



# BAR MENU

## FRENCH ONION SOUP

BOWL 10 | CUP 7

## CATTLEMEN'S CHILI

BOWL 11 | CUP 8

Served with side of corn bread, honey butter, green onions and shredded cheddar cheese

## WARM BRIE CHEESE

Topped with crushed pistachios, apple cider reduction, fig jam sliced baguette | 12

## CAESAR SALAD

ADD GRILLED CHICKEN (6) OR SIRLOIN (10)

Hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas | 14

## MARGHERITA FLATBREAD

Confit tomato sauce, fresh mozzarella, basil chiffonade and balsamic glaze | 14

## PASO FIRE FLATBREAD

Tomato sauce, house sausage, onions, pickled jalapenos, and sage | 15

## HOUSE-MADE TATER TOTS

Served with chipotle ranch dressing and ranch dressing | 11

## STEAK BITES

Top sirloin with garlic toast, chipotle aioli, tomato and shallot salad | 16

## CRISPY BRUSSEL SPROUTS

With smoked goat cheese fondue and apple cider vinegar reduction | 14

## GRILLED ARTICHOKE

Served with chipotle aioli and lemon aioli | 16

## COCONUT SHRIMP

With sweet chili sauce and mango salsa | 16

## PASO POUTINE

Braised short ribs over a bed of house-made tots, dressed with brown gravy and local fresh cheese | 17

## PRIME RIB FRENCH DIP

Thinly sliced slow roasted prime rib, creamy horseradish, swiss cheese and au jus on a local Italian roll | 18