



## STARTERS

### **BBQ Pulled Pork Flatbread** 16

House-smoked Pork Shoulder, Pickled Sweet Corn, Grilled Red Onion, Sorghum BBQ Sauce, Cilantro, Mozzarella & Pepper Jack Cheese

### **The Angler's Dip Sampler** 16

Smoked Rockbridge Trout, Boursin-Bacon-Onion, Buffalo Chicken

### **Reel 'Em In Nachos** 17

Tortilla Chips, Seasoned Ground Pork, Green Chili Queso, Pico de Gallo, Cilantro Sour Cream, Guacamole, Black Olives, Jalapeños

### **Braised Pork Belly Mac & Cheese** 15

Crispy Pork Belly, Big Cedar BBQ Sauce, Sharp Cheddar Cheese, Pickled Onions & Jalapeños

### **Salt Cracker Fried Mushrooms** 14

Black Pepper & Thyme Aioli

### **Chipotle Chicken Quesadilla** 15

Chipotle Cream, Pulled Achiote Chicken, Spinach Tortilla, Sour Cream, Pico de Gallo, Guacamole

### **Devil's Pool Smokehouse Chili** Cup 6 | Bowl 8

Smoked Beef, Red & Black Beans, Sharp White Cheddar, Sweet Onions

### **Crispy Chicken Wings** 18 per dozen

Our Brined Wings are Dry Rubbed in Chef's Signature Spice Blend, Roasted & Fried Crispy. Choice of Buffalo, BBQ or Garlic-Parmesan. Served with Carrot & Celery, Bleu Cheese or Ranch Dressing

### **Spicy Sriracha Chicken Meatballs** 14

Daikon Radish, Scallions, Asian Dipping Sauce

### **The Wedge** 12

Crisp Iceberg Lettuce, Crumbled Maytag Bleu Cheese, Smoked Bacon, Chopped Tomato, Shaved Red Onion, Creamy Bleu Cheese Dressing

### **Southwest Chop Salad** 17

Iceberg and Romaine, Grilled Chicken Breast, Black Beans, Grilled Corn, Tomatoes, Cheddar Cheese, Fried Avocado, Chipotle Ranch, Tortilla Strips

### **Shrimp Tempura Salad** 19

Mixed Lettuce, Shredded Cabbage, Mandarin Oranges, Chopped Peanuts, Shaved Carrots, Red Onion, Sesame Vinaigrette, Wasabi Cream, Crispy Rice Noodles

### **Chef's Weekly Chowder** Cup 6 | Bowl 8

Ask your server for this week's chowder selection.

# SAND WEDGES

Served with Coleslaw and Fries

## Ozark Smash Burger\* 19

Custom 3-cut Burger Grind, Aged Cheddar, Shredded Lettuce, Sliced Tomato, Red Onion, 1000 Island, Grilled Buttery Bun

## Angler's 50/50 Burger\* 21

Half Bacon/Half Beef Patty, Smoked Cheddar, Bacon and Onion Jam, Roasted Garlic Aioli, Sliced Tomato, Butter Lettuce, Grilled Brioche Bun

## Turkey Burger 17

Avocado Spread, Pepper Jack Cheese, Tomato, Butter Lettuce, Chipotle Aioli, Toasted Buttery Bun

## Smoked Brisket Grilled Cheese 18

Chopped Brisket, Sharp Cheddar, Pepper Jack & Provolone Cheeses, Roasted Jalapeño Aioli, Sliced Tomatoes, Sourdough Bread

## Balsamic Glazed All-Natural Chicken Sandwich 17

Marinated Tomatoes, Provolone Cheese, Baby Spinach, Basil Pesto, Grilled Ciabatta Roll

## 1/3 Pound All-Beef Hot Dog or Bratwurst 15

Piled High with Smokehouse Chili, Onions, Shredded Cheese, Jalapeños, Pickle Relish, Ketchup & Mustard

## Dogwood Farms Bison Sliders 19

Signature House-ground Bison, Terrell Creek Farms Goat Cheese, Tomato Jam, Bacon, Crispy Onions, Arugula Mayo

