

Appetizers

Park City, UT Restaurants - Squatters- Ski Town Restaurants

SQUATTERS LEGENDARY BUFFALO WINGS 	_____	8.99
Tossed in our wicked hotwing sauce with bleu cheese, carrot and celery sticks.		
SQUATTERS FRIES	_____	5.99
Garlic herb fries, sweet potato fries or brew fries with ketchup, malt vinegar or house chipotle dipping sauce. ◆		
ARTICHOKE CHEESE DIP 	_____	9.99
Baked asiago and artichoke cream cheese with house made piadini bread. ◆		
BREWHOUSE HUMMUS	_____	8.99
Edamame, garbanzo beans, tahini, lemon juice, olive oil and Italian parsley, garnished with slow roasted tomatoes, Kalamata olives, feta and grilled flatbread. ◆◆		
EDAMAME	_____	5.99
Steamed "squeeze and eat" soybeans and soy dipping sauce. ◆◆		
CALAMARI 	_____	10.99
Seasoned with red pepper flakes, flash-fried and served with lemon herb aioli and cocktail sauce.		
ROASTED CHICKEN QUESADILLA	_____	9.99
Cheddar and Jack, chef's salsa, guacamole and sour cream. ◆		
MUHAMMARA 	_____	8.99
Roasted red pepper, ground walnut, olive oil, roasted tomato and lemon served with grilled flatbread. ◆◆		
BLACK BEAN NACHOS 	_____	9.99
Jack and cheddar, house made tortilla chips and black bean refritos, topped with jalapeño, tomato, black olive, sour cream and guacamole. ◆		
CHIPS, SALSA & REFRITOS	_____	6.99
House made tortilla chips, two chef's salsas and black bean refritos. ◆		
	With guacamole _____	8.99
BEER BATTERED ONION RINGS 	_____	7.99
Jumbo onion hoops with Squatters special dipping sauce. ◆		



Easy-drinking unfiltered wheat beer. Great flavor, body and hop aroma. Lemon wedge optional.



Premium English barley and hops produce golden color and subtle flavors - your new best friend?



Organic premium barley and aromatic hops create this silver medal winner.



Voted best English style IPA in the world at the 2006 World Beer Cup. 6% Alcohol.

Beer



Fresh Brewed Beers

6 BEER SAMPLER <i>BREWERS SELECTION</i>	_____	4.49
PITCHER	_____	11.49 • Organic 12.49
THIRD LITRE	_____	3.79 • Organic 4.29
HALF LITRE	_____	4.79 • Organic 5.29

Beer To Go *(available at the bar only)*

GROWLER FILL / REFILL	_____	7.99
Organic growler	_____	8.99
GROWLER BOTTLE	_____	2.99
6 PACK	_____	7.99 • Organic 8.99

Bottled Beers

SQUATTERS INDIA PALE ALE 6% ALCOHOL	_____	4.99
WASATCH DEVASTATOR 8% ALCOHOL	_____	4.99
WASATCH WHITE LABEL 6% ALCOHOL	_____	4.99



Jenny Talley, brewmaster, recommends these hand crafted beer and food pairings.



Brewmaster's nitro-conditioned specials have a thick creamy head and velvety smooth finish.



Crisp, golden-hued Bavarian style pilsner lagered for 30 days for superb drinkability.



Malty English barley, aromatic hops and brewers magic create this multi gold medal winner.



Smooth as silk, brim full of flavor with a big roasted malt finish.

JAMBALAYA _____ 14.99
Tooele Valley andouille sausage, chicken, shrimp, peppers and onions in a *spicy* Cajun sauce over rice.

FLAT IRON STEAK* _____ 24.99
One of the most tender and flavorful steaks with bleu cheese, onion straws, roasted Yukon Golds and seasonal vegetables.

ALASKAN SALMON* _____ 18.99
Sustainably fished Alaskan salmon with Captain Bastard's Oatmeal Stout ginger glaze, wasabi aioli, roasted Yukon Golds and seasonal vegetables.

