our vegetarian black bean burger with Swiss and crispy bacon on a warm brioche bun with lettuce, tomato, pickle & onion on the side \$27

Gluten-free bread and black bean patty available for all burgers.

SANDWICHES

FRENCH DIP

Thinly sliced roast beef with provolone cheese, oven-baked on a torpedo roll, with piping hot au jus for dipping \$20

BREADED CHICKEN SANDWICH

Breaded chicken breast fried and served with lettuce, tomato, pickle & onion on the side with your choice of swiss or pepper jack cheese \$18
Add a side of buffalo sauce \$2

TURKEY AVOCADO

House-sliced turkey, Swiss cheese, avocado spread, lettuce crowns, tomato, and red onion served on toasted sourdough with our homemade spicy chipotle mayo on the side \$18

PERFECT GRILLED CHEESE

Two slices each of Swiss and smoked Gouda cheese, on sourdough bread \$15
Add tomato \$1 - bacon \$2.5
Add a cup of tomato basil bisque \$4

B.L.T.

Thick-cut bacon, lettuce crowns, and fresh sliced tomatoes on toasted sourdough \$17
Add avocado spread for B.L.T. bliss \$3

Sandwich Add-ons:

All sandwiches served with crispy kettle chips
Substitute house fries \$3
Bacon \$2.5 - New Mexico Hatch green chiles \$2
Gluten-free bread available for all sandwiches.

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KID'S MENU

For those 12 and under only, please

CHEESEBURGER

A ¼lb. sirloin-chuck-brisket patty on a brioche bun with American cheese and lettuce, tomato, and onions on the side
Served with crispy potato chips or applesauce \$14
Switch your chips to fries \$2

PERFECT GRILLED CHEESE

Melted American cheese on toasted sourdough
Served with crispy potato chips or applesauce \$9
Add a cup of soup \$4
Switch your chips to fries \$2

ALL-BEEF CORN DOG

Served with crispy potato chips or applesauce \$6
Switch your chips to fries \$2

MAC & CHEESE

Original Kraft "Blue Box" mac & cheese \$4

DRINKS & SIDES

BEVERAGES

Sioux City Sarsaparilla (glass bottle) - \$6
Coca-Cola, Coke Zero, Diet Coke, Dr. Pepper, Sprite, Ginger Ale, Barq's Root Beer, Lemonade - \$3
Hot Chocolate - \$4 Fresh-Brewed Coffee & Iced tea - \$3.5 Hot Tea - \$4
Red Bull -\$5 Orange Juice - \$4 Cranberry Juice - \$3 Milk - \$4

SIDES

Small Side of House Fries - \$5 Original Kraft "Blue Box" Mac & Cheese \$4
Full Side of House Fries - \$10 Applesauce - \$3.5
Side of Crispy Kettle Chips - \$4

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DINNER

ENTREES

FILET MIGNON

8oz filet mignon* grilled with house-made herb butter, served with homestyle cheesy grits and lemon butter pan-seared asparagus \$46

PORK CHOP

Frenched double bone-in 14oz pork chop* with house-made cran-apple walnut chutney, served with house-made garlic mashed potatoes & lemon butter pan-seared asparagus \$36

RIBEYE

A one pound ribeye* grilled and served with our decadent cavatappi macaroni & cheese, and whole garlic cloves & Brussel sprouts grilled on a skewer \$48

CHICKEN FRIED STEAK

A half-pound choice angus chicken-fried-steak, breaded in buttermilk & crushed crackers with house-made cream gravy, served with homemade mashed potatoes and sweet corn \$22

SALMON FILET

Atlantic salmon* filet with a dill lemon caper butter, served with chipotle red pilaf quinoa with fire-roasted vegetables and lemon butter pan-seared asparagus \$36

BURGERS

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THE GRAND IMPERIAL BURGER

The American classic. A half-pound patty of sirloin-chuck-brisket blend, served hot off the grill on a toasted brioche bun with lettuce crowns, fresh red onion, pickles, and tomato on the side \$25
Add American, Swiss, or Pepper Jack cheese \$2

THE JAM BURGER

Swiss cheese, fried onions and a side of habanero bacon jam make for a uniquely crispy-sweet-spicy-bacon(y) burger \$31

THE BBQ BACON BURGER

Our juicy patty topped with bacon, cheddar, fried onions and a side of tangy BBQ sauce. A smokey & savory take on the classic burger \$32

THE HATCH NEW MEXICAN

Diced green chiles from Hatch, NM and pepper jack cheese add a bit of spice with lettuce tomato, pickle & onion on the side \$30

THE HYPOCRITE

Our vegetarian black bean burger with Swiss and crispy bacon on a warm brioche bun with lettuce, tomato, pickle & onion on the side \$30

Gluten-free bread and black bean patty available for all burgers.

