

PROVISIONS HEARTY BURGERS

Offered with your choice of sides. Each 1/3 lb burger is grilled over an open flame. Served on a toasted ciabatta roll with lettuce, tomato, onion and dill pickle slice.

Customize any burger and add:

Vegetables: grilled onion, sautéed bell peppers, mushrooms: **.50¢ each**

Cheese: bleu, feta, swiss, provolone, Pepper jack, cheddar, american: **\$1.25 each**

Bacon, guacamole, or sliced avocado: \$2.00 each
Substitute a gluten free roll: add \$1.50

-  **BACON/GUACAMOLE** 10.50
Applewood smoked bacon and fresh house-made guacamole with cheddar cheese
- BISON**..... 12.75
A western standard, and a flavorful alternative to beef. Includes your choice of cheese
-  **BRUNCH BURGER** 10.95
Topped with a fried egg, cheddar cheese, applewood smoked bacon
- BACON/BLEU** 10.50
Applewood smoked bacon and melted Maytag blue cheese
- THE RANCH HAND** 8.25
The Classic beef burger, flame-grilled
- ORTEGA** 10.25
Mild green, fire-roasted Ortega chiles and pepper jack cheese



CREATIVE SALADS

Customize any salad and add:

grilled chicken, tuna salad, chicken salad: **\$4.00**

sliced NY strip steak: **\$6.00**

grilled king salmon: **\$6.00**

House-made dressings: balsamic vinaigrette, ranch, bleu cheese, italian, thousand island, lemon oregano, miso ginger, honey mustard

-  **TACO SALAD** 12.00
Crisped tortilla chips crown a bed of greens. Topped with black beans, roasted corn, cheddar cheese and seasoned ground beef. Slices of avocado and red onion complete the presentation. Served with lemon oregano dressing and red salsa.
- CLASSIC COBB**..... 12.00
Bacon, grilled chicken, hard-cooked egg, tomatoes, avocado, and blue cheese on a mix of lettuce and spring greens
-  **QUINOA AND POWER GREENS** 12.00
Mixed greens and chilled quinoa, graced with shoestring beets, marinated portobello mushroom and avocado. Tossed with miso-ginger dressing
- MIXED FRESH GREENS ENTRÉE SALAD** 7.95
Spring mix lettuces topped with tomatoes, cucumbers, carrots, red onion, and croutons

SPECIALTY SANDWICHES





Served with your choice of side.

Customize your sandwich and add:

sliced avocado **\$2.00**

grilled onions or grilled tomato: **.50¢ each**

Substitute a gluten free roll: add **\$1.50**

-  **Juan's FAMOUS FISH TACOS**..... 11.95
Three corn tortillas warmed on the griddle with a generous serving of sautéed marinated Mahi-Mahi. Jalapeño slaw, avocado, fried French-cut onions, and chipotle salsa.
- TURKEY CLUB** 10.00
Thinly-sliced turkey with applewood smoked bacon, roasted garlic aioli, tomato, and lettuce on wheat toast
-  **HOUSE-MADE MEATLOAF SANDWICH** 10.00
A local's favorite with spicy mayo, cheddar cheese, caramelized onions and sautéed mushrooms on a 460° Bread® baguette
- CLASSIC B.L.T ON 460° BREAD®** 9.25
The American standard made with thick-sliced bacon, lettuce, tomato and a dab of mayonnaise on toasted sourdough
- PROVISIONS REUBEN**..... 10.00
Corned beef or smoked turkey with sauerkraut, melted Swiss cheese and Thousand Island dressing. Served on grilled rye bread
-  **PHILLY CHEESE STEAK** 11.00
Thin-sliced Ribeye grilled with bell peppers and onions. Topped with American cheese and horseradish mayo on a 460° Bread® baguette
- TUNA MELT** 8.75
House-made tuna salad and cheddar cheese on grilled sourdough
-  **GRILLED PORTOBELLO and VEGGIE SANDWICH**..9.95
Marinated and grilled portobello mushroom, roasted red pepper and caramelized onions topped with provolone on a ciabatta roll
- MARINATED CHICKEN SANDWICH**9.75
Chicken breast grilled over an open flame and served on a ciabatta roll with fire-roasted red pepper, applewood bacon, pepper jack cheese and spicy aioli
- CHICKEN SALAD SANDWICH** 8.75
House-made chicken salad, lettuce and tomatoes on ciabatta roll
- GRILLED CHEESE** 7.50
The All-American comfort food! Melted cheddar cheese on grilled sourdough bread

SIDES

HAND-CUT IDAHO FRIES

SWEET POTATO FRIES

QUINOA & BLACK BEAN SALAD

HOUSE MADE BACON-POTATO SALAD

CUP OF SOUP

MIXED GREEN SALAD: add \$1.50

Lunch

BREAKFAST ALL DAY!