FISH & CHIPS _____ 12.99
American Wheat Hefeweizen battered Orca Bay Alaskan cod served with choice of fries.

HOUSE TACOS _____
Corn tortillas, cilantro-cabbage, fiesta rice, black bean refritos, wasabi aioli and salsa.
Charbroiled tofu _____ 11.99
Baja (beer battered Alaskan cod) _____ 12.99
Chili rubbed Ahi* _____ 13.99

CARNITAS _____ 12.99
Slow roasted pork, corn tortillas, fiesta rice, black bean refritos, chef's salsa, guacamole and pico de gallo.

CHICKEN CHIMICHANGA _____ 12.99
All natural chicken breast, roasted chilis, onion and Jack cheese wrapped in a flour tortilla, smothered in chili verde, chopped tomatoes, guacamole and sour cream.

THAI YELLOW CURRY _____ 10.99
House yellow curry, eggplant, shiitake mushrooms, lemongrass, kaffir lime leaves, ginger, water chestnuts and broccoli, served over sticky rice.
Charbroiled organic tofu _____ 11.99
Chicken _____ 12.99
Alaskan cod _____ 13.99

KUNG PAO WOK FRY _____ 12.99
Squatters version of the Chinese classic with broccoli, carrot, green cabbage, water chestnuts, green onion, cashews and red arbol peppers.
Crispy tofu _____ 13.99
Chicken _____ 14.99
Shrimp _____ 15.99
Flat Iron steak* _____ 16.99

TANDOORI CHICKEN _____ 16.99
All natural Tandoori spiced chicken breast, grilled tomato jam and herbed yogurt sauce, with roasted Yukon Golds and seasonal vegetables.

POLLO PASTA _____ 14.99
Whole wheat fettuccini, tequila cream sauce, grilled chicken, bacon, fresh tomato, zucchini and parmesan cheese.

CREAMY MACARONI & CHEESE _____ 9.99
Cheddar, asiago and havarti cheeses with macaroni al dente.

Vegetarian or prepared vegetarian upon request.

Vegan or prepared vegan upon request.

18% gratuity will be added to parties of 8 or more for your convenience.

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

Soups, Salads & Pizza

Park City, UT Restaurants - Squatters- Ski Town Restaurants

CHEF'S SOUP _____ cup 4.49 • bowl 6.49
 TOMATO BISQUE **◆** _____ cup 4.49 • bowl 6.49
 BUFFALO CHILI **SJ** _____ cup 4.99 • bowl 6.99

HOUSE SALAD _____ 7.99
 Mixed organic greens, tomato, cucumber, carrot, red onion, croutons, choice of chef's house made dressings. **◆◆** HALF A HOUSE _____ 5.99

COBB SALAD **CJ** _____ 11.99
 Grilled all natural chicken breast, crumbled bleu cheese, bacon, hardboiled egg, diced tomato and avocado, over mixed greens with choice of dressing.

Dressings: Sesame Ginger, Cilantro-Lime, Raspberry, Tahini Lime or Balsamic Vinaigrette, Ranch, Bleu Cheese, Russian or Caesar. Soups and salads served with Squatters spent grain roll upon request.

AHI SPRING ROLL SALAD* **PI** _____ 12.99
 Orca Bay Yellowfin tuna wrapped in rice paper and flash-fried, on shredded red cabbage and arugula with pickled ginger, wasabi aioli, and sesame ginger vinaigrette.

TACO SALAD _____ 10.99
 A grilled flour tortilla filled with seasoned beef slices, mixed greens, black beans, guacamole, tomatoes, onions, Jack and cheddar cheese, queso fresco and rice. Served with cilantro-lime dressing or chef's salsa. **◆◆**

BLACKENED TILAPIA SALAD **OJ** _____ 12.99
 Spinach, quinoa, avocado, queso fresco, pico de gallo and cilantro-lime dressing, topped with wasabi aioli and crisp tortilla ribbons.

