

# dack

## SHACK



### starters

#### SEASONAL SOUPS

different everyday..... CUP \$5 | BOWL \$7

#### CHEDDAR JALAPENO FRITTERS

lime honey dip..... \$9

#### CRAB CAKE

lump crab | mango mojo..... \$11

#### SEARED TUNA

hoisin ginger glaze | wasabi aioli pickled slaw \$14

STEAMED MUSSELS local ale | garlic | grilled bread ..... \$14

#### PACK BASKET

grilled bread | hummus | tapenade oil 'n vinegar..... \$10

#### CHIPS N DIPS

house chips salsa..... \$9

add guacamole \$4

#### JUMBO WINGS

bbq | buffalo | jerk sauce..... \$10

#### BEET 'N KALE FLATBREAD

goat cheese | walnuts..... \$12

PRALINE GLAZED BACON..... \$6

## mountains of fries

hand cut | russet or sweet potato \$6

\*local secret don't forget the dip \$1

truffle mayo, herb mayo, maple mayo,

shack sauce, habanero ketchup,

dr pepper ketchup

## salads

small | large

#### HOUSE

field greens | fresh veggies.....\$6 | 8

#### CAESAR

parmesan crisp | lemon.....\$7 | 10

#### SPINACH

bacon | mushroom | egg | onion | goat cheese \$8 | 11

#### WEDGE

bacon | tomato | blue cheese | red onion \$8 | 11

#### dressings

balsamic vinaigrette | maple vinaigrette | ranch

parmesan peppercorn | blue cheese | caesar

extra dressing \$2

#### toppings

seared ahi \$10 | grilled salmon \$10

grilled chicken \$6 | grilled vegetables \$4

dinner on back - after 4 pm

## burgers

we cook 'em medium, unless specified.

please, no substitutions.

#### BASIC

just a burger | lettuce | tomato | house pickle.....\$8

#### DACK

cheddar | bacon | sauteed onions | shack sauce \$12

#### BAHN FIRE

pork burger | pickled slaw | spicy aioli.....\$12

#### VEGGIE

white bean 'n quinoa | tomato | field greens

herb mayo..... \$10

ADD SIDE FRIES OR A SIDE SALAD +\$2

sub grilled chicken +\$4 or grilled salmon +\$6

## seafood

served with fries 'n house slaw

#### LOBSTER ROLL

buttered roll | fresh herbs | lemon.....\$22

#### CLAM ROLL

hojo's original.....\$12

#### BEER BATTERED HADDOCK

local ale | hand battered | lemon.....\$18

## SHACK 'n cheese

secret recipe \$10

customize your crock

lobster \$12 | smoked bacon \$4

rosemary garlic grilled chicken \$6

broccoli \$2 | fresh jalapenos \$1

caramelized onions \$1

## sandwiches

served until 4 pm

#### GRILLED CHICKEN

field greens | tomato | avocado | bacon

truffle mayo.....\$12

#### CAJUN SALMON

field greens | tomato | herb mayo..... \$14

#### FRENCH DIP

london broil | cheddar | garlic onion jus..... \$12

#### MT MARCY REUBEN

corned beef | pickled slaw | swiss | russian.....\$12

#### TURKEY CLUB

turkey | bacon | lettuce | tomato | mayo.....\$10

#### CHICKEN SALAD OF THE DAY

greens | tomato | mayo.....\$10

ADD SIDE FRIES OR A SIDE SALAD +\$2

## sides

potato salad \$3 | coleslaw \$3

pan roasted brussel sprouts \$5

charred sweet potato salad \$4

sauteed seasonal veggies \$5

sauteed power greens \$5

## local favorites

available after 4pm

### COCONUT FISH TACOS

tropical salsa, grilled sherry onions  
citrus crema, verde \$16  
\*local secret  
ask for them buffalo or jerk style

