

BLACK SADDLE

BAR & GRILLE

Starters

Shishito Peppers 9

yuzu, tamari, sesame oil, green onions

Spanish Style Smashed Fingerlings 13

crispy, paprika fingerlings with aleppo aioli

Nachos 13

tortilla chips, sour cream, queso, jalapeños, pico de gallo

French Fries 7

ADD truffle oil & parmesan 5

Chicken Wings 14

10 pieces, blue cheese dressing
buffalo, bbq or dry rub

Arancini 12

fried risotto balls stuffed with mozzarella, marinara on side

Soup of the Day MP

Salads

Organic Mixed Greens 12

heirloom cherry tomatoes, english cucumber,
sunflower seeds, house vinaigrette

Wedge 14

baby iceberg, applewood smoked bacon, blue cheese,
heirloom cherry tomatoes, red wine vinaigrette

Beet & Goat Cheese 16

arugula, watercress, quinoa, radish, sherry vinaigrette

Add Grilled Chicken Breast 6

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Bowls

***Ahi Tuna Poke Bowl 21**

jasmine rice, pineapple, pickled ginger, wakame, sesame seeds,
wonton crisps

Warm Farro & Kale 17

pomegranate seeds, sweet potato, hemp seeds, dried currants,
warm charroula vinaigrette

Sandwiches

served with choice of: fries or salad

Crunchy Fried Chicken 17

soft roll, sweet & spicy kale slaw, mayo

***Black Saddle Burger 16**

8 oz Angus beef, caramelized onion aioli

***Blackened Alaskan Cod 17**

napa cabbage, remoulade

“The Impossible Burger” 15

plant based with coconut oil, contains gluten and soy

Mains

**served after 5pm only*

***Flat Iron Steak 21**

fingerling potatoes, portabella mushrooms,
cipollini onions, red wine pan jus

***Miso Glazed Salmon 23**

jasmine rice, stir fried vegetables

**** consuming raw or undercooked meats or seafood may increase your risk of food borne illness. These items are cooked to order.**