CAESAR _____ 8.99
 Romaine hearts, aged parmesan and croutons tossed in Full Suspension Pale Ale Caesar dressing.
 Grilled or buffalo chicken breast _____ 11.99
 Grilled Flat Iron steak _____ 14.99

GREEK SALAD _____ 9.99
 Crisp romaine, Kalamata olive, roasted tomato, red onion, feta, pepperoncini, tossed in cilantro-lime vinaigrette. **◆◆**
 With grilled veggie burger _____ 10.99
 With grilled chicken _____ 11.99

TEMPEH SALAD **HJ** _____ 12.99
 Organic tempeh, artichoke heart, roasted tomato, cucumber, cashews and mixed greens, with tahini lime dressing. **◆◆**

Pizza

Hand stretched pizza crust made with Chasing Tail Golden Ale and local Lehi Roller Mills flour.

MEDITERRANEAN **OJ** _____ 10.99
 Roasted chicken, slow roasted tomato, artichoke heart and asiago cream sauce. **◆**

RUSTIC ITALIAN _____ 9.99
 Fresh basil, mozzarella, parmesan and marinara. **◆**

PEPPERONI **OJ** _____ 9.99
 Pepperoni, herbed tomato marinara and mozzarella.

STOUT BBQ CHICKEN **SJ** _____ 10.99
 Roasted chicken, Captain Bastard's Oatmeal Stout BBQ Sauce, caramelized onions and mozzarella.

SQUATTERS PLAIN CHEESE _____ 8.99
 Mozzarella and marinara or olive oil and shredded parmesan. **◆**

Additional pizza ingredients:

Mushroom, roasted peppers, fresh basil, minced garlic, caramelized onion, jalapeño, bleu cheese, feta, parmesan, artichoke hearts, slow roasted tomatoes, pepperoni, sausage, ham, bacon, andouille sausage or roasted chicken, .99¢ each.



Dark, full-bodied, malty ale with a slightly dry silky finish.



This brew has notes of licorice, clove, and banana. Add natural apricot flavor, and you have one astonishingly refreshing beer.



A well balanced malty amber ale with Tettnanger hops that provide a subtle spicy character.



This strong (8% Alc), rich-bodied, malty amber lager (double bock) packs a warm tingle.

Burgers & Sandwiches

Burgers and sandwiches served on Squatters ale infused spent grain bun with choice of fries, salad or substitute chef's soup or onion rings for an additional dollar.

CLASSIC AMERICAN BURGER* **F** _____ 7.99
Niman Ranch 100% ground chuck, lettuce, onion and tomato.

SQUATTERS BOURBON BURGER* **O** _____ 9.49
Our famous burger made with Niman Ranch 100% ground chuck topped with cheddar and bourbon-garlic caramelized onions.

STOUT BBQ BUFFALO BURGER* **S** _____ 11.99
Half pound free-range King Canyon buffalo burger, cheddar, Captain Bastard's Oatmeal Stout BBQ Sauce topped with crisp onion straws.

TURKEY MUSHROOM BURGER **O** _____ 9.99
Ground turkey, Jack cheese, sautéed mushrooms and jalapeño aioli.

BLACK & BLEU BURGER* **F** _____ 9.99
Cajun spiced Niman Ranch 100% ground chuck, melted bleu cheese and Daily's bacon.

CHEF'S VEGGIE BURGER **H** _____ 8.99
Roasted veggies, garbanzo beans, rice and oats, grilled and topped with avocado and hummus. ◆◆

THE FEARLESS FRANK* **P** _____ 6.99
Niman Ranch all natural quarter pound beef hot dog in a Squatters spent grain bun with diced onion and relish on request.

Add cheddar, Jack, Swiss, mozzarella, feta, bleu cheese, shredded cheddar, sauerkraut, chile verde, BBQ sauce or tatonka buffalo wing sauce, .49¢ each.