SANDWICHES

FRENCH DIP

Thinly sliced roast beef with provolone cheese, oven-baked on a torpedo roll, with piping hot au jus for dipping \$23

FRIED CHICKEN SANDWICH

Breaded chicken breast fried and served with lettuce, tomato, pickle & onion on the side with your choice of swiss or pepper jack cheese \$21
Add a side of buffalo sauce \$2

All sandwiches served with french fries - Add Green Chile \$2 Add Bacon \$2.5 Add Avocado \$3

LACEY ROSE SALOON

SIGNATURE COCKTAILS

THE GRAND OLD FASHIONED

Four Roses Bourbon, Hartley & Gibson Sherry and Angostura bitters,
with a drunken whiskey-soaked cherry over a 2" handmade block of ice in a lowball glass
\$15

THE IMPERIAL 75

Empress 1908 butterfly pea blossom infused gin,
fresh squeeze of ½ a lemon, under sparkling wine,
served with a lemon twist in a champagne flute
\$14

VERDE BLOODY MARIA

Bloody Revolution bloody mary mix with Dulce Vida
reposado tequila, Grove Street green chile liqueur, fresh
juice of one whole lime, and lots of garnish
\$15

SILVERTON STANDARD GIMLET

Plymouth Gin shaken with juice of a whole lime
presented in a fancy champagne coupe
with a lime wedge for measure
\$15

SASSY CUBA LIBRE

Brugal anejo rum, fresh juice of ½ a lime, topped with
Sioux City Sarsaparilla and a lime wedge
\$13

CACTUS WINE

Dulce Vida reposado tequila, grapefruit juice,
and fresh squeeze of lime,
served with a black salted rim and a
wedge of lime in a tall glass
\$15

ROCK 'N' RYE

Rock 'n' Rye whiskey with an orange peel and a rock
candy garnish over a 2" craft ice cube in a lowball glass
\$13

BELLINI

Crisp, sparkling wine with peach puree served in a
champagne flute
\$14

THE WINFIELD AMARETTO SOUR

Colorado made Grove St. amaretto, juice of one lime,
and Angostura bitters shaken, and served over a 2" cube
in a lowball glass with an orange wheel
& drunken cherry
\$15

SHANKY'S IRISH COFFEE

Irish whiskey with flavors of vanilla and caramel, added
to hot coffee, and topped with whipped cream.
Upgrade to cold brewed coffee for \$3
\$11

EARL GREY NEGRONI

Earl Grey Gin Negroni with an orange peel garnish
and 2" ice cube
\$13

BUY THE KITCHEN A ROUND - \$5

OUR WINE LIST

LUNETTA SPARKLING WINE

Refreshing and dry with crisp fruit flavors - 187ml Split \$12

MONT GRAVET ROSÉ

Fruit forward dry rosé wine with a full-bodied finish - Glass \$10/Bottle \$32

PATIENT COTTAT CAILLOU SAUVIGNON BLANC

Bright and refreshing with subtle mineral notes and hints of melon, elderflower, and citrus
Glass \$11/Bottle \$36

CONO SUR BICICLETA SAUVIGNON BLANC

Crisp citrus aromas, white peach, lychee and green apple - Glass \$10/Bottle \$32

BENVOLIO PINOT GRIGIO

Dry, crisp and full-bodied with refreshing acidity and a clean finish - Glass \$10/Bottle \$32

SAND POINT LODI CHARDONNAY

Herbal hints and notes of white flowers and melon - Glass \$9/Bottle \$28

KLINKER BRICK OLD VINE ZINFANDEL

Bold and spicy oak flavors with rich fruit undertones - Glass \$14/Bottle \$48

SANTA JULIA ORGANIC MALBEC

Deep, floral and complex, with deep fig and chocolate dipped cherry flavors - Glass \$11/Bottle \$36

LINE 39 PINOT NOIR

Fruit-forward with a toasty oak finish - Glass \$10/Bottle \$32

LINE 39 CABERNET SAUVIGNON

Rich fruit flavors with hints of black tea - Glass \$10/Bottle \$32

SAND POINT CABERNET SAUVIGNON

Bold flavors of fresh dark cherry and ripe raspberry balanced with a hint of spice - Glass \$9/Bottle \$28

WINES BY THE BOTTLE

PIPER-HEIDSIECK CHAMPAGNE

Bright and lively, with citrusy acidity and rich hints of crème de cassis and toasted almond - Bottle \$77

DUCKHORN SAUVIGNON BLANC

Fermented and aged using both stainless steel and French oak. It offers ripe citrus and tropical flavors, refreshing acidity and Sémillon-driven silkiness - Bottle \$50

BELLE GLOS CLARK & TELEPHONE PINOT NOIR

Bold and sophisticated on the palate with flavors of dry cherry, crushed lavender, and chocolate covered blueberries. The texture is rich and velvety which leads to a long, structured finish - Bottle \$88

DAOU CABERNET SAUVIGNON

Highly perfumed nose, showing aromas of black cherry, cassis, plum, desert sage and sandalwood, with dusty minerality. Secondary aromas reveal notes of cigar box, leather, bay leaf and black olive - Bottle \$50

CAKEBREAD CABERNET SAUVIGNON

Classic Napa Valley Cabernet Sauvignon reveals aromas of ripe blackberry and boysenberry with hints of dark chocolate and sweet oak. On the palate, the dark fruit is balanced by fresh acidity and lush tannins that carry all the way over a lingering, elegant finish - Bottle \$132