

APPETIZERS

- CACTUS, SPINACH AND ARTICHOKE DIP** A creamy cheese dip served with tortilla chips \$10
- CHIPS & GUACAMOLE** Homemade guacamole served with bottomless chips \$9
- PRETZEL BITES** Creamy cheese blend served with dijon mustard dip \$10
- LETTUCE CUPS** Thai style yellow curry chicken, potatoes, celery, onion and carrots \$14
- SHEET PAN NACHOS** Tortilla chips smothered in our signature queso, shredded cheese, queso fresco, black olives, pickled jalapenos, guacamole, pico de gallo, and chili lime sour cream \$15
+Chicken Tinga \$17 +Carne Asada \$19
- CALAMARI** Crispy fried rings and tentacles with tartar sauce \$15
- JUMBO WINGS** Ten wings tossed in your choice of sauce buffalo, thai chili or bbq \$15

SALAD

- 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

ADD ONS

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

BURGERS + SANDWICHES

- THE CLASSIC*** 8oz beef patty brioche bun, american cheese, 1000 island, lettuce, tomato, onion, and pickle \$15
Bacon \$17
- THE ROYALE*** 4 oz patty, kaiser bun, american cheese, 1000 island, lettuce, tomato, onion, pickle \$12
- NOT SO PO'BOY** Quarter pound crispy shrimp patty, giardiniera, lettuce, tomato, remoulade on black foccacia bun \$16
- THE PUEBLO** Vegetarian black bean chipotle patty, brioche bun, lettuce, tomato, onion and pineapple. al pastor aioli \$11
- ITALIAN STEAK SANDWICH** 8oz flat iron steak, giardiniera, provolone cheese, french roll, gravy \$22
- FRENCH DIP*** Sliced prime rib, sauteed onion, au-jus, on a French Roll \$17 with cheese \$18
- REUBEN** Corned beef braised for 10 hours, melted swiss, sauerkraut & 1000 island on marbled rye \$15
- THE GUMBA** 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 \$16
- BUCKEYE CHOPPED BEEF AND CHEESE** 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 \$17
- CALIFORNIA CHICKEN** Grilled chicken breast, bacon, pepper jack cheese, avocado, tomato, bibb lettuce, ranch spread on ciabatta \$18

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



QUESADILLAS

CHICKEN QUESADILLA

Braised chicken, pico de gallo, green chili, cheddar jack cheese

\$11

CARNE ASADA QUESADILLA

Carne asada, pico de gallo, green chili, cheddar, jack and queso fresco

\$15

CRISPY FRIED

FISH AND CHIPS

Crispy fries, served with coleslaw, and tartar sauce

1 piece \$13 2 piece \$17

CHICKEN TENDERS

Breaded chicken tenders, with a side of fries and choice of ranch, honey mustard, bbq, or buffalo

\$13

FLAT BREADS

Available toppings (\$1.50 each) tomato, bell peppers, caramelized onion, mushroom, spinach, black olives, jalapeno, pineapple, ham, pepperoni, sausage, bacon, chicken

GF Cauliflower Crust \$3

MARGHERITA

Fresh mozzarella, basil, crushed tomatoes

\$12

WHITE TANK

Mozzarella, ricotta, chicken, garlic, pepperoncini

\$15

THE FUN GUY

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

\$18

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

WINE LIST

PRICED BY THE GLASS OR THE BOTTLE

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

BRUT WYCLEF \$5 \$16

Washington '17

BENVOLIO PROSECCO \$5 \$16

Italy

MOSCATO CANDONI \$8 -

187 ML, Italy

RED BLEND CONUNDRUM \$8 \$28

California '20

RED BLEND, PESSIMIST \$12 \$45

By Daon 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

CANNED PINTS

STELLA ARTOIS \$6	MILLER LITE \$6	COORS EDGE \$4
BLUE MOON \$6	MICHELOB ULTRA \$6	HEINEKEN 00 \$4
CORONA \$6	MIKE'S HARD \$6	
HEINEKEN \$6	Lemon or Strawberry	
COORS LITE \$6	TRULY \$7	

DRAFT BEER

BUD LIGHT \$6 \$18	805 CERVEZA \$6 \$18	DESCHUTES BLACK BUTTE PORTER \$6 \$18
MICHELOB ULTRA \$6 \$18	MOTHER ROAD TOWER STATION IPA \$6 \$18	FOUR PEAKS JOY BUS WOW WHEAT \$6 \$18
805 BLONDE ALE \$6 \$18	FOUR PEAKS KILT LIFTER \$6 \$18	

INDIGO GRILLE AND BAR 28 @ COPPER CANYON GOLF CLUB

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