# TAILGATERS

## Blackened Fish Tacos 19

Corn Tortillas, Avocado-pico, Cabbage Slaw, Cilantro, Watermelon Radish, Lime Crema

## Hand-Breaded Buttermilk Chicken Strips 18

Seasoned French Fries, Creamy Coleslaw, Country Brown Gravy

## K.C. Strip Steak and Fries\* 36

Arugula, Black Pepper Vinaigrette, Garlic Aioli Dip

### Daily Catch

Market Price

Ask Your Server for Details

## Ozark Country Meatloaf 21

Garlic Mashed Potatoes, Gravy, Mac & Cheese, Ketchup

## Herb Crusted Atlantic Salmon\* 28

Wild Rice Blend, Sautéed French Green Beans, Brown Butter Sauce

## Grilled Chicken Alfredo 25

House-made Fettuccini Pasta, Classic Alfredo Sauce, Pecorino Cheese, Grilled Tomatoes

# LAST CAST

## Cookie Dough Brownie Skillet 10

Served warm with Outlaw Run Ice Cream, Caramel, Chocolate & Pecans

## Tequila Lime Cheesecake 10

Served with Lime Whipped Cream

## Fried Pineapple Upside Down Cake 10

Served with Vanilla Ice Cream and Rum Caramel

# PRIME RIB SATURDAY

Every Saturday after 4pm;  
Traditional Sides

# PROUDLY SERVING



\*Consuming raw or undercooked meat & eggs may increase your risk of food borne illness.



# DRINKS MENU

## SPECIALTY COCKTAILS

<b>Peachy Tea Tales</b>	<b>14</b>
Tito's, Patron, Builders Gin, Cruzan Rum, Peach Schnapps, Sweet & Sour, Coke	
<b>Hellbender</b>	<b>13</b>
Jameson Whiskey, Fireball, Rum Chata, Lemon Juice	
<b>Transfusion</b>	<b>14</b>
Duffy's Run Vodka, Sparkling Grape Juice, Ginger Ale, Lime Juice	
<b>The Craw Daddy</b>	<b>12</b>
Captain Morgan Spiced Rum, Pama, Grenadine, Orange Juice	
<b>Hootenanny Margarita</b>	<b>11</b>
Blanco Tequila, Giffard Grapefruit Pamplemousse Liqueur, Lime Juice, Agave	
<b>Kentucky Mule</b>	<b>14</b>
Buffalo Trace, Ginger Beer, Lime Juice	
<b>Tatanka</b>	<b>12</b>
Bulleit Rye Whiskey, Sweet Vermouth, Port Wine, Angostura Bitters, Garnished with Luxardo Cherry	

## BLOODY MARY BAR

<b>Traditional Bloody Mary</b>	<b>12</b>
Tito's, Horseradish, Honey Bacon, Handcrafted Salt Rim	
<b>Angler's Bloody Mess</b>	<b>14</b>
Jim Beam Black, Horseradish, Bliss Sauce, Bloody Mary Mix, Black Hawaiian Salt Rim, Garnished with Pickle & Beef Jerky	
<b>Moonshine Bloody</b>	<b>13</b>
Moonshine, Horseradish, Honey Bacon, Handcrafted Salt Rim	

## BUBBLES

<b>Cuvee Beatrice, Prosecco NV</b>	<b>46</b>
------------------------------------	-----------

## PITCHERS

<b>Beer Pitcher (60 oz.)</b>	<b>22</b>
<b>Cocktail Pitcher (30 oz.)</b>	<b>25</b>
<b>Margarita:</b> Jose Cuervo, Triple Sec, Lime Juice, Fresh Limes	
<b>Rattle Snake:</b> Jack Daniels, Amaretto, Triple Sec, Grenadine, Sour Mix	
<b>Rum Punch:</b> Cruzan Rum, Hpnotiq, Cranberry, Orange and Pineapple Juice	

