

# APPETIZERS

♥ We use trans-fat free canola oil

**LOADED WAFFLE FRIES** Cheddar-jack cheese, chopped hickory smoked bacon, sliced green onion. Garlic sour cream 8.49 Available with **POTTS CHIPS**



LOADED WAFFLE FRIES

## SPINACH & ARTICHOKE DIP

Cheddar-jack, pepper jack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke, sour cream. Skillet baked. Flatbread and tortilla chips 9.49

## HUMMUS & VEGGIES

Garbanzo beans, garlic, fresh lemon. With fresh-cut vegetables, flat bread & tortilla chips 8.49

## FRIED PICKLE CHIPS

Rosette sauce 4.99

## POTATO SKINS

Cheddar-jack cheese, bacon, green onion. Garlic-sour cream sauce 7.99

**POTTS CHIPS** Garlic sour cream sauce 3.99

## CALAMARI

All natural, calamari steak strips, tossed in seasoned flour, cooked golden. Sweet chili garlic and rosette sauce 9.99

## BBQ CHICKEN QUESADILLA

Cheddar-jack cheese grilled in a flour tortilla. Topped with sour cream, Sweet Baby Ray's bbq sauce, pico de gallo 9.99

## BUFFALO STYLE CHICKEN TENDERS

Tossed in Potts hot sauce, served with blue cheese or Ranch dressing, carrots & celery 9.99

## BUFFALO WINGS

All-natural wings, tossed in Potts hot sauce. Blue cheese or Ranch dressing, celery sticks 9.99

## NACHOS DELUXE

Choice of **CHICKEN**, **BEEF** or **COMBINATION** Black beans, cheddar-jack cheese, jalapeño, shredded lettuce, tomato, green onion. Salsa, sour cream and guacamole 9.99



## BUTTFACE AMBER ALE BEER CHEESE DIP

Made with **BUTTFACE AMBER ALE**, Wisconsin cheddar, pepper jack cheese, cilantro, green onion and garlic, finished in an iron skillet. Flat bread & tortilla chips 8.49

## GOLDEN MOZZARELLA

Sargento premium mozzarella, rolled in bread crumbs. Warm garlic marinara 7.49

## ONION RINGS

Thick sliced, cooked golden, with rosette sauce 6.99

# SOUP & SIDE SALADS



## AMBER ALE BEER CHEESE SOUP

Made with award-winning Buttface Amber ale, ham, garnished with a drizzle of sour cream and chopped cilantro Cup 3.99 Bowl 5.99



**TOTAL DISORDER PORTER CHILI** Made with ground beef, Italian sausage simmered with tomato, black beans, total disorder porter and herbs Cup 3.99 Bowl 5.99

**CHICKEN NOODLE** Cup 3.99 Bowl 5.99

## GREEN SALAD

Fresh greens with cucumber, tomatoes, croutons, shredded Cheddar-jack 3.99

## CAESAR

Rosemary-garlic crouton, shredded parmesan 4.99

**ICEBERG WEDGE** Chopped tomatoes, candied pecans, gorgonzola cheese crumbles, tarragon vinaigrette 4.99

# ENTREE SALADS

**COBB** Diced chicken, avocado, chopped hickory smoked bacon, chopped boiled egg, crumbled gorgonzola, tomato, shredded iceberg lettuce. Choice of dressing 11.49

**CHICKEN ALMOND** Oven-roasted marinated chicken, green leaf lettuce, matchstick carrot, red bell pepper, toasted almond, crisp rice noodle, ginger dressing, sesame seeds 10.99



**SEARED SIRLOIN SALAD** \*Marinated sirloin, zesty rubbed, grilled and sliced, served over salad greens, mushroom, tomato, cucumber, onion and zucchini. Champagne vinaigrette, crumbled gorgonzola 12.99

## ZESTY BUFFALO CHICKEN

Choice of sliced **Grilled** or **Breaded** chicken tenders, tossed in buffalo style hot sauce, over greens, pepperjack, corn, pico de gallo. Chipotle ranch 11.49

