

GASTROPUB

APPETIZERS

Fried Pickles \$8.75

Lightly battered and served with a delicious, creamy dipping sauce

Blistered Shishito Peppers \$8.75

Tossed in sea salt and served with a house made lime aioli

Fresh Burrata \$17.95

Served with crispy sourdough slices, arugula, grape tomatoes, extra virgin olive oil and a balsamic drizzle

Crispy Brussel Sprouts \$10.25

Roasted, coated in panko crumbs, served with a fresh aioli dipping sauce

Boilermaker Onion Rings \$10.25

Whiskey and stout battered rings, served with a spicy sriracha dipping sauce

Spinach + Artichoke Dip \$15.50

Made fresh daily and served in a toasty sour dough bread bowl with crispy tortilla chips

Booyah's Famous Nachos \$17.50

Stacked HIGH and SMOTHERED in cheese along with green onion, jalapeños, black olives, tomatoes, sour cream and our house made guacamole.

Add Chicken - \$3.50 Add Beef - \$4.00

Chicken Wings

Tossed in your choice of sauces
Whiskey BBQ, Sweet Thai Chili, Buffalo, Honey Sriracha
Sm. \$9.50 Lg. \$18.25

SOUPS

Sourdough Bread Bowl \$15.95 Regular Bowl \$12.95

Tomato Basil Bisque

Topped with shaved parmesan and toast points

Booyah Chili

Loaded with ground buffalo, elk, and tender beef

Soup of the Day

Ask your server about the specialty soup of the day

SALADS

Thai Beef Chop Salad \$17.75

Spring lettuce, green cabbage, cucumbers, red onions, bell peppers, celery, drizzled with a chili lime dressing, then topped with a marinated beef, and flash fried glass noodles

Booyah House \$14.95

Spring lettuce, cucumbers, carrots, red onions, tomatoes and croutons, served with a choice of dressing

Southwest Wedge Salad \$16.95

An iceburg wedge, topped with onion, jalapeño bacon, avocado, tomato, cilantro, drizzled with a green chile yogurt dressing

BURGERS AND MORE

All burgers and sandwiches come served with your choice of traditional or sweet potato french fries.

Substitute a black bean patty on any of our custom burgers.

Whiskey BBQ Bacon Cheese Burger \$20.95

This one put us on the map! Angus brisket beef patty, applewood smoked bacon, whiskey battered onion rings, Tillamook cheddar, lettuce, tomatoes and pickles, Topped with our whiskey BBQ Sauce, served on a toasted artisan bun

Blue Buffalo Burger \$21.95

Lean and mean ground buffalo, smothered with blue cheese, grilled onion, lettuce, tomato and pickle, served on a toasted artisan bun

Famous Elk Burger \$21.95

Ground elk, melted brie cheese, mango rum chutney, lettuce, tomato, and grilled onion served on a toasted brioche bun

Ultimate BLT \$18.95

Crispy pork belly, arugula, beefsteak tomato, truffle aioli, and a balsamic reduction served on toasted sourdough. If you like it spicy, substitute jalepeño bacon!

Grilled Brie and Pear Sandwich \$17.95

Thinly sliced pear, creamy brie cheese and arugula, drizzled with honey, served on toasted sourdough

The Grilled Cheese \$17.95

Tillamook cheddar on toasted sourdough, served with a cup of our tomato basil bisque

Duck Confit Sliders \$21.95

Slow roasted duck leg, gruyere cheese, caramelized onion, and Grand Marnier marmalade, served on three toasted slider buns

Classic French Dip \$18.95

Thinly sliced marinated beef, melted provolone, grilled onion, a side of au jus, served on a toasted torpedo roll

Extra Fries

If you just can't get enough of our delicious fries, let your server know and we can do an extra basket for an added charge.

Regular Fries \$6.25 Sweet Potato Fries \$7.50 Garlic Fries \$7.95

BEVERAGE MENU

DRAUGHT BEERS:

Bud Lt 20oz.	\$11.50
Stella Artois 20oz.	\$11.95
Sierra Nevada Hazy IPA 20oz.	\$11.95
Bumps and Jumps Session IPA 20oz	\$11.95

SOFT DRINKS:

Soda	\$5.95
Iced Tea	\$5.95
Juice	\$6.50
Coffee/Tea	\$5.50
Hot Cocoa	\$5.50

BOTTLED BEER:

Budweiser	\$8.95
Michelob Ultra	\$8.95
Corona	\$10.50
Spaten Lager	\$10.50
Little Sumpin' Ale	\$10.50
Sierra Nevada Pale Ale	\$10.50
Goose Island IPA	\$10.50
10 Barrel Joe IPA	\$10.50
Elysian Space Dust IPA	\$10.50
Stella Artois Cider	\$10.50
Guinness Can	\$11.25
Kona Longboard Can 16oz	\$12.25
Kona Big Wave Can 16oz	\$12.25

