



BAR MENU

FRENCH ONION SOUP

BOWL 12

CATTLEMEN'S CHILI

BOWL 12

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

CHARCUTERIE BOARD

Two high quality cured Italian meats paired with two signature cheeses and a selection of antipasto items | 31

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

STEAKHOUSE CLASSIC BURGER

5oz. angus beef burger with applewood bacon, lettuce, tomatoes, onions and choice of cheese on an artisan bun, served with french fries | 18

STEAK AND FRIES

8oz. top sirloin topped with caramelized onions and garlic butter on a bed of sautéed spinach, served with french fries | 22