

Indigo Grille

EVENING MENU

Appetizers

Cactus, Spinach and Artichoke Dip \$10

A creamy cheese dip served with tortilla chips

Chips & Guacamole \$9

Homemade guacamole served with bottomless chips

Pretzel Bites \$10

Creamy cheese blend served with dijon mustard dip

Lettuce Cups \$14

Thai style yellow curry chicken, potatoes, celery, onion and carrots

Sheet Pan Nachos \$15

Tortilla chips smothered in our signature queso, shredded cheese, queso fresco, black olives, pickled jalapenos, guacamole, pico de gallo, and chili lime sour cream

+Chicken Tinga \$17 +Carne Asada \$19

Calamari \$15

Crispy fried rings and tentacles with tartar sauce

Jumbo Wings \$15

Ten wings tossed in your choice of sauce buffalo, thai chili or bbq

Salads

Greek Shrimp petite \$15 full \$18

Tomatoes, cucumber, bell peppers, olives, cactus, corn, feta, onions, and red wine vinaigrette

Watermelon Spinach Salad petite \$8 full \$12

Watermelon, candied pecans, queso fresco, spinach, and lemon vinaigrette

Ginger Scallion Salmon petite \$15 full \$19

Salmon, cabbage, cucumbers, snow peas, carrots, water chestnuts, crispy wonton, and ginger scallion vinaigrette

Caesar Salad petite \$10 full \$13

Romaine lettuce, parmesan, crouton, and Caesar dressing

Cobb petite \$11 full \$15

Roasted turkey, bacon, tomato, egg, cucumber, avocado, and bleu cheese dressing

Asian Chicken petite \$10 full \$14 +\$2 Grilled Chicken

Crispy chicken breast, romaine, cucumbers, carrots, snow peas, mandarin oranges, crispy rice noodles, and sesame vinaigrette

SALAD ADD ONS

Chicken \$5 | Salmon \$7 | Shrimp 3 for \$6 or 6 for \$12

Handhelds

The Classic* \$15

8oz beef patty brioche bun, american cheese, 1000 island, lettuce, tomato, onion, and pickle

Bacon \$17

The Royale \$12

4 oz patty, kaiser bun, american cheese, 1000 island, lettuce, tomato, onion, pickle

Not so po'boy \$16

Quarter pound crispy shrimp patty, giardiniera, lettuce, tomato, remoulade on black foccacia bun

The Pueblo \$11

Vegetarian black bean chipotle patty, brioche bun, lettuce, tomato, onion and pineapple. al pastor aioli

Italian Steak Sandwich* \$22

8oz flat iron steak, giardiniera, provolone cheese, french roll, gravy

French Dip* \$17 with cheese \$18

Sliced prime rib, sauteed onion, au-jus, on a French Roll

Reuben \$15

Corned beef braised for 10 hours, melted swiss, sauerkraut & 1000 island on marbled rye

The Gumba \$16

A secret blend of cured Italian meats grilled to crispy perfection with a slab of fresh mozzarella, turkey, lettuce, tomato and pesto spread on Ciabatta

Buckeye Chopped Beef and Cheese \$17

This is somewhere between a cheese steak and a cheeseburger but maybe better than both of them it is ground beef, sauteed onions, mushrooms, pepperoncini, dill pickles and smothered in white american cheese served on a hoagie roll

California Chicken \$18

Grilled chicken breast, bacon, pepper jack cheese, avocado, tomato, bibb lettuce, ranch spread on ciabatta

SERVED WITH CHOICE OF FRENCH FRIES, COLESLAW, OR COTTAGE CHEESE SUBSTITUTIONS

+\$1.00 ONION RINGS, SWEET POTATO FRIES

+\$2.00 FRESH FRUIT, SIDE SALAD, CUP OF SOUP

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *

20% gratuity may be included for parties of 6 or more, including separate checks

Pasta

Summer Shroom Pasta \$18

White wine, garlic, butter pasta topped with oyster mushroom, cremini, and leeks

Arrabbiata Shrimp (Angry Shrimp) \$26

Campanella pasta topped with shrimp, diced tomato's, garlic, squash, and onion

Alfredo For The Ages \$14

Tradicional fettuccini alfredo

ADD ONS

Chicken \$5 | Salmon \$7 | Shrimp 3 for \$6 or 6 for \$12

Flat Breads

Available toppings +\$1.50 Each

Tomato, Bell pepper, Caramelized Onion, Mushroom, Spinach, Black Olives, Jalapeno, Pineapple, Ham, Pepperoni, Sausage, Bacon, Chicken
GF CAULIFLOWER CRUST +\$3