THE AMERICAN CLASSIC 7.00

Two eggs, home fries and toast

Add bacon, sausage or ham: \$2.00 each

Add 1/3 lb hamburger steak: \$4.00

STEAK AND EGGS 14.00

A hearty 8 oz NY strip, grilled, served with two eggs, home fries and toast

2 + 2 PLUS..... 9.25

Two pancakes or French toast **plus** two eggs **plus** bacon, sausage or ham

Add blueberries or chocolate chips: \$1.00 each

PROVISIONS PANCAKES..... 6.50

A stack of three big, fluffy pancakes, served with fruit garnish and syrup

Add bacon, sausage or ham: \$2.00 each

Add blueberries or chocolate chips: \$1.00 each

Real maple syrup: add \$2.00

FRENCH TOAST 6.50

Four pieces of stout Texas toast, served with fruit garnish and syrup

Add bacon, sausage or ham: \$2.00 each

LIGHTER CHOICES

SOUP AND SIDE SALAD COMBO 7.95

Mixed greens salad plus a cup of the day's soup

SOUP AND SANDWICH COMBO 7.95

The daily sandwich special plus a cup of the day's soup

BREAKFAST SANDWICH 8.95

American cheese melted over scrambled eggs, and a choice of bacon, ham or sausage. Served on either ciabatta roll or large English muffin. Choice of side

HOUSE-MADE SOUP 5.00 (bowl) 3.50 (cup)

MIXED GREENS SIDE SALAD 4.00

KIDS' LUNCH: 6.50

Portions sized for children under 12. Each dish served with choice of fries, sliced carrots, apple sauce or cucumbers

MAC & CHEESE

CHICKEN STRIPS

Served with ranch dipping sauce

BURGER

Kid-sized patty with cheddar cheese

CHEESE QUESADILLA

Grilled tortilla filled with melted cheddar cheese

HOT DOG

All beef hotdog on a bun

Drinks

HOT

BOTTOMLESS CUP OF COFFEE 2.75

LARGE COFFEE TO GO 2.25

ESPRESSO DRINKS..... 3.95

Each a double-shot: Cappuccino, Latte, Americano, Mocha, Espresso

Flavored syrups are available - ask your server

SELECTION OF TAZO® HOT TEAS..... 2.75

OREGON® CHAI 3.00

HOT CHOCOLATE 2.75

Whipped cream and chocolate syrup

HOT APPLE CIDER..... 2.25

COLD

FRESH BREWED ICED TEA 2.50

MILK..... 2.25

JUICE..... 3.00

orange, apple, V8 or cranberry

LEMONADE 2.50

SODA..... 2.50

Coke, Diet Coke, Dr. Pepper, Sprite

GRAND TETON KETTLE BREWED SODA 3.25

Mountain Berry, Cream Soda, Root Beer

BEER

PBR..... 3.00

BUD, BUD LITE..... 3.00

CORONA 4.00

STELLA ARTOIS..... 4.00

SIERRA NEVADA PALE ALE 4.00

GRAND TETON BREWS 4.00

Sweet Grass, Bitch Creek, Amber Ale

WINE

By the glass

CHARDONNAY 6.00

CABERNET SAUVIGNON 6.00

CHAMPAGNE 6.00

✂ See our Wine List for Wines by the Bottle

We are pleased to serve the wine you bring.

A corkage fee of \$12 will be added for

each bottle not provided by the House.

SPECIALTY DRINKS

BLOODY MARY 5.00

MIMOSA 5.00

SCREWDRIVER 5.00

PROVISIONS MARGARITA..... 5.00

MOSCOW MULE 5.00

