

GREAT BASIN BREWING COMPANY

www.greatbasinbrewingco.com

Mixed Grill Menu

Salad - Tossed Green Salad with House Garlic Vinaigrette or Ranch Dressing and freshly baked Icky bread

Entrees

Ale Marinated Steak - Char-Broiled Strips of Tri Tip Steak marinated in our special Wild Horse Ale Marinade.

Barley Crusted Chicken - Charbroiled Boneless Breast of Chicken coated in a crust of Barley and Seasonings.

Wild Horse Ale-Battered Cod - Hand Cut Fillets of Cod deep fried in our legendary Wild Horse Ale Batter™ served with Tartar Sauce and Lemon

Side Dishes include

Sautéed Seasonal Vegetables

Rice Pilaf

Mashed Garlic Red Potatoes

Desserts are available from the menu at an additional charge;

Outlaw Stout Brownie Platter or Individual choices include Sonoran-style Cheesecake, Orange Cranberry Bread Pudding, Float-tini's, or Outlaw Stout brownie topped with ice cream.

Total cost per person is \$25. Email Kurt La Rue at oldexsupt@msn.com with your name and how many will be in your party. While cash payment will be collected Saturday at the Association Business Meeting we do need you to let Kurt know you're coming so we can get good numbers to the Great Basin Brewing folks.