## BEER

<b>Draft Beers</b>	<b>6<sup>50</sup></b>
Big Cedar Buffalo Lager	Mother's Seasonal
Big Cedar Revelation Stout	Table Rock Red
Pacifico	Stella
Miller Lite	KC Bier Co. Dunkel
Coors Light	Public House Elusive IPA
Bud Light	Public House Dry Fly Pale Ale
Michelob Ultra	Great Escape, Woodcraft IPA
Blue Moon	Great Escape Seasonal
Guinness	4x4 Parkside Pineapple
<b>Bottled Beers</b>	
<b>Domestic</b>	<b>6<sup>50</sup></b>
Coors Light, Coors 0.0, Miller Lite, Budweiser	
<b>Craft</b>	<b>7</b>
Boulevard Tank 7, Boulevard Wheat	
<b>Imported</b>	<b>7</b>
Corona, Corona Light, Stella Artois, Heineken, Modelo Especial	

## WINE *By the Glass or Bottle*

<b>White Wines</b>	
Big Cedar Private Label, White Zinfandel or Chardonnay, California	<b>8   30</b>
Sand Point, Chardonnay, Lodi	<b>9   32</b>
Kim Crawford, Sauvignon Blanc, New Zealand	<b>11   42</b>
Joe Dobbies, Pinot Gris, Oregon	<b>12   46</b>
Willamette Valley Riesling, Oregon	<b>10   38</b>
Bay Bridge Moscato, California	<b>9   34</b>
<b>Red Wines</b>	
Big Cedar Private Label, Merlot or Cabernet Sauvignon, California	<b>8   30</b>
Z. Brown Uncaged Cabernet Sauvignon, California	<b>12   54</b>
Boen, Pinot Noir, Russian River Valley	<b>14   54</b>
Kaiken, Malbec, Argentina	<b>10   38</b>
Daou, Paso Robles, Cabernet Sauvignon	<b>62</b>
Orin Swift, Palermo, Napa Valley, Cabernet Sauvignon	<b>95</b>
Faust, Napa Valley, Cabernet Sauvignon	<b>115</b>
Silver Oak, Alexander Valley, Cabernet Sauvignon	<b>150</b>

# ANGLER'S RESERVE COLLECTION

<b>American</b>	
<b>Bourbon/Whiskey</b>	<b>2 oz 3 oz</b>
Angel's Envy Rye	<b>\$27 \$39</b>
Angle's Envy	<b>\$16 \$23</b>
Basil Hayden	<b>\$15 \$21</b>
Basil Hayden Dark Rye	<b>\$14 \$20</b>
Blanton's	<b>\$20 \$29</b>
Booker's	<b>\$30 \$43</b>
Buffalo Trace	<b>\$11 \$15</b>
Bulleit	<b>\$13 \$19</b>
Bulleit Rye	<b>\$12 \$17</b>
Four Roses Single	<b>\$17 \$24</b>
Four Roses Small Batch	<b>\$20 \$28</b>
Gentleman Jack	<b>\$17 \$24</b>
Jack Daniel's Single Barrel	<b>\$18 \$25</b>
Jack Daniel's	<b>\$9 \$12</b>
Jefferson's Ocean	<b>\$26 \$38</b>
Jefferson's Ocean BCL	<b>\$26 \$38</b>
Jim Beam Black	<b>\$9 \$12</b>
Knob Creek	<b>\$13 \$18</b>
Knob Creek Rye	<b>\$13 \$18</b>
Maker's BCL	<b>\$24 \$34</b>
Maker's Mark	<b>\$14 \$19</b>
Rabbit Hole Cavehill	<b>\$20 \$28</b>
Wild Turkey Rare Breed	<b>\$15 \$22</b>
Woodford Reserve	<b>\$17 \$25</b>
Woodford Reserve Double Oaked	<b>\$19 \$28</b>
<b>Canadian</b>	<b>2 oz 3 oz</b>
Crown Royal	<b>\$10 \$14</b>
<b>Irish</b>	<b>2 oz 3 oz</b>
Bushmills	<b>\$10 \$14</b>
Bushmills 10 yr.	<b>\$16 \$23</b>
Green Spot	<b>\$24 \$35</b>
Jameson	<b>\$10 \$14</b>
Redbreast 12 yr.	<b>\$23 \$34</b>
Redbreast 21 yr.	<b>\$113 \$163</b>
<b>Rum</b>	<b>2 oz 3 oz</b>
Appleton Estate	<b>\$9 \$13</b>
Mount Gay	<b>\$9 \$13</b>
<b>Agave</b>	<b>2 oz 3 oz</b>
Corralejo Reposado	<b>\$10 \$14</b>
Del Maguey Crema de Mezcal	<b>\$15 \$21</b>
Del Maguey Santo Domingo Albarradas	<b>\$38 \$55</b>
Don Julio	<b>\$19 \$28</b>
Don Julio 1942	<b>\$49 \$71</b>
Patrón	<b>\$11 \$16</b>

