



## KICK STARTERS

### QUESADILLA • CHICKEN OR STEAK

Grilled Flour Tortilla filled with Cheddar Jack Cheese, Pico de Gallo and your choice of Grilled Chicken or Steak. Served with Shredded Lettuce and Sour Cream. \$7.95

### CHILE CON QUESO

Creamy blend of White Cheese, Green Chiles and Authentic Spices. Served with Corn Tortilla Chips. \$4.65

- Add Seasoned Ground Beef \$1.25 • Add Flour Tortilla Chips \$0.95
- Loaded (Seasoned Ground Beef, Jalapenos, Black Olives & Sour Cream) \$1.95

### DELUXE NACHOS

Corn Tortilla Chips topped with Seasoned Ground Beef, Pickled Jalapenos, Black Olives, Green Onions, Diced Tomatoes, Refried Beans, Chile con Queso, Ranchero Sauce, Shredded Lettuce and Sour Cream. \$7.95

- Add Guacamole \$0.95 • Sub Chicken Fajita Meat \$1.25
- Sub Steak Fajita Meat \$1.95

### FRIED PICKLE CHIPS

Dill Pickle Chips golden fried in Seasoned Flour. Served with Buttermilk Ranch. \$5.95

### FRESH BAKED PRETZEL

A Large Bavarian Style Baked Pretzel served with Chile con Queso. \$5.99

### DELUXE POTATO SKINS

Crispy Potato Skins loaded with Pulled Pork, Cheddar Jack Cheese and Green Onions. Served with Sour Cream. \$7.95

### BUFFALO WINGS

Fresh, jumbo Wings tossed in your choice of Mild, Atomic, BBQ or Sweet Heat Sauce. (One sauce per order, please.) Served with Celery Sticks and Ranch or Blue Cheese. \$8.95

### SPARK PLUG SAMPLER

Potato Skins, Buffalo Wings, Nachos and Cheese Quesadillas. Served with Ranch or Blue Cheese, Pico de Gallo and Sour Cream. \$11.95

## BELOW THE BORDER

### THREE CRISPY OR SOFT TACOS

Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes and Cheddar Jack Cheese. \$6.99

### FAJITA TACOS

Two Flour Tortillas filled with Grilled Peppers and Onions, Cheddar Jack Cheese and your choice of Grilled Chicken or Steak. \$8.95

### ULTIMATE TACOS

Two Crunchy Taco Shells wrapped in Flour Tortillas with melted Cheddar Jack Cheese, filled with Seasoned Ground Beef, Shredded Lettuce and Pico de Gallo. Served with Ranchero Sauce. \$7.95

### CAMARONES [HOT]

Grilled Baja Style Shrimp in a Corn Tortilla with Pineapple Slaw, Lime and Chipotle Cream \$6.25

### CARNE DESHEBRADA

Shredded Beef in a Corn Tortilla with Pico de Gallo, Fresh Cilantro and Salsa Verde \$5.95

### TACOS DE PESCADO

Grilled Tilapia in a Corn Tortilla with Cilantro Lime Salad and Fruit Salsa \$5.95

### CARNITAS

Slow cooked Pork Shoulder in a Corn Tortilla with Fresh Guacamole, Onions, Cilantro, Lime and Sour Cream Sauce \$5.75

## CHOPPERS & SOFT TAILS

All Burgers & Sandwiches served with French Fries.

### \*RANCHERO SANDWICH

Your choice of Grilled Chicken or Half pound Burger served on Grilled Sourdough topped with Cheddar Cheese, Grilled Onions, Smoked Bacon and BBQ Sauce. \$9.99

### \*IRON BOAR BURGER

Half pound Burger served on a Sesame Seed Bun topped with Lettuce, Tomato and Pickle. \$7.99 \*Add Cheese \$0.99

### DELUXE CHICKEN SANDWICH

Grilled Chicken Breast served on a Sesame Seed Bun topped with Jack Cheese, Lettuce, Tomato and your choice of Honey Mustard or Chipotle. \$8.99

### PULLED PORK SANDWICH

Slow cooked Pulled Pork covered with BBQ Sauce served on a Sesame Seed Bun. \$8.99

### \*KILLIN' ME BURGER

Two half pound Burger Patties served on a Sesame Seed Bun topped with American Cheese, Lettuce, Tomato, Onion Straws and 1000 Island Dressing. \$11.99

\*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FROZEN BARREL MARGARITAS

Strawberry  
Raspberry  
Mango

Wildberry  
Peach

## SALOON SPECIALTIES

### FAT BOY MARGARITA

Patron Silver Tequila, Grand Marnier, Cointreau, Signature Margarita Mix, Splash of fresh squeezed Orange Juice

### WILD WILD WEST

Jack Daniels Tennessee Whiskey,  
Peach Schnapps, Cranberry Juice

### SOUTHERN BELLE

Maker's Mark, Amaretto, Pineapple & Orange Juice,  
Splash of Grenadine

### IRON BOAR BLUES

House Vodka, Gin, Rum & Tequila, Blue Curaçao,  
Sour Mix & Sprite

### ROADHOUSE TEA

Ole Smoky Harley Davidson Charred & Peach Moonshine,  
Fresh Brewed Tea, Splash of Lemonade,  
Garnished with Ole Smoky Moonshine Peaches

### ROOT BOAR FIZZ

Ole Smoky Tennessee Root Beer Whiskey & Coke,  
Garnished with Ole Smoky Moonshine Cherries

### HURRICANE HARLEY

Light Rum, Myers's Dark Rum, Blackberry Brandy,  
Pineapple & Orange Juice, Splash of Sour Mix & Grenadine

### ROAD KING RELAXER

Malibu Coconut Rum, Vodka, Peach Schnapps,  
Orange & Cranberry Juice



## ICE COLD BOAR BREWS

Budweiser	Blue Moon
Bud Light	Corona
Bud Light Lime	Corona Light
Bud Light Platinum	Dos Equis Amber
Miller Lite	Dos Equis Especial
Miller High Life	Estrella Jalisco
Natural Light	Landshark
Coors Light	Modelo Especial
Michelob Light	Negra Modelo
Michelob Ultra	Angry Orchard
Michelob Ultra Lime	O'Doul's
Pabst Blue Ribbon	

## BOAR BREWS ON TAP

Budweiser	Yee Haw
Bud Light	Yuengling
Miller Lite	Blue Moon
Michelob Ultra	Dos Equis Especial
Coors Light	Dos Equis Amber



16 OZ.  
CANS

NATURAL LIGHT  
PABST BLUE RIBBON  
MILLER HIGH LIFE