Margherita \$14

Fresh Mozzarella, basil, crushed tomatoes

White Tank \$17

Mozzarella, ricotta, chicken, garlic, pepperoncini

The Fun Guy \$18

Roasted garlic, leeks, cremini, oyster mushrooms, mozzarella and parmesan, balsamic truffle drizzle

Wine

Pinot Grigio, Three Thieves \$8 \$28

Amador wine region of California '19

Chardonnay, Three Thieves \$8 \$28

California '18

Sauvignon Blanc, Joel Gott \$10 \$36

California '19

Chardonnay, Kendall Jackson \$10 \$36

Vinter's Reserve

Chardonnay, Longevity \$9 \$32

California '19

White Blend, Conundrum \$8 \$28

California '21

Sauvignon Blanc, Kendall Jackson \$10 \$36

Vintners Reserve

California '21

Moscato Candoni \$8 -

187 ml, Italy

Red Blend, Conundrum \$8 \$28

California '20

Red Blend, Pessimist \$12 \$45

Daou Paso Robles

California '19

Cabernet Sauvignon 815, Joel Gott \$10 \$36

California

Cabernet Sauvignon, Longevity \$9 \$32

California '18

Cabernet Sauvignon, Three Thieves \$8 \$28

California '18

Merlot, Sycamore Lane \$8 \$28

California

Pinot Noir, Three Thieves \$8 \$28

California '18

Brut, Wyclef \$5 \$16

Washington '17

Prosecco, Benvolio \$5 \$16

Italy

Dinners

Fish And Chips 1 piece \$13 2 piece \$17

Crispy fries, coleslaw, served with tartar sauce

Grilled Pork Chop \$24

Brined and grilled, served on a bed of butternut squash, pea risotto, with a sweet and sour applesauce

Roasted Game Hen \$21

Half of a roasted game hen, buttermilk mashed potatoes, sauteed green beans, served with a side of gravy

Steak Succotash Flat Iron \$29 Filet \$36

Roasted potatoes, butternut squash, corn, green beans, onions, mushrooms, and garlic

Beer

Bud Light \$6 \$18

Michelob Ultra \$6 \$18

805 Blonde Ale \$6 \$18

805 Cerveza \$6 \$18

Mother Road Tower

Station Ipa \$6 \$18

Four Peaks Kilt Lifter

\$6 \$18

Deschutes Black Butte

Porter \$6 \$18

Four Peaks Joy Bus Wow

Wheat \$6 \$18

Stella Artois \$6

Blue Moon \$6

Corona \$6

Heineken \$6

Coors Lite \$6

Miller Lite \$6

Mike's Hard \$6

Lemon or Strawberry

Truly \$7

Coors Edge \$4

N/A

Heineken 0.0 \$4

N/A

Desserts

Mud Pie 8.00

Cake With Chocolate Cookie Crust, layer of Mocha Almond Fudge, Ice Cream, and Coffee-Flavored Rosettes

Sorbet 1 scoop \$3 2 scoop \$5 3 scoop \$8

Mango, Lemon, and Strawberry

Sundae 1 scoop \$5 2 scoop \$7 3 scoop \$9

Vanilla ice cream, fully loaded with whipped cream, chocolate sauce, caramel, pecans, almonds, topped with a cherry

Blueberry Mascarpone Cake \$8

Blueberry, lemon, vanilla cake filled with a creamy mascarpone mousse

Apple Strudel \$9

Bavarian Apple strudel, apple, cinnamon, and butterscotch, warmed up, served a`la mode, and drizzled with butterscotch

Chocolate Cake \$9

Five layers of dark, moist chocolate cake