Add mushrooms, guacamole, minced garlic, bacon, jalapeño, fried egg, ham, roasted red peppers, onion straws, buffalo chili or caramelized onion, .99¢ each.

Sandwiches

SQUATTERS WRAP **C** _____ 8.99
All natural diced chicken breast, mixed greens, cucumber, tomato, red onion and artichoke garlic cream cheese in a whole-wheat tortilla. ◆

BROADWAY CHEESE STEAK **O** _____ 9.99
Tender slices of Niman Ranch beef, sautéed mushroom, onion, green pepper and Jack cheese on grilled flatbread.

BLACKENED TILAPIA SANDWICH **P** _____ 11.99
Cilantro cabbage, avocado, pico de gallo, queso fresco and wasabi aioli on grilled flatbread.

TATONKA CHICKEN **C** _____ 10.99
Grilled all natural chicken breast drenched in *spicy* buffalo sauce, melted cheddar and Daily's bacon.

PUB REUBEN **S** _____ 10.99
Traditional corned beef and sauerkraut piled on marbled rye with Swiss cheese and Russian dressing.

Veggie Reuben with baked tofu ◆ _____ 9.99
Utah turkey Rueben _____ 10.99

TURKEY & AVOCADO _____ 9.99
Roasted Utah turkey breast, avocado, lettuce, tomato and red onion, drizzled with balsamic vinaigrette and mayo.

SQUATTERS CLUB **H** _____ 9.99
Roasted Utah turkey, Daily's bacon, Jack and cheddar, lettuce, tomato, cucumber and mayo.

GRILLED PORTOBELLO MUSHROOM SANDWICH **F** _____ 10.99
Brushed with extra virgin olive oil and spices, with balsamic onions, arugula and sliced tomato. ◆◆



On tap for a limited time. Ask your server or bartender.



"Pulled" from the hand-pump and served a few degrees warmer to enhance flavor.



Cap't Bastard's and Provo Girl are blended to produce a crisp, smooth, flavorful beer.



A blend of Evolution Amber and Captain Bastard's - a marriage made in beer heaven.

Beverages

SODA _____	2.69
Coke, Diet Coke, Dr. Pepper, Sprite	
SQUATTERS BREWHOUSE ROOT BEER _____	2.99
RED BULL _____	3.99
JUICE _____	2.99
Lemonade, Orange, Cranberry, Tomato, Grapefruit, Pineapple	
2% MILK OR SOY MILK _____	2.99
FRESH BREWED ICED TEA _____	2.69
HERBAL TEAS _____	3.29
HOT CHOCOLATE _____	2.99



Coffee

Guatemalan _____	2.69
Decaf _____	2.69
Espresso _____	2.69
Cappuccino _____	3.59
Latte _____	3.59
Mocha _____	3.69

Desserts

KEY LIME PIE _____	5.99
Swirled with raspberry and served with fresh cream.	
CHEESECAKE _____	6.99
House made with sour cream frosting and a sprinkle of sliced pistachios in a graham cracker crumb crust.	

MOLTEN LAVA CAKE _____	6.99
Warm chocolate cake with chocolate fudge center served with fresh cream.	
BREAD PUDDING _____	5.99
Served warm with bourbon sauce and sweet walnuts.	

We are proud to partner with these fine companies

Wasatch Community Gardens
Community garden, fresh herb and vegetable purveyor
www.wasatchgardens.org

Niman Ranch
Antibiotic/hormone free, small ranch raised beef and pork
www.nimanranch.com

Orca Bay
Sustainably fished seafood
www.orcabayfoods.com

Earthbound Farms
Organic salads, fruits and vegetables
www.ebfarm.com

Lehi Roller Mills
Locally grown and milled grains
www.lehirollermill.com

Sysco Intermountain Food Services
Master purveyor of food service products
www.syscointermountain.com

