

FIRE STARTERS

Mesquite Wings

marinated bone-in mesquite wings, available three ways 12.95/23.95
dry rub eleven herbs & spices
sweet thai with sriracha aioli
buffalo with smoked blue cheese dressing

Jumbo Tater Tots

handmade tater tots, five cheese blend, applewood smoked bacon, house smoked ketchup 10.95

Boneless Tenders

hand breaded chicken tenders available three ways 12.95/23.95
plain with honey mustard sauce
sweet thai with sriracha aioli
buffalo with smoked blue cheese dressing

Pretzel Bites

local buttered pretzel bites, cheese dip 9.95

Skillet Cornbread

baked fresh daily, ancho honey butter 4.95

RHT Nachos

house fried mayan white corn tortilla chips, cheddar jack, roma tomatoes, cherry peppers, corn & bean salsa, scallions, RHT sour cream, side of fire roasted salsa 13.95
add chicken or pulled pork 2.95

Fried Pickles

house bread & butter pickles, spicy cherry peppers, black pepper ranch 9.95

BIG GREENS & BOWLS

add grilled or crispy chicken 3.95 / turkey tips or grilled shrimp 4.95 / steak tips or grilled salmon 5.95

Mesquite Caesar Salad

hearts of romaine, american grana, housemade croutons, old school caesar dressing 10.95

Chopped Blue Cheese Salad

hearts of romaine, applewood smoked bacon, grape tomatoes, red onions, cucumbers, roasted red peppers, blue cheese crumbles, smoked blue cheese dressing, sriracha aioli, potato chips 11.95

Honey Mustard Salad

applewood smoked bacon, cheddar jack, grape tomatoes, red onions, cucumbers, honey mustard dressing 10.95

Mediterranean Rice Bowl

quinoa rice mix, portabellos, lemon chickpeas, red peppers, mesquite tomatoes, spinach, olive blend, local feta, greek dressing 13.95

Big Greek Salad

toasted chickpeas, red onions, grape tomatoes, cucumbers, local feta, olives, greek dressing, grilled pita 11.95

Roasted Veggie Bowl

quinoa rice mix, portabellos, spinach, cauliflower, roasted tomatoes, roasted red peppers, blue cheese crumbles, balsamic reduction, lemon vinaigrette 13.95

MAINS

add grilled shrimp or chicken tenders to any entree 5.95

Roasted Steak Tips

3/4 pound marinated tips, house-made steak sauce, herbed parmesan fries 22.95
add RHT mushrooms, onions & peppers 1.95

Fire Roasted Meatloaf

marcho farms beef, pork & veal stuffed with smoked cheddar, house smoked ketchup, bbq brown gravy, mashed potatoes, brussels sprouts 18.95

Chicken Tenders

hand breaded chicken tenders, honey mustard sauce, french fries, coleslaw 15.95

Southern Fried Chicken

buttermilk fried chicken, thyme, rosemary, white bacon gravy, mashed potatoes, green beans 16.95

Cilantro Lime Turkey Tips

hand cut marinated turkey tips, ancho cream dipping sauce, mexican street corn, cilantro rice 19.95
add RHT mushrooms, onions, & peppers 1.95

Creole Shrimp Alfredo

grilled shrimp, roasted tomato, roasted asparagus, creamy alfredo sauce, herbed bread crumbs, skillet baked 17.95

Pistachio Salmon

roasted salmon, maple glaze, roasted pistachios, asparagus, mashed sweet potatoes 20.95

Harvest Chicken

herb roasted chicken breasts, honey mustard glaze, green beans, mashed sweet potatoes, cranberry sauce 16.95

MAC N' CHEESE

made with cavatappi and our five cheese sauce

Cauliflower Mac

roasted cauliflower, spinach, smoked gouda, cornbread crust 14.95

Pulled Pork Mac

bbq pulled pork, brown sugar bbq sauce, topped with crispy fried onions 15.95

Buffalo Chicken Mac

crispy fried chicken, RHT buffalo sauce, blue cheese crumbles, corn chip crust, ranch drizzle 15.95

BURGERS & SANDWICHES

Our goal is to serve the best burger in the country. We hand-form our ground fresh, never frozen, 100% certified angus beef in house, then serve on a locally made signature bun (a custom creation somewhere between buttery brioche and flavorful potato roll).

Gluten free buns available • Choice of 1 side

The Classic

american cheese, lettuce, tomato 13.95
add applewood smoked bacon 1.95

The Big Blue

applewood smoked bacon, mesquite rub, blue cheese, charred red peppers, roasted garlic aioli 14.95

The Farmhouse

applewood smoked bacon, fried sunny egg, american cheese, bacon horseradish mayo, ciabatta 14.95

The Hot Chix

buttermilk fried chicken, RHT buffalo sauce, lettuce, tomato, blue cheese dressing, golden sourdough 14.95

The BBQ

applewood smoked bacon, cheddar, onion strings, brown sugar bbq sauce 14.95

The Mushroom Cheddar Bacon

mesquite mushrooms, applewood smoked bacon, arugula, cheddar, special sauce 14.95

The Smokehouse

pulled pork, coleslaw, fried pickles, brown sugar bbq, ciabatta 13.95

The Garden Burger

quinoa, chickpea, & black bean patty, hummus, lettuce, tomato, sliced cucumber, toasted bun 12.95

The Sweet & Smokey

mesquite chicken, applewood smoked bacon, arugula, tomato, provolone, honey mustard, toasted bun 14.95

Honey Mustard Chicken Wrap

buttermilk fried chicken, applewood smoked bacon, lettuce, red onions, tomato, cheddar jack, honey mustard, wheat wrap 13.95

Chicken Bacon Ranch Wrap

mesquite chicken, applewood smoked bacon, romaine, tomato, red onion, cheddar jack, black pepper ranch, wheat wrap 13.95

STREET TACOS

Baja Shrimp Taco

crispy fried shrimp, shredded lettuce, sriracha aioli, pineapple salsa, cotija cheese, grilled corn tortilla, cilantro rice 13.95

Chicken BLT Taco

mesquite chicken, applewood bacon, shredded lettuce, black pepper ranch, pico de gallo, cheddar jack, grilled corn tortilla, cilantro rice 13.95

WILDFIRE SIDES

House Made Potato Chips 5.95

Onion Strings 4.95

5 Cheese Mac 'N Cheese 6.95

French Fries 5.95

Garlic Herb Parm Fries 6.95

Sweet Potato Fries 6.95

Garlic Mashed Potatoes 6.95

Roasted Cauliflower 6.95

Cilantro Rice 4.95

Lemon Quinoa Rice 4.95

Mashed Sweet Potatoes 6.95

Roasted Asparagus 6.95

Brussels Sprouts w/ Bacon 6.95

Coleslaw 5.95

Vegetarian
Smoked
Coal Fired

ALL DISHES CAN BE MADE GLUTEN FREE

Before placing your order, please inform your server if anyone in your party has a food allergy. *These menu items may be served raw or under-cooked. Consuming raw or under-cooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions.