

BULLY BEGINNINGS

Ⓥ Artichoke Dip \$16

Spinach and Artichoke Dip, Rosemary Bread Bowl, Celery, Carrots

Buffalo Chicken Wings \$16

Crispy Wings, House-made Hot Sauce, Celery, Carrots, Ranch

Bully Ceviche \$16

Scallop and Shrimp, Red Onion, Tomato, Coconut Milk, Cilantro, Fried Plantain Chips

Bavarian Pretzel \$12

Hofbräu Beer Cheese, Dark Ale Mustard, Apple Butter

Truffle Tots \$14

Tater Tots, Truffle Oil, Red Chili Flakes, Fresh Herbs, Parmesan Cheese

Chicken Nachos \$18

Diced Chicken Breast, Cheddar Jack Cheese, Jalapenos, Black Beans, Cheese Sauce, Guacamole, Sour Cream, Pico de Gallo

Mushroom Quesadilla \$17

Seasonal Mushrooms, Zucchini, Yellow Squash, Roasted Tomatoes, Cheddar Jack Cheese, Mozzarella Cheese, Tomato Tortilla, Sour Cream, Pico de Gallo

Add chicken \$8

Ⓥ ⓧ The Cactus \$16

Grilled Pearl Onions, Watercress, Black Olives, Heirloom Cherry Tomatoes, Cilantro Dressing, Tortilla Chips

FAMOUS BURGERS

Choose your patty: Portobello \$18, Redbird Chicken \$18, Angus \$19, Buffalo \$20, Elk \$20

ALL burgers served with lettuce, tomato, onion & pickle on the side.

***Definitive Burger**

Blue Cheese Butter, Candied Bacon, Crispy Onions

***Meadow Mountain**

American Cheese, Applewood Smoked Bacon

***Summit**

Smoked Cheddar Cheese, Tomato Marmalade, Garlic Aioli, White Truffle Oil, Arugula

***Redcliff**

American Cheese, Crispy Onions, BBQ Sauce

***Bully Bourbon Burger**

Smoked Cheddar Cheese, Applewood Smoked Bacon, Sautéed Onions, House-made Jim Beam Demi Glace

***Hollywood**

Swiss Cheese, Sautéed Mushroom, Sautéed Onion, A1 Sauce

***Durango**

Pepperjack Cheese, Sautéed Bell Peppers, Sautéed Onions, Avocado, Cajun Aioli

All sandwiches and burgers are served with your choice of

French Fries

Coleslaw

Baked Beans

Mashed Potatoes

Broccoli

SUBSTITUTIONS

\$3

Truffle Tots

House Salad

Caesar Salad

Chicken Tortilla Soup

Tomato Cheddar Soup

Fruit

SANDWICHES

Ⓥ The Vegetarian \$17

Grilled Tofu & Eggplant, Ginger Marinade, Sweet Miso Mayo, Kimchee, Greens, Multi Grain Bread

Bully Fish Tacos \$19

Napa Cabbage, Pineapple Salsa, Cheddar Jack Cheese, Bang-Bang Sauce

Steak Sandwich \$18

6oz Strip Loin, Blue Cheese, Dijon, Roasted Shallots, Watercress, Bolillo Roll

Ⓥ The Green Wrap \$17

Mozzarella, Green Tomatoes, Avocado, Micro Greens, Lettuce, Pickled Spring Onions, Herb-Mayo, Spinach Tortilla

* 20% Gratuity will be added to parties of 6 or more.

ⓧ Indicates Gluten Free Options. Ⓥ Indicates Vegetarian Option. Please inform your server of any allergies.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BULLY SPECIALTIES

Sizzling Fajitas

Sautéed Bell Peppers, Sautéed Onions, Cheese,
Sour Cream, Pico de Gallo, Guacamole, Flour Tortillas
\$20 Chicken \$23 7x Steak

Kansas City Ribs

House Smoked Pork Ribs, House-made BBQ Sauce,
French Fries, Baked Beans, Coleslaw
\$23 Half Rack \$28 Full Rack

Hofbräu Ale Battered Fish and Chips \$21

Beer Battered Cod, French Fries,
Tartar Sauce, Coleslaw

Chicken Pot Pie \$21

Diced Chicken, Mixed Vegetables,
Creamy Velouté Sauce

Ⓥ Penne Pesto \$18

Basil Pesto, Pine Nuts, Parmesan

AVAILABLE AFTER 4PM

ⓧ Grilled Scottish Salmon \$28

Wild Rice, Vegetables,
Mango Cilantro Salsa

ⓧ *12 oz New York Strip \$31

*14 oz Ribeye \$36

*6 oz Filet \$30

Seasonal Vegetables, Mashed Potato,
Red Wine Demi Glace

Ⓥ ⓧ Portobello Mushroom \$18

Stuffed Portobello, Zucchini, Spinach,
Sun Dried Tomatoes, Parmesan,
Three Colored Quinoa

LEAF

Ⓥ ⓧ House Salad \$14

Lettuce, Radish, Baby Carrots, Feta Cheese,
Candied Walnuts, Red Wine Vinaigrette

Classic Caesar Salad Large \$16 Small \$11

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese,
White Anchovies, Caesar Dressing

Ⓥ ⓧ Mediterranean \$18

Brussel Sprouts, Arugula, Sun Dried Tomatoes,
Pine Nuts, Grilled Artichoke, Manchego Cheese,
Purple Kale, Herb Vinaigrette

Ⓥ ⓧ Summer Salad \$16

Heirloom Tomatoes, Fresh Corn, Watermelon,
Zucchini, Green Beans, Fresh Peaches,
Buttermilk Basil Dressing

ⓧ Sonnenalp Superfood Salad \$18

Blueberries, Chick Peas, Toasted Hazelnuts,
Frisée, Micro Greens, Spinach, Kale, Quinoa,
Dried Strawberries, Sonnenalp Vinaigrette

Protein Additions

\$12 Sautéed Shrimp

\$12 *Grilled Sirloin Steak

\$12 Sautéed Salmon

\$8 Grilled Chicken Breast

SOUP

Cup \$6 Bowl \$8

ⓧ Tomato Cheddar

Cheddar Cheese, Scallions

ⓧ Chicken Tortilla Soup

Sour Cream, Cheddar Cheese,
Scallions, Tortilla Chips

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