



Scan for WiFi



Open Thurs./Fri. @ 3pm | Sat./Sun. @ 11am

Kitchen open until 9pm | Happy Hour 3-6pm & ALL NIGHT on Thursday

BRUNCH Sat/Sun 11am – 2pm | \$1 Mimosas & \$4 Bloody Marys (See reverse side)

----- Great Eats & Drinks at 10,000 feet! -----

APPS:

Cheese Curds – Ellsworth Creamery, Wisconsin | corn starch | ranch | marinara \$8

Loaded Tostada – fried corn tortilla | black beans | cotija | crema | pico | guac | cilantro \$10

Chicken Wings – Red Bird Farms cage-free chicken wings | sesame soy glaze | chipotle maple | buffalo | BBQ | celery | carrots | ranch or gorgonzola 6|\$8 12|\$14

Hummus – garbanzo bean | roasted red pepper | pita chips | celery | carrots \$8

Bison Poutine – braised bison short rib | WI, cheese curds | scratch gravy | over hand cut fries \$12

Tuna Bites* – tempura battered wild caught yellowfin tuna | sweet soy | orange slice | cilantro | scallions \$10

Buffalo Cauliflower – organic cauliflower | rice flour | GF panko | buffalo sauce \$8

Sliders – 2 per style: \$10

Beef – Tillamook cheddar | white onion | pickle | 1,000 island

Grilled chicken – mozzarella | roasted red pepper | basil | balsamic reduction

Fried chicken – cheese sauce | scallions

Braised bison – ashote lime | pickled red onion | cotija

Vegan bean – guac | smoked gouda

SOUPS & SALADS:

\$5 cup | \$7 bowl

5 Game Chili – Antelope | Bison | Boar | Elk | Venison

Lobster Chowder – lobster claw meat | corn | red potato | bacon bits | scallions

Inspired by an award-winning recipe from our sister restaurant in Dunedin, FL and elevated to a hearty soup to suit our mountainous appetites

Chef's Soup – Chef's latest creation | ask your server

**All salads served with dressing on the side. Try adding a protein!*

Dressings: gorgonzola aioli | sesame vinaigrette | 1,000 island | ranch | lemon wedge - oil - balsamic reduction

Asian – carrots | bell peppers | orange | scallion | wonton crisps | sesame vinaigrette \$12

Winter – pears | candied walnuts | pickled red onion | smoked gouda | choice of dressing \$12

House – heirloom cherry tomatoes | carrots | pickled red onion | croutons | choice of dressing \$10

+ Protein:

12 oz. certified angus NY strip* +\$26 | 7oz. breaded & fried all natural pork tenderloin* +\$10

4oz. wild caught sesame crusted yellowfin tuna* +\$8

6oz. grilled or fried Red Bird Farms all natural boneless chicken breast +\$6

cob smoked bacon | jalapeno bacon | vegan bean patty +\$4

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*

SANDWICHES:

Served with choice of side: hand cut fries | waffle sweet potato fries | mixed vegetables

Substitute: cup of soup | side house salad | roasted garlic & smoked gouda red mashers +\$2

Burger* – 100% grass fed | open pasture | NO antibiotics | NO growth hormones

Choice of cheese: smoked gouda | gorgonzola | Tillamook cheddar | pepper jack

Served with: lettuce | tomato | red onion | pickle spear \$17

Add: Veg +\$1 | cob smoked or jalapeno bacon +\$4

Substitute: grilled or fried chicken | vegan bean patty no charge

Blue River Cheesesteak - shaved sirloin | peppers | onions | mushrooms | cheese sauce \$15

House Vegan Bean Patty - black & garbanzo beans | mixed greens | guac | roasted red pepper \$12

Pork Tenderloin – all natural hand breaded & fried | Tillamook cheddar | BBQ | guac \$15

Yellowfin Tuna Wrap* - wild caught & seared | mixed greens | black beans | cotija | crema | pico | guac | cilantro \$15

Chicken Parm – Red Bird Farms all natural boneless chicken breast hand breaded & fried | marinara | mozzarella | parmesan | basil \$15

ENTREES:

12oz. Certified Angus NY Strip* – green beans | roasted garlic & smoked gouda - red mashers | scratch gravy \$36
Substitute: cup of soup | side house salad + \$2

Myla's Mac N Cheese – creamy cheesy goodness | cavatappi pasta | scallions \$14

Try adding a protein! *12 oz. certified angus NY strip* +\$26 | 7oz. breaded & fried all natural pork tenderloin* +\$10*

4oz. wild caught sesame crusted yellowfin tuna +\$8*

6oz. grilled or fried Red Bird Farms all natural boneless chicken breast OR braised bison short rib meat +\$6

cob smoked bacon | jalapeno bacon | vegan bean patty +\$4

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*

Sesame Crusted Yellowfin Tuna Steak* – wild caught yellowfin tuna sesame crusted & seared | stir fry vegetables | rice noodles | sesame soy glaze | scallions \$28

Breaded Pork Tenderloin* – all natural pork tenderloin hand breaded & fried | sweet potato risotto | brussels sprouts | scratch gravy. \$25

Kyle's Chicken and Waffle – Red Bird Farms all natural boneless chicken breast hand breaded & fried | house waffle | organic Vermont maple syrup | whipped butter \$15

Braised Bison Pot Pie – braised bison short rib meat | cheddar biscuits | crema | scallions \$24

DESSERTS:

Lavender Honey Braised Pear – almond granola crumble | salted caramel ice cream \$10

Myla's Skillet Chocolate Chip Cookie – vanilla bean ice cream | chocolate drizzle \$8

Apple Fritter – cinnamon sugar | vanilla bean ice cream | caramel drizzle \$8

BRUNCH: Sat/Sun 11am – 2pm

B's & G's \$8 | Breakfast Sandwich \$10 | Waffles or Pancakes with raspberries, blackberries or chocolate chips \$12 | Fresh fruit & vanilla greek yogurt parfait \$8

Mimosa \$1 | Bloody Marys \$4

Stop in or check www.mylarosesaloon.com for full brunch details!