<b>Scotch</b>	<b>2 oz 3 oz</b>
Aberlour 12 yr.	<b>\$18 \$26</b>
Aberlour 16 yr.	<b>\$23 \$34</b>
Balvenie 12 yr.	<b>\$23 \$33</b>
Balvenie 15 yr. Sherry Cask	<b>\$48 \$70</b>
Dalwhinnie 15 yr.	<b>\$28 \$41</b>
Glenfiddich 12 yr.	<b>\$20 \$29</b>
Glenfiddich 18 yr.	<b>\$36 \$52</b>
Glenlivet 12 yr.	<b>\$20 \$29</b>
Glenlivet 15 yr.	<b>\$23 \$33</b>
Glenmorangie 10 yr.	<b>\$26 \$38</b>
Johnnie Walker Black	<b>\$18 \$25</b>
Johnnie Walker Blue	<b>\$78 \$113</b>
Lagavulin 12 yr.	<b>\$22 \$32</b>
Laphroaig 10 yr.	<b>\$30 \$43</b>
Macallan 12 yr.	<b>\$28 \$40</b>
Macallan 18 yr.	<b>\$116 \$167</b>
Oban 14 yr.	<b>\$30 \$43</b>
<b>Vodka</b>	<b>2 oz 3 oz</b>
Duffy's	<b>\$12 \$17</b>
Grey Goose	<b>\$15 \$22</b>
Ketel One	<b>\$11 \$15</b>
Stoli Elit	<b>\$28 \$41</b>
Tito's	<b>\$10 \$13</b>
<b>Gin</b>	<b>2 oz 3 oz</b>
Bombay Sapphire	<b>\$12 \$17</b>
Builders	<b>\$10 \$15</b>
Hendrick's	<b>\$10 \$14</b>
Nolet's	<b>\$15 \$21</b>
Ozark Mountain Daredevils	<b>\$10 \$15</b>
Tanqueray	<b>\$12 \$17</b>
Tanqueray 10	<b>\$14 \$21</b>
<b>Cognac</b>	<b>2 oz 3 oz</b>
Christian Brothers Brandy	<b>\$9 \$15</b>
Courvoisier VS	<b>\$11 \$16</b>
Courvoisier VSOP	<b>\$16 \$23</b>
Hennessy VS	<b>\$24 \$35</b>
<b>After Dinner</b>	<b>1.5 oz 2 oz</b>
Absinthe	<b>\$21 \$27</b>
Amaretto	<b>\$9 \$12</b>
Baileys Original Irish Cream	<b>\$9 \$12</b>
Drambuie	<b>\$11 \$14</b>
Frangelico	<b>\$10 \$13</b>
Godiva Chocolate	<b>\$9 \$11</b>
Hpnotiq	<b>\$10 \$13</b>
Kahlúa	<b>\$9 \$12</b>
Romana Sambuca	<b>\$9 \$12</b>
RumChata	<b>\$9 \$12</b>
St-Germain	<b>\$10 \$13</b>
Tuaca	<b>\$10 \$13</b>