

KITCHEN + BAR

LANDING POINT

SHAREABLES

\$3 OFF FOR HAPPY HOUR

Garlic Herb & Parm Fries | 10 

Roasted & Fresh Garlic with Herbs & Parmesan,
Calabrian Chili Aioli

Chicken Wings | 15

Served with Celery, Carrots, Ranch or Blue Cheese
Sauces: Buffalo, BBQ, Huckleberry Glaze, or
Nashville Hot

Bavarian Pretzel | 14

Beer Cheese Sauce, Whole Grain Mustard

Flat Bread | 14

Mozzarella, Basil, Cured Tomato, Tomato Sauce
Add Protein +2 each: Pepperoni, Bacon, Sausage

Brisket & Burnt Ends Plate | 18

Slow Cooked Brisket, Burnt Ends, House BBQ,
Slaw, House Made Pickles & a Brioche Roll.

Smashed Beef Sliders | 12

Crispy Patty, American Cheese, Caramelized
Onions, Pickles, Thousand Island, Brioche Bun

SALADS

Add: Seared Chicken +8, Steak +12

Caesar Salad | 10

Romaine, Parmesan, House Croutons, Lemon
Wedge, House Caesar Dressing

Cobb Salad 14

Chopped Romaine, Tomatoes, Boiled Egg,
Cheddar Cheese, Turkey, Avocado, Bacon
Choice of: Ranch, Blue Cheese, or Balsamic
Vinaigrette

HAPPY HOUR

DAILY FROM 4PM - 6PM

\$3 OFF SHAREABLES & HANDHELDS

\$2 OFF DRAFT BEER

\$3 OFF EARTHY ELIXERS

MAINS

Steak & Frites | 26

Flat Iron Steak, Chimichurri Sauce, Herb
Parmesan Fries

BBQ Brisket Mac & Cheese | 19

Creamy Cheese Sauce, Cavatappi, Beef Brisket,
Jalapeno Crunch Top

Chicken Parmesan | 22

Crispy Breaded Chicken Cutlets, Marinara,
Mozzarella, Basil, Served with a side of Cavatappi
Pasta & Marinara Sauce

HANDHELDS

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Served with: Fries or Sweet Potato Fries

Sub Salad or Garlic Fries for 4

Sub Mac & Cheese for 6

Smoke House Burger | 18

Beef Patty, Aged Cheddar Cheese, House Pickles,
Caramelized Onions, Tomatoes, BBQ Aioli,
Brioche Bun

Option to Substitute Impossible Meat

Turkey BLTA | 14

Herb Roasted Turkey, Crisp Bacon, Avocado,
Garlic Aioli, Tomato, Arugula on Sourdough

Caprese Melt | 14 

Fresh Tomato, Fresh Basil, Pesto, Mozzarella,
Arugula on Toasted Ciabatta

DESSERT

Skillet Chocolate Chip Cookie | 14 

Cookie Dough Cooked in a Cast Iron Skillet
Served with a Scoop of Vanilla Ice Cream and
Caramel Sauce

Huckleberry Basque Cheesecake | 12 

Housemade Basque Style Cheesecake Topped with
Huckleberry Compote

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 = Vegetarian **GF** = Gluten Free

WHERE NATURE MEETS NOURISHMENT

LANDING
POINT

EARTHLY ELIXERS

\$3 OFF FOR HAPPY HOUR

Bourbons**New Fashioned** | 14

Whiskey, Maple Syrup, Angostura Bitters,
Dried Orange

Peach Bourbon Mule | 14

Bourbon, Peach Syrup, Ginger Beer, Fresh
Lime, Peach

Bees Knees Sour | 14

Whiskey, Honey Simple Syrup, Lemon Juice,
Bitters

Tequila & Mezcal**High Margarita** | 13

Blanco Tequila, Lime, Agave Nectar, Grand
Marnier, Tajin Salted Rim

Repo Old Fashioned | 14

Reposado Tequila, Orange Peel, Honey

Mezcal Negroni | 14

Mezcal, Campari, Sweet Vermouth

Vodka**Blueberry Lemon Drop Martini** | 14

Vodka, Blueberry Simple Syrup, Lemon
Juice, Sugar Rim

Huckleberry Lemonade | 14

Vodka, Lemonade, Huckleberries, Club Soda

Gin**Strawberry Gin Smash** | 13

Gin, Strawberry Simple Syrup, Lime Juice,
Mint, Club Soda

Rum**Create Your Own Mojito** | 14

Classic Mojito with your Choice of:
Strawberry, Huckleberry, Peach, Prickly
Pear, Blood Orange, or Blueberry

Old Cuban | 14

Dark Rum, Lime Juice, Brown Sugar Syrup,
Topped with Prosecco, Mint Leaf

Mai Tai | 13

Dark Rum, Campari, Lime Juice, Orange
Juice, Pineapple Juice, Cherry

ZERO - PROOF

Huckleberry Mojito | 8

Huckleberries, Lime Juice, Mint, Club Soda

B R E W S

Local Crafted Seasonal Drafts | 7

We proudly serve local craft beers on tap,
please ask for current selections.

Additional Beer

Domestic Pint | 6

Domestic Stein | 11

Imported & Seltzer | 6

Regional Craft Beer | 7

Regional Craft Beer Stein | 13

W I N E S

Cambria Wines

Cambria Winery Pinot Noir, CA 12 glass

Cambria Winery Chardonnay, CA 12 glass

House Wines

House Red 10 glass

House White 9 glass

Sparkling/Rose 10 glass

WEEKLY SPECIALS

DAILY FROM 5PM-9M

APPETIZER MONDAY

Complimentary Appetizer with Purchase of
Entree

TACO TUESDAY

\$3 Street Tacos + \$5 House Margaritas

DRY FLY WEDNESDAY

\$12 Dry Fly + All Spirit Based Drinks

BURGER & BREWS THURSDAY

\$12 All American Cheese Burger + Choice of
Draft Beer, Modelo or Coors Light

FEAST FRIDAYS

\$15 Chef's Special Pasta Entree, Served with
Garlic Bread + Choice of Side Salad

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