



BLACK MOUNTAIN TAVERN

STARTERS & MORE

BMT Skillet Nachos \$ 16

House-Made Corn Tortilla Chips, Diablo Cheese Sauce, Green Chile Pork, Avocado Crema, Jalapeños, Pico de Gallo
Add Guacamole - \$ 2

Jumbo Wings \$ 18

12 Wings, Choice of: Buffalo, Honey BBQ, BBQ, Honey Chipotle, Sweet Chili, Lemon Pepper, Salt & Pepper
Served with Ranch or Blue Cheese.
Carrots and Celery Upon Request.
Try them Boneless! - \$ 11

House-Made Potato Chips \$ 12

Served with House-Made French Onion Dip.

Wisconsin Cheese Curds \$ 12

Served with Ranch or Marinara.

Fried Pickles \$ 13

Hand-Battered, Served with Ranch.

Jalapeño Cheddar Hush Puppies \$ 10

12 Golden, Fried Corn Meal Batter Fritters.
Served with Ranch.

Chip & Dip Duo \$ 10

House-Made Corn Tortilla Chips.
Served with Salsa and Guacamole.

Pretzel Bites \$ 12

Your choice of Traditional with Beer Cheese or Peanut Butter & Jelly

Tenders & Fries \$ 14

Chicken Tenders & House Fries.
Served with Ranch, Honey Mustard, or BBQ.

FOR THE LITTLES

\$ 8 - Ages 10 & Under

Cheeseburger with Fries

Chicken Nuggets with Fries

Pizza - Choice of Cheese or Pepperoni (No Side)

Grilled Cheese with Fries

Mac & Cheese with Fries

Pasta - Choice of Marinara or Butter Parmesan (No Side)

GREENS & MORE

Dressing Options: Ranch, Blue Cheese, Balsamic, Italian, Thousand Island, Honey Mustard

Proteins: Grilled or Crispy Chicken \$6, *Steak \$7, *Salmon \$8

House Salad \$ 11

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, House-Made Croutons

Black Mountain Caesar \$ 14

Romaine Lettuce Tossed with Caesar Dressing, Shredded Parmesan Cheese, House-Made Croutons, and Bacon.
Topped with Pico de Gallo.

*Steak & Walnut \$ 17

Romaine Lettuce Tossed with Walnuts, Red Onions, Blue Cheese Crumbles, Dried Cranberries, Balsamic Dressing

Buffalo Chicken \$ 16

Romaine Lettuce, Crispy Chicken Tossed in Buffalo Sauce, Tomatoes, Carrots, Blue Cheese Crumbles, Ranch Drizzle

Bourbon Steak Chili \$ 9

House-Made Chili with Carefree Bourbon. Braised Steak Tips, Onions, Peppers, Green Chiles and Stewed Tomatoes. Topped with Mozzarella Cheese, Served with Corn Bread and Honey Sriracha Butter

FLATBREADS

Pesto Chicken \$ 17

Nut-Free Basil Pesto, Mozzarella, Grilled Chicken, Tomato, Fresh Basil

Veggie \$ 15

Marinara, Mozzarella, Green Peppers, Mushrooms, Onions, Tomatoes

BBQ Chicken \$ 17

BBQ Sauce, Mozzarella, Grilled Chicken, Red Onion, Fresh Cilantro

Steak & Blue \$ 18

Garlic Herb Sauce, Mozzarella, Steak, Caramelized Onions, Blue Cheese Crumbles, Walnuts, Arugula, Honey Drizzle

Pepperoni \$ 15

Marinara, Mozzarella, Pepperoni

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BLACK MOUNTAIN TAVERN

BURGERS & SAMMIES

*Black Mountain Burger \$17

1/2 lb Fresh Angus Beef Patty, Swiss Cheese, Lettuce, Tomato, Grilled Onions, Chipotle Aioli, on a Brioche Bun

*All American Burger \$15

1/2 lb Fresh Angus Beef Patty, American Cheese, Lettuce, Tomato, on a Brioche Bun

*RJ PB Sliders \$16

3 Sliders, Bacon, White Cheddar, Peanut Butter, Chipotle-Raspberry Jam, on Brioche Buns

*Mushroom & Swiss Burger \$16

1/2 lb Fresh Angus Beef Patty, Swiss Cheese, Sautéed Mushrooms, on a Brioche Bun

*Double Burger (No Bun) \$21

Two 1/2 lb Fresh Angus Beef Patties, Smothered in Diablo Cheese Sauce, Green Chiles, Grilled Onions, Topped with Pico de Gallo and Avocado, Served on a Bed of Romaine Lettuce

Black Mountain Rueben \$17

Fresh Sliced Beef Pastrami (Sub Fresh Sliced Turkey), Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled on Freshly Baked Rye

Pesto Chicken Sandwich \$16

Grilled Chicken Breast, Mozzarella Cheese, Lettuce, Tomato, Nut-Free Basil Pesto, on Freshly Baked Ciabatta

Club Sandwich \$16

Fresh Sliced Turkey & Ham, Bacon, White Cheddar & Swiss Cheese, Lettuce, Tomato, Mayo, on Freshly Baked Sourdough Toast

Bow "Chicken" Wow-Wow \$16

Grilled Chicken Breast, Pepperjack Cheese, Avocado, Lettuce, Tomato, Honey Chipotle, on a Brioche Bun

Chicken Cordon Bleu Sandwich \$17

Grilled Chicken Breast, Fresh Sliced Ham, Swiss Cheese, Tavern Cheese Sauce, on Freshly Baked Ciabatta

A' B.L.T. \$16

Avocado, Bacon, Lettuce, Tomato, Pepperjack Cheese, Chipotle Aioli, Grilled on Freshly Baked Sourdough

SIDE OPTIONS:

Fries, House Chips, Tots, Garden Salad, Caesar Salad,
Sweet Potato Fries (+ \$2), House Slaw (+ \$2),
Beer-Battered Onion Rings (+ \$3), Green Chili Mac (+ \$4)

ENTREES

Green Chile Mac & Cheese \$15

House-Made Green Chile Mac, Topped with Bacon and Pico de Gallo

Add Chicken/Green Chile Pork - \$6, *Steak - \$7

Veggie Bowl \$16

Jasmine Rice, Wilted Asian Slaw, Asparagus, Thai Chili Sauce, Black Sesame Seeds

Diablo Chicken \$19

2 Grilled Chicken Breasts (Sub Green Chile Pork), Broccolini, Diablo Cheese Sauce, Topped with Salsa Verde & Pico de Gallo

Add Rice/Fried Egg - \$2

*Grilled Tomahawk Pork Chop \$32

16oz Long-Bone Duroc Pork Chop, Served with Roasted Fuji Apple Compote, House-Made Corn Bread Stuffing and White Gravy

*Bourbon Steak Bites \$21

8 oz Steak Medallions, Tossed in House-Made Carefree Bourbon Sauce, Served with Long Grain Wild Rice and Salad

Country Fried Steak & Frites \$19

Tender Cube Steak, Breaded and Fried, Smothered in House-Made White Gravy, Served with Fries

Steak & Mushroom Pasta \$23

Tender Steak Tips, Sautéed in a Mushroom & Onion Cream Sauce, Served over Pasta

Thai Chili Walleye \$27

Served with Jasmine Rice, Wilted Asian Slaw, Thai Chili Sauce and Black Sesame Seeds

*Chipotle Honey Glazed Salmon \$29

Served with Long Grain Wild Rice and Asparagus

Fish & Chips \$19

Alaskan Cod Hand-Battered and Fried, Served with Fries, House Slaw and Tartar Sauce

SWEET TREATS

Bourbon Bread Pudding \$11

House-Made Bread Pudding, Served with Carefree Bourbon Caramel Sauce, Vanilla Ice Cream, Walnuts, Berries and Whipped Cream

Sweet Treat of the Week \$9

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