

THE FOUNDRY GRILL

DINNER

Monday–Sunday
5pm–9pm

TO SHARE

HONEY OAT WHEAT LOAF served with salted butter

DIRTY FRIES truffle aioli, perfect egg, everything seasoning

LAMB FLATBREAD hummus, pine nut, smoked yogurt, radish, feta, pickled onion

BRUSSELS SPROUTS soy garlic glaze, cashew, raisin

POBLANO MAC gouda, cotija, poblano crema, sourdough crumb, bacon

CHARCUTERIE BOARD meat, cheese, honey, mustard, apple, toasted muesli

SIGNATURE STEAK

DOUBLE R ANGUS TOMAHAWK 30 oz

served with a choice of two sides, herb butter, and house steak sauce

GRILLED

all steaks served with buttermilk mashed potatoes, herb butter, and house steak sauce, with a choice of garlic mushrooms or asparagus

CERTIFIED ANGUS BEEF NEW YORK STRIP 12 oz maple bourbon dry rub

NIMAN RANCH BEEF FILET 7 oz

CERTIFIED ANGUS BEEF RIBEYE 14 oz

HALF CHICKEN citrus spice rub, herbed chicken jus

MAINS

PORK TENDERLOIN bacon, grilled garden veggies, charred scallion salsa

HALIBUT smoked mussels, puttanesca sauce, olive tapenade, fennel, tomato

BRAISED CABBAGE white bean puree, summer succotash, pickled shallot, toasted pepitas

SALMON caramelized onion coconut broth, snap peas, pickled chili, turnip noodle, napa cabbage, cilantro

BUCATINI sundried tomato pesto, blistered tomato, goat cheese, andouille sausage, asparagus, basil

SOUP & SALADS

CHOPPED GEM

avocado, feta cheese, celery, golden raisins, green apple, peach poppyseed dressing

BABY WEDGE

roasted tomato, bacon, blue cheese crumble, pickled shallot, crispy onion, ranch

HOUSE SALAD

mixed greens, cucumber, tomatoes, red onion, oregano vinaigrette

CORN CHOWDER

potato, onion, cream, poblano pepper

SOUP OF THE DAY

inquire with server

SIDES

ROASTED BEETS

lemon, dill yogurt, toasted pepitas

BUTTERMILK MASH

garlic, herb butter

GARLIC MUSHROOMS AND ONIONS

shallot, herb butter

ASPARAGUS

charred scallion salsa

CRAFT REFRESHERS

MOUNTAIN COOLER

ginger beer, agave, mint, lime

DESERT BLOOM

mango, jalapeno, lemonade

COCO COLADA

coconut, pineapple, cream

MIDNIGHT ORCHARD

blackberry, pomegranate, lemonade

Alex Izatt | A 20% service charge will be added to parties of 6 or mo

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness.