



BIG TROUT BREWING COMPANY KITCHEN MENU



Small Bites

Cheesy Bread \$11.00 (V)

Cheesy breadsticks with classic marinara.

Add Bacon: \$3.00

Add Bruschetta Topping: \$5.00

Sub Vegan Cheese: \$8.00 (VE)

Pretzels \$14.00 (V)

Three deliciously soft pretzels with Beer Cheese.

Add Side of Stone Ground Mustard: \$1.00

Fried Avocado Slices \$15.00 (V)

A blend of avocado slices and crispy corn masa batter with a pinch of cilantro, a touch of lime, and a kick of jalapeño. Served with a side of cilantro lime dressing.

Buffalo Chicken Tater Skins (GF) \$16.00

Four potato skin boats filled with creamy buffalo chicken dip, topped with melted cheese and bacon.

Served with your choice of Ranch or Blue Cheese.

Plain: *Classic cheese & bacon. Served with a side of sour cream (GF) \$12.00*

So Gouda Mac 'N Cheese Bites (V) \$14.00

Battered mac and cheese bites with a delicious blend of cheeses, served with marinara.

Bruschetta \$14.00 (V)

Diced Tomatoes, Mozzarella, Fresh Basil, Garlic, Balsamic Drizzle. Served on housemade Crostinis.

Soups & Salads

Tomato Bisque (V) \$5/Cup \$10/Bowl

A deliciously creamy tomato soup that pairs perfectly with a grilled cheese. Garnished with fresh chopped basil.

Add Onion, Cheese, Jalapeno or Sour Cream to your soup for \$0.75 each

House Salad \$12 (V)

Mixed Greens, Carrots, Tomatoes, Onion, Cucumbers, Shredded Cheese and Croutons

Dressing Choices: Ranch, Blue Cheese, Balsamic Vinaigrette, Italian, Thousand Island, Cilantro Lime

Caesar Salad \$12 (V)

Romaine, Parmesan, Croutons, Caesar Dressing

Big Mountain Salad \$16 (GF)

Mixed Greens topped with fresh strawberries, feta cheese, red onion and grilled chicken. Served with a blueberry pomegranate vinaigrette.

Salad Protein

Wild Ahi Tuna (canned) \$10

Bulgogi Beef \$8

Grilled Chicken \$6

Fried Avocado \$6

Side Salad or Side Caesar \$6

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

V: Vegetarian VE: Vegan GF: Gluten Free

Auto-gratuity of 20% may be added to groups of six (6) people or more



BIG TROUT BREWING COMPANY KITCHEN MENU



Big Bites

Asian Rice Bowl **\$17.00**

Your choice of marinated bulgogi beef or grilled chicken, served with carrots and broccoli over a bed of seasoned rice, and topped with a savory sesame sauce.

No Meat: \$12

**rice is prepared using a chicken broth*

Wings **\$17.00**

Jumbo roasted chicken wings prepared with your choice of Hot Sauce, BBQ Sauce, or Sesame Sauce. Served with a side of celery, carrot sticks and your choice of Blue Cheese or Ranch.

Crab Cake Sliders **\$18.00**

Three butter-toasted sweet rolls with grilled lump crab cake, topped with mixed greens and remoulade sauce. Served with chips.

BBQ Turkey Hoagie **\$16.00**

Slow smoked, braised turkey burnt ends served on a toasted hoagie roll with BBQ sauce and melted cheddar cheese. Served with chips.

Grilled Cheese **\$11.00 (V)**

Classic cheddar grilled cheese on sourdough. Served with chips.

- Add Apple Slices **\$1.00**
- Add Bacon **\$3.00**
- Add Fire-Roasted Tomatoes **\$2.00**

Sammie Substitutions

- Gluten Free Bread *(Add \$6.00)*
- Side Salad/Caesar *(Add \$5.00)*
- Cup of Tomato Bisque *(Add \$4.00)*

Personal Pizzas (7")

Plane Jane: Classic Cheese Pizza (V)	\$10.00
Mary Jane: Classic Pepperoni and Cheese Pizza	\$11.00
Spicy Jane: The Mary Jane spiced up with Jalapeno	\$11.50
Vasquez Creek: Red Sauce, Cheese, Pepperoni, Sausage, Bacon	\$13.00
Fraser River: Red Sauce, Cheese, Olives, Green Peppers, Mushrooms, Onion (V)	\$13.00
Green River: Pesto Sauce, Cheese, Sausage, Mushrooms, Onion	\$14.00
Colorado River: Ranch Sauce, Cheese, Chicken, Bacon, Tomatoes	\$15.00

Make your pizza Vegan (VE): add \$8.00

Substitute a 10.6" Gluten Free Crust for any pizza for an additional \$11

Big Trout is pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free operation and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

Did you know? All our beer is Gluten Reduced!

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