



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.

# STARTER PLATES

## 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 dipping 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

Kettle-made 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 dipping 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

## WILD BILL'S JUMBO BUFFALO WINGS

Mild • Gold Rush • Blackjack • Yukon Honey BBQ • Caribbean Jerk • Cajun Dry Rub  
Cabin Fever • Prairie Dust • Chipotle BBQ • Hot • Habanero Fire *(listed mildest to hottest)*

5 wings 6.99 • 10 wings 10.99 • 25 wing sampler 19.99

# GARDEN SALADS & SOUPS

## 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

## COPPER RIVER SALMON & AVOCADO SALAD

Smoky wood-grilled salmon served over garden greens tossed in our citrus vinaigrette with ripe avocados, tomatoes, cilantro, sliced jalapenos, sauteed mushrooms and Cotija cheese 11.99

## PECAN-CRUSTED CHICKEN SALAD

The best salad you can get from our crumb boss! Pecan-crust 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*

# LEGENDARY BURGERS

*Our juicy half pound burgers are served on a bakery fresh bun with lettuce, tomato, red onions and your choice of hot bootstring French fries, seasoned homemade potato chips or bourbon baked beans*

## **GOLD PAN CHEESEBURGER**

Our mile high burger topped with melted American cheese 7.99

## **SMOKEHOUSE BACON & CHEDDAR BURGER**

Topped with a river of our housemade BBQ sauce, melted cheddar cheese and a mountain of thick-cut pepper bacon 8.99

## **THAT'S A FACT JACK & BACON BURGER**

A spicy bacon cheeseburger that makes even the crumb boss sweat! It's topped with melted jalapeno jack cheese, hot peppers and thick-cut pepper bacon 8.99

## **MESS KIT BURGER**

Our burger patty smothered with sauteed mushrooms, caramelized onions, melted Swiss cheese and hearty mushroom gravy. If it's not all over your flannel after the first bite, you ain't eatin' it right! 8.99

## **HOT ROCKS BURGER**

A grizzly of a burger topped with melted jalapeno jack cheese, sliced jalapenos, guacamole and pico de gallo 8.99

## **BIG SKYE PEPPERCORN BURGER**

Peppercorn-crust patty seared in a black iron skillet and served with mayo, caramelized onions and melted Swiss cheese 7.99

## **CHUCK WAGON BURGER**

A mess of Lumberjack Steak Chili smothered with melted cheddar cheese served over our juicy half pound burger patty 8.99

## **KELLER CREEK MELT**

A juicy patty topped with caramelized onions, melted American cheese and mayo served on grilled sourdough 7.99

## **ALL-NATURAL BISON BURGER**

100% ground bison for a flavorful and extra lean burger. Bison is better enjoyed below medium-well degree of doneness 10.99

## **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 8.49

# BEDROCK SAMMIES & TACOS

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

*Tacos are served in warm flour tortillas with fresh corn tortilla chips and housemade salsa*

## **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 with stone ground honey mustard, mayo and caramelized onions on grilled sourdough 7.99

## **LUMBERJACK STACK**

A triple decker club sandwich stacked as tall as a 14'er and as wide as the Front Range. Loaded with honey ham, American cheese, oven-roasted turkey breast, Swiss cheese, thick-cut pepper bacon, lettuce, vine ripe tomatoes and mayo 7.99

## **BLUE RIDGE CHICKEN SANDWICH**

Belly up to this big boy! Juicy grilled chicken breast basted with BBQ sauce and topped with sliced honey ham, avocado and melted provolone cheese 9.29

## **CARPETBAGGER FISH SANDWICH**

Beer-battered and fried to a golden brown. Served on a fresh bun with tartar sauce, shredded lettuce and vine ripe tomatoes 8.99

## **FRIED RANGE BIRD CLUB**

Tender chicken breast dredged in dumplin' dust and fried to golden brown. Topped with melted Swiss and thick-cut pepper bacon on a toasted bun with mayo, lettuce and tomatoes 8.99

## **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 8.99

## **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 9.49

## **PROSPERITY SANDWICH**

This ain't no hardtack outfit; this sandwich is served open-face on grilled sourdough and loaded with turkey, ham, bacon and melted cheese then topped with a rich cream sauce 9.49

## **MTN. CARNITAS TACOS**

Twice cooked, marinated pork butt served with rustic slaw and pico de gallo 8.49

## **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 messhall-made tartar sauce 8.99

## **SILVER CITY STEAK TIP TACOS**

Savory, sliced USDA Choice steak tips topped with rustic slaw and pico de gallo 9.99

# GREAT PLATES

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

## **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 bootstring 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 bootstring 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 bootstring 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 freshly 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 bootstring fries and homemade slaw 14.99

## **BLACKJACK RIBS**

TWG's signature bourbon glazed baby back ribs served with hot bootstring fries and homemade slaw 15.49

# LOCK, STOCK & BARREL PLATTERS

## **RIBS & SHRIMP PLATTER**

Your choice of BBQ or Blackjack ribs paired with four jumbo fried shrimp. Served with hot bootstring 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 bootstring 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 bootstring French fries and homemade coleslaw 21.99

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

# BLACK GOLD SWEETS

## 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

Bootstring 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  
Riseling  
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

# GULLY WASHERS

*Must be over 21 years old and show ID*

## **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

# TWG HAND-CRAFT ELIXIRS

*Must be over 21 years old and show ID*

## **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. Germain Elderflower Liqueur, lime juice and Patron Anejo Tequila 8.99

## **BLUEGRASS COOLER**

Apple juice, Buffalo Trace Bourbon and St. Germain 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