**POTTS CHICKEN CAESAR** Choice of **Grilled** or **Blackened** chicken, romaine, rosemary garlic croutons, caesar dressing, shredded parmesan 10.99  
With **Grilled** or **Blackened SALMON** 14.99



THAI CHICKEN SALAD

**THAI CHICKEN SALAD** Grilled Thai bbq basted sliced chicken breast, chopped green leaf & romaine, red bell, celery, cilantro, wonton strip, fried noodle, pineapple-mango salsa. Peanut Ginger dressing 11.99

**BIG HORN SPINACH SALAD** With **Grilled** or **Blackened** chicken, sun-dried tomato, artichoke heart, tomato, hard-cooked egg wedge & feta cheese. Slivered almonds and croutons, white balsamic vinaigrette 12.99  
Choice of: **GRILLED** or **BLACKENED SALMON** 16.99

## SALAD DRESSINGS

Serrano Grape (Low Cal, Low Fat) | Champagne Vinaigrette | Caesar | Ranch | Thousand | Blue Cheese | White Balsamic | Honey Mustard

\* Consuming raw or under cooked food may increase your risk to food borne illness. We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know. A supplemental nutritional menu is available.

MAKE ANY BURGER



for \$2.99

100% USDA Certified Pure Beef | Cooked To Temperature | Available Low-Carb  
All **BURGERS & SANDWICHES** served with choice of: **HOUSE FRIES** | **POTTS CHIPS** | **COLESLAW**

Substitute: **WAFFLE FRIES** | **ONION RINGS** | **SWEET POTATO FRIES** | **FIRESIDE BEANS** | **GARLIC FRIES** 99¢ ea.

# HAND-FORGED BURGERS

UPON REQUEST!

Turkey or Veggie

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Buffalo Patty \$3.99



## The Faburge

Features breakfast, lunch and dinner in every bite. Seasoned burger patty, Wisconsin cheddar, sliced country ham, hickory smoked bacon, fried egg, onion crisps & mayo 11.99

**BOURBON BLACK JACK** Rolled in cracked black pepper, pepperjack, whiskey mustard, lettuce, tomato & onion 9.99

**BBQ BACON CHEDDAR** Canadian bacon, cheddar, hickory smoked bacon, bbq sauce, lettuce & tomato 9.99

**SIMPLY GRILLED TURKEY** Lightly seasoned grilled turkey patty, topped with lettuce, tomato and onion on whole wheat bun 9.99

### BUFFALO BURGER

Lean patty, seasoned and grilled. Topped with lettuce, tomato, mayonnaise, onion 11.99

**GARLIC SWISS** Savory caramelized onion & oven-roasted garlic, swiss cheese, lettuce, roasted garlic mayo 9.99

**BACON CHEDDAR** Hickory smoked bacon, cheddar, lettuce, tomato, onion and mayonnaise 9.99

### PRIME BACON CHEDDAR BURGER

A proprietary blend Black Angus Ground Prime Beef, featuring Prime Sirloin, Filet & Ribeye, bacon, cheddar, leaf lettuce, tomato, red onion, mayonnaise 12.99



**ALL AMERICAN** American cheese, pickle chips, lettuce, tomato, onion, ketchup, mustard & mayo 9.49

### TOTAL DISORDER PORTER CHILI BURGER

Hearty Total Disorder Porter Chili smothered with melted Cheddar Jack cheese topped with diced red onions 9.99

**THE RICARDO** Seasoned burger patty topped with swiss cheese, sliced country ham, shredded pork, dill pickle chips, finished with dijon mayo. On pub roll 12.99



Give your mouth a big ol' bear hug...crumbled gorgonzola, that is beautifully balanced, sultry and seductive. Frizzled onion, hickory smoked bacon, lettuce and blue cheese mayonnaise 10.99



**TUMBLEWEED** Topped with spicy onion crisps & anaheim pepper straws. With zesty chipotle ranch sauce 9.99

**BORDER** Guacamole, bacon, pepperjack cheese, jalapeños, salsa with lettuce and tomato 9.99

### THE 1<sup>lb</sup> MILE HIGH BURGER

One Pounder with cheddar, lettuce, onion, tomato, mayonnaise, on our giant bun 12.99  
Add **BACON** 99¢ **SAUTÉED SHROOMS** 99¢

## SANDWICHES



## The Sarducci

**THE SARDUCCI** Created from the bottom up starting with a grilled seasoned **chicken** breast on our Kaiser bun, topped with sliced ham, Wisconsin Mozzarella, sautéed onion, pepperoni, banana pepper and spinach. Finished with more Mozzarella, tarragon drizzle, Roma tomato jam, and fresh chopped basil 11.49

**RANCH CHICKEN** Monterey Jack, lettuce, bacon, tomato, ranch dressing 9.99

**BUFFALO STYLE CHICKEN** Tossed in hot sauce, pico de gallo, lettuce, gorgonzola, blue cheese mayo 9.99

**CHICKEN AMBER ALE** Porter bbq sauce, slaw, tomato, onion crisps, roasted tomato-chipotle mayonnaise 10.99

**TURKEY HAVARTI MELT** Sliced turkey breast on grilled white bread, havarti cheese, tomato and hickory smoked bacon, garlic mayo 10.99 Add **AVOCADO** 99¢

**POTTS GRAND REUBEN N<sup>o</sup> 501** Corned beef piled high, horseradish-chive havarti, sauerkraut, horseradish cream & thousand Island on rye 11.99

**BBQ PULLED PORK BOMBER** Slow-roasted, bbq rubbed tender pulled pork combined with bourbon bbq sauce, piled high over black & blue slaw, giant bun 12.99

**PHILLY** Thinly sliced steak grilled with sauteed onions, green bell peppers, sweet banana peppers and Potts spices. On grilled pub roll and Swiss cheese 11.49

**BLACK & BLUE STEAK SANDWICH** Top sirloin marinated in Big Horn Porter beer, tomato, hickory sauce, molasses and herbs. Grilled and basted with Porter bbq sauce, sliced thin on baccia roll, black & blue slaw, roasted tomato-chipotle mayo, tomato and Cajun fire onions 14.99

**OVEN BAKED FOCACCIA CLUB** Ham, turkey, mozzarella, hickory-smoked bacon, tomato, onion and caesar dressing on parmesan focaccia bread. Finished in the oven 10.99

**FRENCH DIP** Sliced roast beef on french baguette, with au jus 10.49 Add **CHEESE**, **ONION** or **SHROOMS** 99¢ ea.

### Alaskan B.L.T.A.

Our house-made sockeye salmon patty, grilled, on thick-sliced toast with mayo, lettuce, tomato, bacon, avocado and tartar 12.99



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# \* POTTS ENTREES

Served with a **Skinny Salad**, choice of dressing



**ZESTY FIRE RIBEYE**

## RIBEYE STEAK

Seasoned with Ram steak spice, served with house vegetables and cheesy mashed potatoes 19.99  
Available **ZESTY FIRE RUBBED**

## ALASKA WILD SOCKEYE SALMON

Boneless fillet, all-natural and wild. Served with seasonal rice & veggies. **BLACKENED** or **SIMPLY GRILLED** 17.99

## **BIG RED BABY BACK RIBS**

Slow-roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Ray's bbq sauce. With fireside beans, coleslaw and fries 18.99

## GRILLED POTTS SPECIAL SIRLOIN

8oz cut, served with house vegetables and cheesy mashed potatoes 14.49  
Add **SAUTÉED DEMI MUSHROOMS** \$3

## **BREWERS STEAK**

8oz sirloin, Big Horn Porter marinated 12 hours! With golden onion crisps, house vegetables, cheesy mashed potatoes 16.99

## CENTER-CUT NEW YORK STEAK

King of steaks! Seasoned, simply grilled. With house vegetables, cheesy mashed potatoes 19.99



**BIG RED BABY BACK RIBS**

## CLASSIC STEAK TOPPINGS

### GORGONZOLA & PEPPERCORN

peppercorn crusted, gorgonzola cheese \$3

### SAUTÉED DEMI MUSHROOMS

sliced mushrooms sautéed in a savory, rich demi-glace sauce \$3

### SURF & TURF

Jumbo Beer Battered or Grilled Shrimp with spiked cocktail sauce \$7

# CHICKEN & FAVORITES

Enjoy with Any Entree: **CUP OF SOUP** | **GREEN SALAD** | **CAESAR SALAD** \$2.79 each



**POTTS JUMBO BEER BATTER SHRIMP**

## **POTTS JUMBO BEER BATTER SHRIMP**

Wild jumbo shrimp, tail on, dipped in **BIG HORN HEFEWEIZEN** beer batter, cooked golden. Horseradish cocktail sauce, slaw and fries 14.99

## ARCTIC COD FISH & CHIPS

Dipped in **BIG HORN HEFEWEIZEN** Beer batter, cooked golden. Tartar sauce, slaw and fries 12.99

## **SHRIMP FAJITAS**

### BIG HORN BUTTFACE AMBER ALE

Marinated shrimp, pan-sautéed with lime-cilantro sauce, onion, red pepper and anaheim pepper. Guacamole, sour cream, pico de gallo, shredded cheddar-jack, flour tortillas. With seasonal rice & black beans 15.99

**CHICKEN** 14.99 | **CHICKEN & SHRIMP** 15.99

## WHISKEY CHICKEN

Boneless breast of chicken sautéed with Bourbon, madeira, cream, shallots and mushrooms. Cheesy mashed potatoes & house vegetables 13.99

## CHICKEN TENDERLOINS

With fries and choice of sauce:

Ranch | Baby Ray's BBQ | Honey Mustard

**GRILLED** or **BREADED**, cooked golden 11.99

## **CHICKEN WITH PORTER MUSHROOM SAUCE**

Pan-seared, topped with mushrooms sautéed in Total Disorder Porter garlic demi-glace. Cheesy mashed potatoes & house vegetables 13.99



**CHICKEN WITH PORTER MUSHROOMS**

## TUSCAN MEATLOAF

Made with ground beef, veal, Italian sausage, bell pepper, onion and dijon mustard. Seared with zesty steak rub, onion crisps and thyme garlic mushroom demi-glace. Cheesy mashed potatoes 15.99



## **BIG HORN BEER INFUSED**

Look for the Ram  to find items prepared using our award-winning hand-crafted beer!  
"A new experience found in every plate and pint."

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# WINE

## HOUSE WINE

WHITE ZINFANDEL | CHARDONNAY | MERLOT | CABERNET SAUVIGNON-GLASS \$6 BOTTLE \$21

### Chardonnay

	Glass	Bottle
SONOMA CUTRER . CA	10	36
FETZER . CA	6.50	21
BAREFOOT . CA	6.00	21
KENDALL JACKSON VR . CA	9	33

### Pinot Grigio/Grigio

BOLLA . Italy	7.50	24
ECCO DOMANI . Italy	7.50	24

### Amazing Whites

SAUV BLANC, CHATEAU STE MICHELLE. WA	8	27
RIESLING, BLACK SWAN . AUS	7	21
WHITE ZINFANDEL, FETZER . CA	6.50	21

### Sparkling

	Split	
KORBEL . CA	8	30

### Merlot

BLACKSTONE . CA	8	27
FETZER . CA	6.50	21
BAREFOOT . CA	6.00	21

### Pinot Noir

	Glass	Bottle
MIRASSOU . CA	8	24
FIVE RIVERS . CA	9	30

### Cabernet Sauvignon

KENDALL JACKSON VR . CA	10	33
RED KNOT . AUS	8	27
LOUIS MARTINI . CA	10	33
FETZER . CA	6.50	21
STE. MICHELLE, INDIAN WELLS . WA	11	36

