

# Dust Bowl

LANES & LOUNGE

## APPETIZERS

HOT CHICKEN POPPERS. with ranch or blue cheese	\$7.95
HAND BREADED ONION RINGS. with fancy sauce	\$5.95
SKILLET QUESO. Warm cheese dip with chorizo, tortilla chips	\$9.95
POUTINE. fries, brown mushroom gravy, cheese curds	\$8.25
CHIPS AND DIP. Kettle chips, ranch or blue cheese dip	\$5.25
BEET HUMMUS. Kettle chips, cucumber, carrots	\$7.25
STREET TACOS. Pulled pork, cotija cheese, ranchero salsa	\$8.95 para tres
TOTCHOS. Crispy tots, house made pulled pork, refried beans, Monterrey Jack, chipotle aioli	\$12.95

## Juicy BURGERS

JUMBO ONION BURGER. American cheese, onion, mustard	\$4.95 single	\$7.95 double
SPICY BACON CHEESE BURGER. Bacon, cherry pepper, fancy sauce	\$6.95 single	\$9.95 double
BLACK BEAN BURGER. Homemade black bean burger	\$8.25	
RODEO BURGER. Onion ring, cheese, bbq sauce, mayo, pickle	\$5.45 single	\$8.45 double

## House Made HOT DOGS

*Fassler Hall made all beef hotdogs on butter toasted bun*

HOT DOG. Plain	\$4.95
CHILI CHEESE DOG. Homemade chili and cheddar	\$6.45
DUSTBOWL DOG. Cheddar, candied bacon, jalapeno relish, mayo	\$6.45

## SANDWICHES

HOT CHICKEN. Crispy fried chicken thigh in hot sauce, mayo, pickle	\$9.95
GRILLED CHICKEN GYRO. Tzatziki, cucumber, feta, lettuce and tomato	\$9.45
VEGGIE GYRO. Yellow squash, hummus, tzatziki, feta, lettuce and tomato	\$8.45

## SIDES

SHOESTRING FRIES. Duck fat fries	\$4.95
HUMMUS and carrots	\$3.95

## SHAKES *(made with Tillamook ice cream)*

REGULAR SHAKE. Choose from: Vanilla, Strawberry, Chocolate, White Chocolate Raspberry, Salted Butterscotch, Caramel Butter Pecan	\$8
EXTREME SHAKE. Add caramel, hot chocolate, whipped cream, house made cookie and sprinkles	\$15

# BEER

## Longnecks \$3 each \$15 Bucket

Bud Light  
Coors Light  
Miller 64  
Miller Highlife  
Miller Lite  
Ultra

## Deluxe BEERS \$3

Genesee  
Hamm's  
Pearl  
Stroh's  
Victoria

Ask your server about our seasonal additions

## Draft BEER

Ask your server for our selection

## Premium BEERS

Austin Honey	\$6
Austin Pineapple	\$6
Avery Rotator	\$6
Caldera IPA	\$5
Coop DNR	\$8
Coop F5	\$6
Coop Native Amber	\$6
Corona	\$5
Crispin Blackberry Pear	\$5
Dos Equis	\$5
Fat Tire	\$5
Founders All Day IPA	\$5
Guinness	\$6
Heineken	\$5
JP's Casper White Stout	\$5
Left Hand Nitro Milk Stout	\$7
Modelo Especial	\$5
Oskar Blues Dale's Pale Ale	\$5
Oskar Blues Mamma's Little Yella Pils	\$6
Pacifico	\$9
Rouge Dead Guy	\$6
Roughtail IPA	\$6
Santa Fe Happy Camper	\$5
Santa Fe Java Stout	\$6
Shiner Bock	\$5
Stella Artois	\$5
Stiegl Radler	\$6
Tallgrass 8 Bit	\$6

# Delicious COCKTAILS

<b>TRACKFLARE.</b> Clementine infused vodka, clementine juice, rosemary simple syrup, lemon zest sugar rim	\$9
<b>ICE AND RUG.</b> Pomegranate infused vodka, pomegranate juice, house made ginger beer, lime juice	\$9
<b>HARKRIDER.</b> Clyde Mays Bourbon, pear nectar, ginger honey syrup, house made ginger beer	\$10
<b>KINGPIN.</b> Hendricks gin, ferrand curacao, cranberry syrup, club soda.	\$9
<b>FIFTH ARROW.</b> Tequila, grapefruit-sage syrup, grapefruit juice. lime juice, house made bitters, club soda	\$9
<b>RIDE THE LIGHTNING.</b> Cognac, Grand Marnier, Meyer lemon juice, honey, lemon peel	\$10
<b>HOT WHITE RUSSIAN.</b> Coffee, Borghetti's espresso liqueur, vodka, cream	\$9
<b>DEADWOOD.</b> Rye whiskey, apple brandy, sweet vermouth, yellow chartreuse, cinnamon tincture, orange peel	\$11

## PUNCH BOWLS

serves 4 - \$32, serves 8 - \$60

<b>SPARROW.</b> Pomegranate juice, cranberry juice, vodka, champagne, cinnamon syrup, house made ginger beer
<b>DOUBLE WOOD LEFT.</b> Apple cider, vodka, prosecco, house made ginger beer
<b>DUTCH 200.</b> Gin, lemon juice, simple syrup, champagne, house made orange bitters