

THE KITCHEN AT DESERT WIND

SHAREABLE STARTERS

CHARCUTERIE BOARD / \$24

Marinated olives, cured meats, regional cheeses, fresh fruit & crackers

TRUFFLE FRIES / \$12

Our signature truffle fries topped with parmigiana reggiano & diced chives

SPINACH ARTICHOKE DIP / \$12

Our house spinach artichoke dip mixed with a five-cheese blend served with warm fried pita bread

MARGHERITA FLATBREAD / \$13

Personal size flatbread with marinara sauce, fresh mozzarella, basil & balsamic glaze (add pepperoni or salami \$3, or chicken \$5)

MEDITERRANEAN FLATBREAD / \$16

Personal size flatbread with hummus base topped with spinach, kalamata olives, red onions, cucumbers, cherry tomatoes, feta cheese & olive oil

SOUP AND SALADS

Add grilled chicken to any salad \$5

SOUP OF THE DAY / CUP \$10, BOWL \$12

HOUSE SALAD / \$15

Baby spinach spring mix with cherry tomatoes, cucumbers, carrots with choice of blue cheese, Italian, ranch or vinaigrette dressing

CLASSIC WEDGE SALAD / \$15

Iceberg lettuce, crispy bacon bits, Oregon blue cheese crumbles, cherry tomatoes & ranch dressing

CAESAR SALAD / \$15

House made Caesar topped with parmesan crisps and golden caramelized lemons

HAPPY HOUR

Mon-Thurs 4-7pm, Fri & Sat 3-6pm

All wine by the bottle - 10% off

All beers - \$2 off

Charcuterie Board - \$3 off

Flatbreads & Fries - \$2 off

COLD SANDWICHES

Choose one side: Potato salad, side salad, fries, or onion rings

TURKEY AVOCADO / \$14

Sliced turkey, avocado, tomatoes, lettuce, provolone, mayo on hoagie roll

FROM THE GRILL

Choose one side: Potato salad, side salad, fries, or onion rings

BLACKBERRY GRILLED CHEESE / \$18

Blackberry jam, Brie, Swiss, jalapenos, prosciutto

BBQ BURGER / \$18

100% beef patty, BBQ sauce, onion rings, garlic aioli, Gouda & bacon on a brioche bun

WAHLUKE SLOPE BURGER / \$17

100% beef patty, sharp cheddar, lettuce, tomato, onion, garlic aioli, pickle on a brioche bun (add bacon \$3, or mushrooms & onions \$2)

MUSHROOM SWISS BURGER / \$18

100% beef patty, Swiss, mushrooms, lettuce, tomato, onion, garlic aioli, on a brioche bun (add bacon \$3)

BEVERAGE LIST

SPARKLING WINE BY THE BOTTLE

Tirridis House Rosé Brut 750ml / \$28

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JP Chenet Blanc De Blanc 750ML / \$24

JP Chenet Brut 187ML / \$10

Prosecco Fili 200ML / \$10

BEER

Coors Light / \$5

Corona Extra / \$5

Modelo Especial/Negra / \$5

Dru Bru Kolsch / \$7

Fremont 'Lush' IPA / \$7

Georgetown 'Johnny Utah' Pale Ale / \$7

Georgetown 'Lily' IPA / \$7

Varietal 'Sunflight' Citrus Wheat 16oz / \$8

Varietal 'Twine Climber' IPA 16oz / \$8

Varietal 'Casita' Lager 16oz / \$8