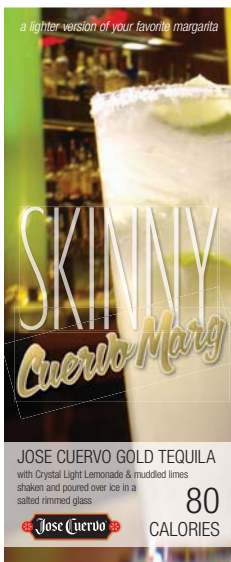
### Spectacular Reds

SYRAH, RED BICYCLETTE . FR	9	30
SHIRAZ, ROSEMOUNT ESTATE . AUS	8	27
RED TRUCK . CA	7	24
MALBEC . COLORES DEL SOL . ARG	7.50	24
MÉNAGE À TROIS. TRINCHERO WINERY CA	7.50	24

*Thinking about a bottle?*

We will be happy to package any partially consumed bottle of wine for you to take with you!

## SKINNY COCKTAILS



**LEMON DROP** Smirnoff Citrus Vodka with Crystal Light Lemonade, muddled lemons, shaken, poured over ice in a lemon-zest sugar rimmed glass **90 Calories**

**COSMO COOLER** Finlandia Vodka with Triple Sec and Ocean Spray Light Cranberry Juice and muddled limes, shaken and served over ice **100 Calories**

**MANGO MOJITO** Bacardi Superior Light Rum with Crystal Light Mango Iced Tea, muddled with fresh mint and lime, shaken and served over ice **80 Calories**

**CUERVO MARGARITA** Jose Cuervo Gold Tequila with Crystal Light Lemonade, muddled limes, shaken and poured over ice in a salted rim glass **80 Calories**

## Proud Mary!



**\$7.00**

Double Shot~ Finlandia Vodka

Vine-ripened tomato juice

Potts K-Bob

Taster "Snit"~ Big Horn Blonde

Chili-lime Salted Rim

Demitri's Seasonings

## MORE GREAT COCKTAILS

**MOJITOS** Bacardi White Rum, mint leaves, simple syrup, soda water, splash of sprite, squeeze of lime, muddled. Choose **LIME** or **POMEGRANATE**

**MARGARITAS** Cuervo Gold & Triple Sec. Choose **LIME**, **STRAWBERRY** or **RASPBERRY**  
**CADILLAC**...Tradicional & Grand Marnier

**POTTS TEAS** Made with Barton Long Island tea mix  
WATERMELON | STRAWBERRY | POMEGRANATE | CARIBBEAN  
GEORGIA PEACH | HAWAIIAN | FLORIDA | LONG BEACH  
ORIGINAL LONG ISLAND

### MARTINIS

**COSMOPOLITAN** Skyy Vodka, Triple Sec, cranberry, sprite

**FRUIT TICKLER** Smirnoff Raspberry Vodka, peach liqueur, sweet & sour, sprite

**WASHINGTON APPLE** Crown Royal, Sour Apple Pucker and splash of cranberry

### LEMON DROP

Smirnoff Citrus Vodka, double splash of lemonade, sprite. Served in a sugar rimmed martini glass

## BOTTLED BEER

**BUDWEISER**  
**BUD LIGHT**  
**BUD LIGHT LIME**

**COORS LIGHT**  
**CORONA & CORONA LIGHT**  
**GUINNESS**

**HEINEKEN**  
**MILLER LITE**  
**MILLER GENUINE DRAFT**

**NEGRA MODELO**  
**O'DOUL'S**  
**HARD CIDER**



# C.B. & POTTS

RESTAURANT & BREWERY

## POTTS PIZZA & CALZONES

Our original beer dough is made with the award-winning Big Horn Hefeweizen. Made fresh daily. Calzones made with ricotta cheese and served with warm marinara.