Millcreek Coffee Roasters
Locally owned roaster of sustainably sourced coffees
www.millcreekcoffee.com

Stoneground Bakery
Locally owned old world bakery
www.stonegroundbakery.com

Daily's Bacon
Locally cured pork products
www.dailysmeats.com

King Canyon Buffalo
All natural USDA inspected bison
www.kingcanyonbuffalo.com

Tooele Valley Meats
Locally made craft sausages
Grantsville, Utah

Wasatch Meats, Inc.
Family owned purveyor of Niman Ranch meats
www.wasatchmeats.com

Eggs America
Hormone/antibiotic free eggs from cage free chickens
Boise, Idaho

Meadow Gold Dairy
Utah producer of hormone free milk
www.meadowgold.com

Lehman's Jam
All natural fruit preserves
Bountiful, Utah

United Natural Foods Inc.
Organic and natural food supplier
www.unfi.com

Nicholas and Company
Locally owned food service since 1939
www.nicholasandcompany.com



Brewmaster Specials



From classic American ales to barrel aged sour Belgians, our inspired brewers are continually creating small batches of fresh beer at the Squatters Downtown Pub Brewery. These hand crafted beers may include the return of popular favorites such as Hop Rising, Acapulco Gold, or Cherry Luv, while other brewmaster specials could highlight the debut of a new creation from Jenny and Jason. Ask your server what hand-crafted specialties are on tap today.

NITRO BEERS: The low CO₂ levels in our nitro beers create a smooth texture, creamy thick head and full flavor.

CASK ALES: Our cask ales are pulled from a "beer engine" through a sparkler head which produces a rich creamy head. Cask ales feature lower CO₂, slightly warmer serving temperature and extra hopping for aroma.

Weekly Specials

Monday - PORK CHILI COLORADO BURRITO ____ 10.99

Braised pork simmered with tomato and green chili, wrapped in a whole wheat flour tortilla, topped with shredded cheese, onion, sour cream and tomato and served with rice and black bean refritos.

Tuesday - SLOPPY JOE SANDWICH _____ 9.99

Ground Niman Ranch round chuck with sautéed pepper and onion on a Squatters spent grain bun. Served with choice of fries or green salad.

Wednesday - CHICKEN POT PIE _____ 10.99

All natural chicken, carrots, onion, celery and corn topped with pastry crust and served with a green salad.

Thursday - AGLIO Y OLIO _____ 10.99

Linguine pasta tossed with sautéed whole garlic, tomato, green onion and crushed red pepper, with grilled chicken and parmesan cheese.

Add shrimp _____ 12.99

Friday - SEAFOOD ENCHILADA _____ 12.99

Shrimp, cod, and crab wrapped in a flour tortilla and topped with chile verde. Served with rice and beans.

Daily Specials

Our amazing chefs are creating tasty soups, original entrees, and delectable desserts on a daily basis. Ask your server what unique creations are available today.

Breakfast

Served daily 8:00 am to 2:00 pm

PANCAKES _____	6.99
Buckwheat or buttermilk. ◆◆	
With berries _____	7.99
PANCAKE OR FRENCH TOAST BREAKFAST* _____	10.99
Buckwheat or buttermilk pancakes or French toast with choice of two link sausages or two extra thick slices of honey cured Daily's bacon and two eggs any style.	
FRENCH TOAST _____	7.99
Thick slices of sourdough drenched in egg then lightly grilled.	
COUNTRY FRIED STEAK* _____	12.99
Breaded King Canyon ground buffalo steak smothered in sausage gravy with two eggs any style, hash browns and toast.	
ROADHOUSE SKILLET* _____	10.99
Crispy shredded hash browns topped with bell peppers, red onion, tomato, sausage gravy, melted Jack and cheddar cheese and two eggs any style, served with toast.	
BREWER'S BREAKFAST* _____	7.99
Two eggs any style, hash browns and toast.	
Two link sausages _____	8.99
Two extra thick Daily's bacon strips _____	8.99
Double bacon add \$2.99	
Ham _____	10.99
Niman Ranch Flat Iron steak* _____	14.99
CHILAQUILES _____	8.99
Fresh local eggs scrambled with corn tortillas, and roasted green chiles. Served with rice and refritos, topped with queso fresco.	
SQUATTERS BREAKFAST BURRITO _____	8.99
Scrambled eggs, Jack cheese, tomato and Daily's bacon wrapped in a fresh whole-wheat tortilla, with hash browns.	

