

# COWBOY GRILL DINNER

N 38° 40' 49"

W 109° 26' 50"

## Soups & Salads

<b>BUZZED BEET SALAD</b>	18
baby arugula, Barely Buzzed cheddar, beet chips, candied pecans, beet dressing	
<b>HEARTS OF ROMAINE CAESAR</b>	14
Spanish white anchovies, crispy capers, spiced croutons, shaved Parmigiana Reggiano	
<b>CASTLE VALLEY SALAD</b>	14
arugula, spinach, kale, toasted pine nuts, pomegranate molasses, Nopales cactus citrus vinaigrette	
<b>WILD GAME CHILI</b>	16
venison, wild boar, prime chuck, cheddar, scallions	
<b>BBQ SHRIMP CHOWDER</b>	18
roasted corn, sweet cream, bacon, red pepper, smoked paprika	

## Entrees

<b>UTAH RED TROUT</b>	34
pine nut pecan crust, brown butter, spicy fennel cabbage slaw	
<b>BIG GLORY BAY KING SALMON*</b>	42
arugula, artichoke, fennel caper slaw, preserved lemon vinaigrette	
<b>BEEF SHORT RIBS</b>	36
red wine garlic braised angus beef, roast fingerling potatoes, root vegetables, fried onions	
<b>RED BIRD CHICKEN</b>	32
d'Espellete roast peppers, charred tomatoes, cilantro corn black bean salsa	
<b>RCL ANGUS BURGER*</b>	24
house blended brisket, chuck, short rib, crispy bacon, smoked cheddar, charred onions, roasted EVOO tomato, arugula, chipotle mayonnaise	
<b>BALLARD FARMS PORK CHOP*</b>	38
spicy heirloom apple salsa, pickled mustard seeds, braised red cabbage, smokey apple jus	
<b>WILD HARVEST BOWL</b>	26
marinated grilled portobello, charred brussel sprouts, cauliflower, mushrooms, baby kale, arugula, spinach, tomatoes, toasted pecans, cilantro vinaigrette	
<b>WILD ANTELOPE MEDALLIONS*</b>	49
grilled wild south Texas antelope, Anasazi bean stew, forest mushrooms, huckleberry BBQ glaze	



RED CLIFFS  
LODGE  
MOAB

## Starters

<b>LOCAL MEAT &amp; CHEESE BOARD</b>	34
selection of seasonal favorites, ranch raised honeycomb, peach rhubarb jam, cornichons, olives, stone ground mustard, grilled focaccia	
<b>ELK CARPACCIO*</b>	18
juniper seared Rocky Mountain elk, arugula, mint, pomegranate, pine nuts, pomegranate balsamic drizzle, stone mustard aioli	
<b>SOUTHWESTERN SPRING ROLLS</b>	16
corn, black beans, smoked cheddar, cilantro avocado sauce	

## Lodge Favorites\*

<b>PRIME ANGUS TOP SIRLOIN</b> -8 oz	36
<b>BLACK CANYON ANGUS FILET</b> -8 oz	56
<b>DURHAM RANCH BISON NY STRIP</b> -14oz	52
<b>PRIME ANGUS RIBEYE</b> -18 oz	75
<b>ANGUS TOMAHAWK RIBEYE</b> -32 oz	135
<b>STEAK HOUSE GLAZINGS</b>	3
choice of chimichurri or blue cheese crema	

all steaks are splashed with our house smoked spice blend and finished with roasted beef butter, chipotle demi stewed mushrooms & onions

## Sides

<b>SMOKED CHEDDAR MAC &amp; CHEESE</b>	16
chorizo shrimp	
<b>YUKON MASHED POTATOES</b>	8
<b>WHITE TRUFFLE FRIES</b>	12
parmesan & parsley	
<b>GRILLED ASPARAGUS</b>	11
parmesan	
<b>CHARRED BRUSSEL SPROUTS</b>	11
bacon, cranberries, almonds, balsamic glaze	
<b>GRILLED BABY BROCCOLINI</b>	12
crushed Aleppo chili, lemon oil	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# BEER, COCKTAILS, WINE & DESSERTS

