



APPETIZERS

Burnt End Nachos

House smoked burnt ends, cheese, pico,
lime crema 18 –

Naked Wings

Dragon - Buffalo
Bourbon Honey BBQ 15 –

Homemade Onion Rings

Sweet onions, standard breading, Ranch,
Bourbon honey BBQ 15 –

Nachos

Cheese, pico, avocado, lime crema 15 –

Stuffed Mushrooms

(4) Sausage, chorizo, cream cheese, Parmesan 14 –

Spicy Fried Pickle

Masa crusted pickle spears, Chipotle Aioli 10 –

Truffle Fries 12 –

White Cheddar Garlic Cheese Curds 10 –

SALAD

Cowboy Steak

Baby spinach, cucumber, red onion, cherry tomato,
blue cheese, grilled flat iron, Balsamic vinaigrette 18 –

Cobb

Romaine, chicken, bacon, blue cheese, avocado,
tomato, hard boiled egg, ranch dressing 16 –

Caesar

Creamy Caesar dressing, parmesan, garlic croutons 13 –
Add chicken 4 –

House

Fresh greens, cherry tomato, cucumber, red onion,
carrot, choice of dressing 10 –

BURGERS

All burgers are 1/3 lb. certified Angus beef, served with fries

The Bronco

Beef patty, smoked brisket, bacon, cheddar,
grilled onion, BBQ sauce 21 –

Mushroom Swiss

Sauteed Cremini mushroom, caramelized
sweet onion, swiss cheese 18 –

Blue

Blackened seasoned beef, bacon,
blue cheese, caramelized onion 16 –

Just Your Way

Perfectly grilled burger with lettuce, tomato, onion,
burger sauce and choice of cheese 14 –
Add ons: Bacon 3 – Avocado 3 –

SANDWICHES

All sandwiches served with fries

Patty Melt

Beef patty, caramelized onion, swiss cheese, sauce, grilled marbled rye 15 -

Chicken Club

Grilled chicken breast, bacon, lettuce, tomato, avocado, smoked cheddar, whole grain mustard aioli on sourdough. 17 -

Grilled Cheese

Grilled tomato, bacon, smoked Gouda, on butter toasted sourdough.
Served with tomato bisque soup 14 -

STEAK & RIBS

All steaks served with seasonal vegetables and baked potato or your choice of side.

Baby Back Ribs

Served with Cowboy beans & seasonal vegetables
Full Rack 23 -
Half Rack 18 -

Ribeye Steak 43 -

Flat Iron 10 Oz. 25 -

MISC. DELICIOUSNESS

Bronc Buster Baked Potato

Baked potato fully loaded with burnt ends, pulled pork, sour cream, bacon, cheese, chives, butter 15 -

Clam Chowder (Friday only) 8 -

Seasonal Soups (bowl) 8 -

Fish & Chips (3) pc. (Friday only) 18 -

Chicken Strips Served with fries

2 Piece 15 - 3 Piece 18 -

SIDES

Ala Carte

Cowboy Beans 6 -

Tots 6 -

Fries 6 -

Coleslaw 4 -

Baked Potato 6 -

DAILY DESSERT SURPRISE

*The dessert list will change daily, seasonally.
Ask your server.*

SPECIALTY COCKTAILS

THE LARIAT \$14

BUFFALO TRACE, BLACKBERRIES, LEMON, SIMPLE

CACTUS JACK \$14

GREY GOOSE, COINTREAU, PEACH SCHNAPPS, RED BULL

BUNKHOUSE LEMONADE \$14

**WILD ROOTS MARIONBERRY, LIMONCELLO, SOUR,
SPRITE**

SUNSET STAMPEDE \$14

APEROL, AMORO NONINO, BUFFALO TRACE, LEMON

DIRTY COWBOY \$14

**ABSOLUTE VANILLA, RUMCHATA, DR. PEPPER OR ROOT
BEER**

CAMPFIRE GLOW \$14 (SEASONAL)

**AVIATION GIN, CRANBERRY, LEMON, BOURBON MAPLE
SYRUP**

THE BLACK HAT \$14 (SEASONAL)

**KRAKEN RUM, CHAMBORD, APPLE CIDER, LEMON, RUM
FLOAT**

THE WHITE HAT \$14 (SEASONAL)

**TITO'S, CHAMBORD, AMARETTO SWEET & SOUR,
SPRITE**

COWBOY COFFEE \$8

COFFEE, GRAND MARNIER, KAHLUA, BAILEYS

BRONCO'S OLD FASHION \$23

CLASSIC OLD FASHION WITH BLANTONS WHISKEY

Grilled chicken breast, bacon, lettuce, tomato.

BEER & WINE

ON TAP

COORS LIGHT \$6

FORT GEORGE VORTEX IPA \$8

HEFEWEIZEN \$6

CRUX HANG TIGHT IPA \$7

DESCHUTES BLACK BUTTE PORTER \$7

MAC & JACK AFRICAN AMBER ALE \$7

MODELO \$6

2-TOWNS COSMIC CRISP \$6

WINE

SOKOL BLOSSER

2023 SAUVIGNON BLANC \$12/\$45

2022 BLUEBIRD CUVÉE BRUT \$17/\$65

2022 KALITA VINEYARD PINOT NOIR \$22/\$85

SAFFRON FIELDS

2018 WILLAMETTE VALLEY PINOT NOIR \$18/70

BY THE CAN

2 TOWNS MADE MARION \$4

TRULY \$4

TWISTED TEA \$4

WHITE CLAW \$4