- ◆ Vegetarian or prepared vegetarian upon request.
- ◆ Vegan or prepared vegan upon request.

VEGGIE BURRITO _____	8.99	
Tofu scrambler, Jack cheese and tomato wrapped in a fresh whole-wheat tortilla, served with hash browns. ◆◆		
VEGAN BREAKFAST _____	8.99	
Tofu scrambler, hash browns, veggies and toast. ◆		
HUEVOS RANCHEROS* _____	9.99	
Crisp corn tortillas, black beans, pork chili Colorado, Jack cheese, two eggs any style and hash browns.		
EGGS BENEDICT* _____	9.99	
Poached eggs and ham on toasted English muffin with house made hollandaise and hash browns.		
EGGS FLORENTINE* _____	9.99	
Poached eggs, sautéed spinach and tomato on toasted English muffin with house made hollandaise and hash browns.		
OMELETS _____	9.99	
Three egg omelets with your choice of any three ingredients. (Each additional add .50¢) Served with hash browns and toast.		
Avocado	Sausage	Green & Red Peppers
Bacon	Diced Onion	Sautéed Mushrooms
Ham	Jack, Cheddar, or Feta	Fresh Salsa
ROADHOUSE BISCUITS & SAUSAGE GRAVY _____	6.99	
Home made beer biscuits with sausage gravy.		
With 2 eggs* any style and hash browns _____	9.99	
HOT OATMEAL _____	5.99	
Rolled oats served with organic golden raisins and brown cane sugar. ◆◆		
HOUSE MADE GRANOLA with yogurt and fruit ◆ _____	6.99	

For egg whites only add \$1.

18% gratuity will be added to parties of 8 or more for your convenience.

Breakfast Sides

ONE EGG _____	2.49
TWO EGGS _____	4.49
HASH BROWNS _____	2.99
SOUR DOUGH, WHEAT OR RYE TOAST _____	2.49
ROADHOUSE BISCUIT AND JAM _____	2.49
ENGLISH MUFFIN AND JAM _____	2.49
TWO STRIPS OF THICK-SLICED BACON _____	2.99
TWO LINK SAUSAGES _____	3.49
HAM _____	4.99
BREAKFAST BURGER PATTY _____	4.99
SINGLE LARGE PANCAKE _____	3.99
SEASONAL FRUIT OR BERRIES _____	3.49
ORANGE SLICES _____	1.99

Eye Openers

Available Saturdays & Sundays at Noon

MIDDAY MARY _____	1.99
MIDDAY MIMOSA _____	1.99
RED BEER _____	1.99

Beverages

SODA _____	2.69
Coke, Diet Coke, Dr. Pepper, Sprite	
SQUATTERS BREWHOUSE ROOT BEER _____	2.99
RED BULL _____	3.99
JUICE _____	2.99
Lemonade, Apple, Orange, Cranberry, Tomato, Grapefruit, Pineapple	
2% MILK OR SOY MILK _____	2.99

Coffee & Tea

FRESH BREWED ICED TEA _____	2.69
HERBAL TEAS _____	3.29
HOT CHOCOLATE _____	2.99
LOCALLY ROASTED MILLCREEK COFFEE	
GUATAMALAN _____	2.69
DECAF _____	2.69
ESPRESSO _____	2.69
CAPPUCCINO _____	3.59
LATTE _____	3.59
MOCHA _____	3.69

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.