## Domestic Beer 7

ODULS NON-ALCOHOLIC, BUD LIGHT,  
BUDWEISER, COORS, COORS LIGHT,  
MICHELOB ULTRA, MILLER LIGHT,  
SAMUEL ADAMS LAGER

## Imported Beer 8

BLUE MOON, MODELO ESPECIAL,  
CORONA EXTRA, HEINEKEN, STELLA  
ARTOIS, GUINNESS

## Local Brews

AMERICAN HEFEWEIZEN 4.8% Salt Lake City Utah, wheat beer	9
APRICOT HEFEWEIZEN 4.8% Salt Lake City Utah, wheat beer	9
BOHEMIAN EXPORT 4.9% Midvale Utah, lager	9
EPIC 10% Salt Lake City, hazy IPA	9
JOHNNY'S IPA 7% Moab Utah, IPA	9
DEAD HORSE 5% Moab Utah, amber ale	9
ROCKET BIKE 5% Moab Utah, lager	9
PILSNER 5% Moab Utah, pilsner	9
POLYGAMY PORTER 5% Salt Lake City Utah, stout	9
FULL SUSPENSION 5% Salt Lake City Utah, pale ale	9
EVOLUTION 5% Salt Lake City Utah, caramel amber ale	9
ROTATING HAZY IPA please check with your server or bartender for today's selection	MKT

## Spirited Cocktails

BOXERS FRACTURE Lunazul Tequila, grapefruit, lime, honey syrup, bitters	16
BLUE HILLS Grey Goose Vodka, cranberry juice, fresh lime juice, blue curacao	16
WATERMELON BLONDE Hendrick's Gin, fresh watermelon juice, cucumber, mint, simple syrup, lime juice	18
PASSION IN THE DESERT Tito's Vodka, fresh strawberry, purée lemon juice, simple syrup	17
CLIFFS FIZZ Hendricks Gin, Chambord, lemon juice, simple syrup, splash of soda	16
SMOKEY OL' COWBOY Moab's High West Bourbon, scotch float, maple syrup, bitters, splash of soda	17
SANGRIA red wine, splash of sprite, garnished with fresh chopped fruit	18

Welcome to Moab, Utah! Please drink responsibly, Utah State Laws requires that all alcoholic beverages be served with a food item. In addition, the maximum pour of any alcohol / spirit is 1.5 ounces. You must be 21 years of age to consume alcohol. All I.D.'s will be scanned and recorded.

## Sparkling

VEVUE CLICQUOT YELLOW LABEL Brut, Champagne, France	180
GLORIA FERRER - SPLIT Brut, Sonoma	35
KORBEL Brut, California	12 / 52
CUPCAKE Prosecco, Italy	12 / 52
ZONIN Prosecco, Italy	52

## White

BOGLE Chardonnay, California	12 / 52
DA VINCI Pinot Grigio, Italy	13 / 54
NOBILO Sauvignon Blanc, Marlborough, New Zealand	14 / 56
STE. MICHELLE Riesling, Columbia Valley, Oregon	12 / 52

## Red

CASTLE ROCK Pinot Noir, California	12 / 52
BOGLE Petite Syrah, California	12 / 52
CLINE Zinfandel, California	13 / 54
BOGLE Merlot, California	12 / 52
ALAMOS Malbec, Argentina	13 / 54
JORDAN Cabernet Sauvignon, Alexander Valley, California	130
COLUMBIA CREST Cabernet Sauvignon, Oregon	12 / 52
RODNEY STRONG Cabernet Sauvignon, Sonoma, California	16 / 62

TUSCAN TIRAMISU	12
ESPRESSO DIPPED LADYFINGERS AND MASCARPONE CREAM	
CHOCOLATE OVERLOAD CAKE SALTED CARAMEL & MIXED BERRY SAUCE	12
PECAN TURTLE CHEESECAKE SALTED CARAMEL GLAZE & CANDIED PECANS	12
VANILLA BEAN GELATO ALMOND BISCOTTI COOKIE	6
MANGO SORBET COCONUT CHOCOLATE MACAROON	6



ENTERTAINMENT  
IN THE BAR  
6-9 PM

THURSDAY MAY 2 &  
FRIDAY MAY 3

**DUSTIN BURLEY**

SATURDAY MAY 4 &  
SUNDAY MAY 5

**JAMIE & THE DREAMERS**

THURSDAY MAY 9 &  
FRIDAY MAY 10

**DOWN IN THE ROOTS**

SATURDAY MAY 11 &  
FRIDAY MAY 12

**CLAYTON YEAZLE**

THURSDAY MAY 16 &  
FRIDAY MAY 17

**NEAL MIDDLETON**

SATURDAY MAY 18 &  
SUNDAY MAY 19

**VALERIE & ALAN BROWN**

THURSDAY MAY 23 &  
FRIDAY MAY 24

**DAVE MENSCH**

SATURDAY MAY 25 &  
SUNDAY MAY 26

**DAVE STEWARD**

THURSDAY MAY 30  
FRIDAY MAY 31

**ALAN SNOW**

FRIDAY MAY 31

**THE VIOLET PINES**

ON THE GRANDE LAWN 5:30 PM