

# STARTERS



## **INTENT TO DINE**

House-made potato chips \$5

# **CHARRED ONION DIP**

House-made potato chips \$11

## WHITE CHEDDAR BACON MAC N CHEESE

Heber Valley Creamery white cheddar, bacon, Caramelized onions, breadcrumbs \$15

#### **CHILI CHEESE FRIES**

Hand-punched fries, beef chili, scallions, pickled Jalapenos, sour cream, cheddar cheese \$16

## **CHICKEN WINGS**

House-made buffalo sauce or honey BBQ with parmesan ranch dressing \$15

# **COUNTRY FRIED SHRIMP**

Chipotle aioli \$16

# **FARMERS CHOICE SOUP**

Cup \$6 / Bowl \$10

# **CIRCLE BAR BEEF CHILI**

Ground chuck, pinto beans, bell pepper, stewed tomatoes, sour cream, cheddar, scallions

Cup \$6 / Bowl \$10

# **BUFFALO CHICKEN LETTUCE WRAPS**

Fried chicken, blue cheese dressing, pico de gallo, butter lettuce \$16

# SALADS





## **GARDEN SALAD**

Baby greens, fennel, tomato, cucumber, carrot, choice of ranch, balsamic or blue cheese dressing \$11

#### SCOTTISH SALMON SALAD

Baby greens, fennel, apple, walnut, jalapeno goat cheese, citrus mustard vinaigrette \$23

#### **ICEBERG WEDGE**

Tomato, bacon, avocado, garlic croutons, hard boiled eggs, blue cheese crumbles, choice of ranch, balsamic or blue cheese dressing \$17

# **BEET SALAD**

Arugula, quinoa, roasted beets, almonds, jalapeno goat cheese, beet chips, champagne vinaigrette \$17

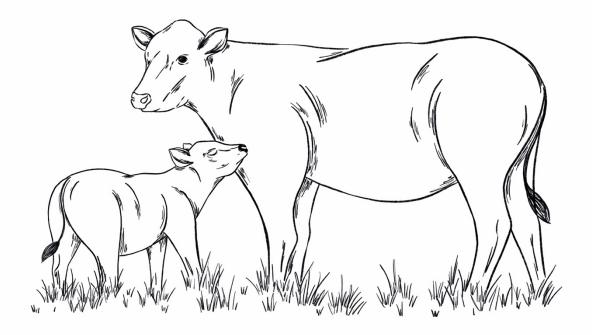
## **VEGGIE WEDGIE**

"Beyond Meat" meatless burger, iceberg wedge, onion, tomato, arugula, quinoa, tahini dressing \$19

#### **BLACKENED AHI TUNA SALAD**

Arugula, carrots, bell pepper, red onion, wontons, avocado, sesame ginger dressing \$23

Add chicken \$7, beef \$11, salmon \$11, tuna \$11, shrimp \$11 or "Beyond Meat" \$10 to any salad



# LUNCH PLATES

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All sandwiches come with a choice of parmesan parsley fries, sweet potato fries or a salad

#### **BACK 40 BURGER**

Local organic grass-fed beef, lettuce, tomato, caramelized onions, pastrami, special sauce, Heber Valley Creamery jalapeno bacon cheddar cheese \$19

#### **CIRCLE BAR BURGER**

Local organic grass-fed beef, lettuce, tomato, cheddar, sesame seed bun \$16

#### **BEYOND 40 BURGER**

"Beyond Meat" meatless burger, lettuce, tomato, caramelized onions, cheddar, special sauce \$20

#### **PASTRAMI & SWISS**

Marble rye bread, special sauce, swiss, cabbage \$18

#### **ROAST BEEF DIP**

Hoagie roll, caramelized onion, swiss cheese, horsey sauce, au jus \$18

# KICKIN CHICKEN SANDWICH

Spicy fried chicken, cheddar, spicy pickles, onion, lettuce, chili oil aioli \$18

#### **CHICKEN SANDWICH**

Grilled chicken, swiss, guacamole, bacon, tomato, butter lettuce, chipotle aioli \$17

# **ROADHOUSE TACOS**

Chicken \$14, Shrimp \$16, or "Beyond Meat" \$16 Cabbage, pico de gallo, guacamole, corn tortillas

### **GREEN ENCHILADAS**

Tomatillo salsa, chicken, guacamole, cheese, lettuce, onion, sour cream, pico de gallo \$15

## LINGUINI AND MEATBALLS

Local organic grass-fed beef house-made meatballs, marinara, parmesan, parsley, toasted roll \$15

# **STEAK FRITES**

80z local organic flat iron, crisp potato, pico de gallo, chimichurri, grilled asparagus \$30

# **AHI TUNA POKE BOWL**

Jasmine rice, edamame, avocado, radish, ginger, scallion, spicy mayo, ginger soy sauce \$24

# SEASONAL VEGETABLE PLATE

Sauteed zucchini, yellow squash, spinach, red onion, asparagus, eggplant, carrots, broccoli, quinoa, bell peppers, field greens with jalapeno goat cheese and balsamic glaze \$21

Add chicken \$7, beef \$11, salmon \$11, tuna \$11, shrimp \$11, or "Beyond Meat" \$10

# SIDES

Parmesan Parsley French Fries \$6

Sweet Potato Fries \$6

Daily Vegetable \$6

Asparagus \$6

Coleslaw \$6

Side Salad \$6

Side Meatballs \$6

Jalapeno Goat Cheese \$4

Blue Cheese Crumbles \$3

Pastrami or Bacon \$5

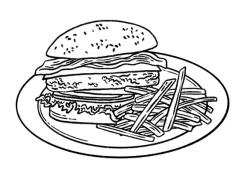
Toasted Roll \$1

Extra Dressing \$1

BBQ Sauce or Hot Wing Sauce \$3

Pico de Gallo or Mango Pico de Gallo \$3

Roasted Pineapple Salsa \$3



# OUR MISSION

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At Back 40 Ranch House Grill, our menu is made with fresh, local and organic ingredients from Heber Valley and it's surrounding areas. We purchase whole cows from Circle Bar Ranch, located just two pastures behind our restaurant. We support local businesses, including Heber Valley Cheese, Stoneground Bakery, Good Grains Gluten Free Bakery, Pepper Lane Products, Redmond Real Salt and more.

Back 40 is also committed to sustainability, from our building renovations to our daily practices. Our water comes fresh from our 200ft deep artisan aquifer. With water this pure and clean, we could bottle and sell it, but for you, it's free!

San the QR code to learn more.