### UDON NOODLE BOWL

green thai, seasonal vegetables,  
fresh herbs, lime, sesame seeds \$12  
add grilled salmon \$10  
add grilled chicken \$6  
add seared ahi \$10

### STEAK FRITES

5 oz prime filet mignon, hand cut fries \$20

## plates

available after 4 pm  
includes choice of two sides

FRIED CHICKEN \$18

SIRIACHA ORANGE BBQ RIBS \$24

½ JERK CHICKEN \$22

CHILI RUBBED SKIRT STEAK \$20

GRILLED NORTH ATLANTIC SALMON \$20

LEMON BUTTER SEARED AHI \$20

## plate sides

french fries | sweet potato fries  
coleslaw | potato salad  
pan roasted brussels sprouts  
charred sweet potato salad  
sauteed seasonal veggies  
sauteed power greens

## cocktails

\$8 | \$10

### SHRUB

blackberry balsamic shrub | vodka | soda

### BEE STING

jalapeno margarita | fresh citrus | honey raw sugar rim

### COWBOY PAIN KILLER

light 'n dark rum | tropical juices | coco lopez | nutmeg  
cherry

### WOOD SMOKE

orange clove margarita | fresh citrus | cinnamon sugar

### LAKE EFFECT

cucumber vodka | mint | lemon | simple syrup

### BUFFALO PLAID

whiskey | blood orange puree | sweet tea

### MOUNTAIN MOJITO

malibu | fresh orange | mint | simple syrup

### SHACK OLD FASHIONED

honey | bourbon | elderflower liqueur | lemon

### SKI PATROL

fresh citrus whiskey sour | red wine floater

### SUMMER SANGRIA

pear vodka | prosecco | ginger simple syrup | lemon

### MANGO MARGARITA

fresh mango | fresh citrus | cilantro | tequila

### CUCUMBER GIN FIZZ

gin | simple syrup | thyme | cucumbers | lime | soda

### MAMA BEAR MARTINI

stoli jalapeno vodka | bacon | bleu cheese stuffed olives

### LUMBER JILL MARTINI

gin | st. germaine | grapefruit | rosemary | simple syrup

### STRING BIKINI MARTINI

apricot vodka | triple sec | cranberry | lime | sugar rim

## wines

### RIESLING

charles smith | kung fu girl | washington | 2015  
glass \$8 | bottle \$30

### PINOT GRIGIO

santa christina | annata, italy | 2014

glass \$8 | bottle \$30

### SAUVIGNON BLANC

kim crawford | O | new zealand | 2015

glass \$8 | bottle \$30

### CHARDONNAY

kendall jackson | vitners reserve california | 2014

glass \$8 | bottle \$30

### SPARKLING

j roget | brut champagne

glass \$6

mionetto prosecco | doc treviso

glass \$9 | bottle \$34

mumm napa | brut prestige

bottle \$60

### PINOT NOIR

j lohr | falcons perch | california 2014

glass \$8 | bottle \$30

### MERLOT

sky fall | columbia valley | washington 2013

glass \$8 | bottle \$30

### ZINFANDEL

terra d'oro | california | 2014

glass \$9 bottle \$34

### CABERNET SAUVIGNON

josh cellars | california | 2014

glass \$9 | bottle \$34

### CHIANTI

antinori | italy | 2013

glass \$9 bottle \$34

### MALBEC

hess select | argentina | 2012

glass \$9 | bottle \$34

### BLEND

cupcake | black forest | california | 2014

glass \$6 | bottle \$22

## milkshakes

\$6

VANILLA | CHOCOLATE | STRAWBERRY

BLACK RASPBERRY | MINT CHIP

CARAMEL SEA SALT | S'MORES

MAPLE SUGAR | OREO COOKIE

\*LOCAL SECRET

we can add shots at the bar

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions, or if you have allergies. please let your trail guide know before your culinary hike begins. our establishment assumes no liability to guests adverse reactions to foods consumed, or items one may come into contact with while eating at the 'dack SHACK