



The Gulch Pub

Small Plates

Provoleta 13

Salsa verde, country bread

Wedge 11

Cherry tomato, bacon, blue cheese, torn herbs **add fried chicken 8**

Marinated Cucumber 8

Sherry vinegar, tajin, pepitas, bread crumbs, olive oil

Snap pea and radishes 9

Tarragon emulsion, crème fraiche

Kale Caesar 11

Bottarga, butter fried bread crumbs, black garlic dressing **add fried chicken 8**

Fried Calamari 14

Frisée, pine nut vinaigrette, pickled peppers, fennel

Tomato and Watermelon 12

Cucumber, heirloom tomato, compressed watermelon, banyuls vinegar

Larger Plates

Snowpine Burger 16

Iceberg, pickles, American cheese, onion, fry sauce **add heirloom tomato 1**

Pickle Brined Fried chicken 18

Potato salad, hot honey

Calabrian Chile sausage 17

Braised beans and greens, bonito flake

B.L.T 16

Utah tomato, herb mayo, house bread

Fish Tacos 18

Marinated halibut, hatch chile, lime crema, corn, avocado

Porchetta Sando 17

Roasted pork loin, frisee, pickled peppers, red onion, provolone