**POTTS** Canadian bacon, Italian sausage, pepperoni, four cheese blend. **CALZONE 10.99 | PIZZA 9.99**

**SUPREME** Pepperoni, sausage, red onion, green pepper, mushroom, Italian Tuscan meat blend, four cheese blend. **CALZONE 10.99 | PIZZA 9.99**

**VEGGIE DELIGHT** Alfredo sauce, mushroom, artichoke heart, sundried tomato, spinach, basil, feta and four cheese blend. **CALZONE 10.99 | PIZZA 9.99**

**HAWAIIAN** Canadian bacon, pineapple, four cheese blend. **CALZONE 9.99 | PIZZA 8.99**

**CHICKEN FLORENTINE** Alfredo sauce, oven roasted chicken, fresh spinach, mushrooms, Spanish artichokes, pepperjack, cheddar & monterey jack cheese blend with fire roasted red peppers. **CALZONE 10.99 | PIZZA 9.99**

**BBQ CHICKEN** BBQ sauce, red onion, grilled chicken, cilantro, four cheese blend. **CALZONE 9.99 | PIZZA 8.99**

## BIG HORN BEER



### TOTAL DISORDER PORTER

Rich and smooth, our award-winning, brown Porter features the flavor of chocolate and caramel.

*Medal Award Winner:*

*GABF '96 Silver, '10 Gold*

*World Beer Cup '06 Bronze*



### BIG RED IPA

An American style IPA, our Big Red combines the distinctive and assertive citrus flavor and aroma of Amarillo hops with a crisp, pleasantly bitter finish.

*Medal Award Winner: NABA '07 Gold*



### 71 PALE ALE

A distinctly drinkable Pale Ale brewed with a touch of rye & blend of 5 hops. Deep copper in color with a subtle spicy rye character & enjoyable hoppy flavor.

*Medal Award Winner: NABA '08 Bronze*



### BUTTFACE AMBER

Medal-winning American-style Amber ale features malty caramel flavors & smooth, slightly sweet finish.

*Medal Award Winner: NABA '04 Gold*



### COLORADO BLONDE

Blonde ale is light in color and pleases with a mild, sweet & slightly malty flavor.

*Medal Award Winner:*

*GABF '04 Bronze*

*NABA '07, '09, '10 Gold*



### HEFEWEIZEN

An unfiltered, authentic, German-style wheat beer utilizes a special German yeast strain to give its characteristic cloudiness and banana-clove flavors.

*Medal Award Winner:*

*NABA '08, '09 Silver, '10 Gold*

## DESSERTS

### COLOSSAL SIZZLING BREAD PUDDING

Housemade bread pudding with custard, nutmeg, cinnamon and vanilla. Topped with vanilla ice cream and caramel sauce. Served on a hot skillet! 6.99



**BROWNIE SKILLET SUNDAE** Fresh baked brownie served with a scoop of chocolate ice cream. Finished with Total Disorder Porter hot fudge, whip cream and toasted almonds 5.49

**MILE HIGH MUD PIE** Mocha almond fudge ice cream & rich Cookies 'n Cream ice cream on an Oreo® cookie crumb crust. Topped with whipped cream and almonds, served in a pool of hot fudge 6.99

**ROCKY MOUNTAIN POTATO** Vanilla ice cream rolled in sweet cocoa, set in a pool of hot fudge and garnished with whipped cream, toasted almonds and caramel sauce 4.99

**CHOCOLATE LAYER MOUSSE CAKE** Three layers of moist chocolate cake filled with rich chocolate mousse and coated with smooth milk chocolate icing 4.99

**CARROT CAKE** Subtly spiced and generously covered with cream cheese icing, made with freshly grated carrots, sweet crushed pineapple and walnuts. Dusted with ground pistachios. Served with a scoop of vanilla ice cream 4.99

**WHITE CHOCOLATE RASPBERRY CHEESECAKE** baked on a chocolate crumb crust 4.99



**ICE CREAM CUPCAKES 2.99 each**  
or all Three for 6.99

### Mint Chocolate Chip

A blend of chocolate chips & Dreyer's mint ice cream. Layered with fudge brownie cake. Dark chocolate cupcake shell

### Peanut Butter

Dreyer's vanilla ice cream swirled with peanut butter and peanut butter cups. Layered with chocolate cake. Dark chocolate cupcake shell

### Strawberry

Slow-churned sweet cream & Dreyer's real strawberry ice cream. Layered with white cake. White chocolate cupcake shell