



we've set a place for you

appetizers

Charcuterie Board

An array of local cheeses, meats and pickled treats. Served with sliced baguette.

Small Board \$15

Large Board \$19

Chips and Cowboy Dip \$8

Housemade chips with a blend of sour cream, bacon, cheddar and spices.

Fried Pickles \$9

Served with ranch.

House Made Beer Bread \$5

Tuscan Cheese Spread \$11

A blend of specialty cheeses, topped with a drizzle of local honey and chopped pistachios.

Served with sliced baguette.

Horny Toads \$10

Inspired by the Texas State Fair.

Our house made pimento cheese, deep fried and drizzled with a sweet jalapeno glaze.

Spicy Chicken Artichoke Dip \$14

A cheesy blend of diced chicken, jalapeños, artichokes and herbs.

Baked and served with warm pita bread.

Black Bean Nachos \$13

Layers of tortilla chips with smashed black beans, roasted corn, jalapeños, tomatoes, topped with vegan or cheddar cheese and diced avocado (VF). Add chicken \$5

Chips, Salsa & Guacamole \$8



soups and salad

Tomato Basil or Soup of the Day

Cup \$4

Bowl \$7

Chicken Salad Plate \$11

A hearty scoop of our house made chicken salad with grapes and nuts served with sliced avocado, fresh fruit and multi grain crackers.

Harvest Chicken Salad \$15

A blend of spinach and romaine, topped with fried or grilled chicken, green apples, dried cranberries, blue cheese, bacon, pecans and grape tomatoes. Served with raspberry vinaigrette dressing.

Mark's Salad \$14

Romaine, feta, strawberries, pecans, and chow mein noodles topped with grilled chicken and house made Asian dressing.

Naked Burger Salad \$14

Local, grilled 8 oz. Angus beef patty, with melted blue cheese or cheddar and crispy bacon on top of mixed salad greens and sliced fresh tomatoes. Dressing of your choice, but we suggest ranch or balsamic vinaigrette (GF).

Southwest \$10

Romaine, grape tomatoes, black beans, cheddar, cucumber, carrots, avocado, roasted corn and tortilla strips served with spicy ranch. (Substitute vegan cheese) Add egg \$1. Add grilled chicken \$4. Add veggie patty \$5.

Grilled Chicken Caesar \$14

Romaine lettuce tossed with rich caesar dressing and croutons, topped with grilled chicken breast, sliced avocado and shaved parmesan.

Salad Trio \$13 *Served with Crackers. Choose three items from the following:*

Tuna Salad*	Pimento Cheese*	Fresh Fruit	Avocado Salad	Tomato Basil Soup
Chicken Salad*	Tortellini Salad*	Pasta	Coleslaw	Soup of the Day*

*max of two



side salads

Cheri's Salad \$7

A blend of spinach and romaine, grape tomatoes, raisins, feta and bacon. Dressed with balsamic vinaigrette.

Caesar Salad \$5

House Garden Salad \$6

Soup and Side Salad Combo \$9

bowls

Mediterranean \$10

Quinoa, tomato, cucumber, spinach, arugula, kalamata olives and feta. Topped with black beans and a lemon/hummus dressing.

Add grilled chicken \$5

Add grilled salmon \$6

Rig-A-Tuna \$13

Herbed rigatoni pasta tossed with sundried tomatoes, parmesan cheese, arugula, sauteed garlic, crushed red pepper and Albacore tuna. Served with grilled baguettes

kids menu

For kids under 12 or big kids over 80. Anyone else? Add \$2

Served with fries, fresh fruit or any of our side choices. Sub GF bread \$1

Your Choice \$8

Cheeseburger	Mac & Cheese
1 Fish Filet	Grilled Cheese
2 Chicken Strips	Grilled Chicken

Kid's drink \$.99

Kids scoop ice cream \$2

Sides \$4

*Sauteed seasonal veggies
Seasonal fruit cup
Hand cut fries*

*Mashed potatoes
Settler's style potatoes
Cowboy beans*

*Apple cider coleslaw
Sauteed Greens
Roasted corn*

*Pasta salad
Housemade chips
Sweet potato tots (\$5)*



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sandwiches

All sandwiches served with a pickle spear and fries, seasonal fruit or chips. Sub Gluten Free Bread \$1. Sub Soup \$3.

The El Paso \$16

Grilled chicken, bacon, pepper jack cheese, avocado, lettuce, mayo, and tomato served on a brioche bun.

Gobbler's Dream \$14

Deli sliced roasted turkey, swiss cheese, bacon and avocado. Served on a croissant with mayo, lettuce and tomato.

BLTA \$14

Thick sliced bacon, lettuce, tomato, mayo and avocado. Served on jalapeño cheddar bread. Add cheese \$1

Chicken Salad \$12

Our house made chicken salad with grapes and pecans served on a croissant or sprouted grain bread with mayo, lettuce and tomato.

Jacked Up Turkey \$10

Deli sliced roasted turkey with lettuce, sliced green apples, and dried cranberries served on toasted raisin bread with herbed cheese spread.

Vegetarian \$10

Sliced cucumbers, spinach, arugula and avocado served on toasted sourdough or sprouted grain with tuscan cheese spread.

fried stuff

Fried Chicken Fingers \$14

Served with your choice of fries or mashed potatoes and roasted corn. With cream gravy or our special sauce.

Cow ToeZ

The way we see it, if chickens have fingers, then cows must have toeZ!

Hand battered strips of chicken fried steak served with creamy white gravy, mashed potatoes and roasted corn.

3 Strips \$17

Add a Strip \$3

Sweet Potato Tots Substitution \$1

Beer Battered Fish

Filets \$15

Wild caught Pacific Cod. Battered in our own tempura beer batter. Served with fries and our house made apple cider coleslaw.

burgers

We proudly serve local 8oz Angus beef from 44 Farms (Vegan Burger Substitution Available.) Served on a brioche bun with your choice of hand cut fries, sweet potato tots or house made chips. Gluten Free Bread \$1.

Settler's Burger \$15

Mustard, mayo, pickles, onion, lettuce and tomato

Add bacon \$2

Add mushrooms \$1

Add avocado \$1

Add cheese \$1

(Cheddar, Blue, Swiss, American, Pepperjack).

Boss Burger \$18

Bacon, fried pickles, banana peppers, grilled onions, mushrooms, tomato, spinach, swiss cheese and our special house made boss sauce.

The Southwestern \$16

Green chile, pepper jack cheese, mustard, lettuce and tomato.

dinner entrees

Served after 5pm.

We have picked sides that pair well with these dishes, ask for substitutions if they don't particularly suit your fancy.

Parmesan Crusted Lemon Chicken \$19

Lightly battered chicken breast laced with parmesan cheese and a tart lemon wine sauce. Served with mashed potatoes and seasonal veggies.

Texas Ribeye \$44

Texas raised 12 oz cut, grilled up just how you like it served with Settler's potatoes, cowboy beans and a side salad.

Stuffed Zucchini \$13

Our signature vegan dish! Tender squash stuffed with a nutty italian quinoa blend and covered in marinara. Served with mashed potatoes and sauteed greens.

Settler's Salmon \$21

Pistachio topped filet with a beurre blanc sauce. Served with mashed potatoes and seasonal veggies.

Tequila Lime Chicken \$17

Grilled chicken breast marinated in tequila and laced with creamy pepperjack cheese. Served with cowboy beans and avocado salad. Add a breast \$5

Sunnyvale Sirloin \$21

Texas raised 6 oz Angus sirloin topped with a sweet bourbon marinade served with Settler's potatoes and seasonal veggies.

