

HCASUAL MENU

WiFi Password: hillsresort1946

APPETIZERS

BRIE & GARLIC \$16

imported brie, whole roasted garlic & rosemary tomatoes served with grilled focaccia (v)

GIANT BAVARIAN PRETZEL \$9

salted pretzel with beer cheese & mustard (v)

COWBOY CAVIAR \$8

fresh corn & black bean pico de gallo topped with avocado. served with tortilla chips (v) (gf)

SPINACH & ARTICHOKE DIP \$10

cream cheese, red onion, spinach & artichoke hearts baked. served with pita bread (v)

CHICKEN QUESADILLAS \$15

shredded chicken & cheese in flour tortillas. served with chipotle aioli

HILL'S WINGS \$16

1/2 pound bone in (gf) or boneless in your choice of sauce: buffalo, Hill's BBQ or Thai peanut

NACHOS \$14

corn tortilla chips smothered in queso with olives, tomatoes, green onions, pickled jalapeños & diced red onions. topped with a greek yogurt salsa (v) (gf) add shredded chicken +\$7 or ground beef +\$5

SALADS & SOUP

STRAWBERRY CHICKEN SALAD FULL \$16 HALF \$13

mixed greens, pecans & blue cheese tossed in a champagne vinaigrette. topped with grilled chicken breast (gf)

THE WEDGE FULL \$15 HALF \$12

quarter of a head of iceberg lettuce topped with creamy blue cheese, crispy bacon, tomatoes & blue cheese crumbles (gf)

CAESAR FULL \$13 HALF \$10

romaine, croutons & parmesan tossed with house made caesar dressing add chicken +\$7 or shrimp +\$7

HOUSE SALAD FULL \$9 HALF \$6

mixed greens, croutons, carrot, cucumber, red pepper, red onion & mushrooms tossed with your choice of dressing: ranch, creamy blue cheese, house, honey mustard, lemon vinaigrette or champagne vinaigrette (v) add chicken +\$7 or shrimp +\$7

FRENCH ONION SOUP \$9

caramelized onions, beef broth & bacon topped with a house made crouton, provolone & brie cheeses. broiled to golden brown

SOUP OF THE MOMENT \$7

chefs choice!

SAUCES

ALL ITEMS WITH FRIES COME WITH KETCHUP
ADDITIONAL SAUCES ARE .50 EACH

ranch, chipotle aioli, sriracha aioli, Hill's BBQ, buffalo, thai peanut, wasabi citrus, tequila lime aioli, tartar, blue cheese

OYSTERS

OYSTER SHOOTER \$5

raw oyster, cocktail sauce & lemon

HALF A DOZEN \$23

six raw oysters served on the half shell with cocktail sauce & lemon

MAINS

served with choice of french fries or baby red potato salad unless otherwise noted
sub french onion \$7 sub mixed greens salad, small caesar or soup \$5

GRILLED TURKEY AVOCADO \$17

thin sliced turkey, provolone cheese & avocado on grilled sourdough

BAHN MI SANDWICH \$16

rotisserie chicken, carrot, cucumber & cilantro on a baguette with sriracha aioli & rice wine chili sesame oil vinaigrette

HILL'S SHRIMP TACOS \$18

three crispy corn tortillas with tempura shrimp, sriracha aioli & cheese. topped with pineapple chutney & tequila lime aioli. served with jalapeño puree on the side
does not come with side

SOUTHWESTERN CHICKEN WRAP \$15

cajun chicken, roasted red peppers, cheddar cheese & bacon tossed with greens & chipotle aioli

FRENCH DIP \$17

thin sliced beef grilled with caramelized onions, served with swiss cheese & ale cream cheese on a torpedo roll with au jus on the side

FISH & CHIPS \$19

tempura cod served with french fries & tartar sauce

POKE BOWL \$17

tuna poke served with soba noodle salad, cucumber, mango & wakame. topped with creamy wasabi citrus dressing
does not come with side

HALF CHICKEN BOARD \$23

in house rotisserie chicken rubbed with Hill's special blend of spices. served with roasted potatoes & lightly dressed seasonal greens

BURGERS

served on a brioche bun with choice of french fries or baby red potato salad
sub french onion \$7 sub mixed greens salad, small caesar or soup \$5

CHEESEBURGER \$16

choice of aged cheddar, swiss or american. topped with mayo, lettuce, onion, tomato & pickles

HICKORY BURGER \$18

hickory smoked bacon, cheddar cheese & Hill's BBQ

MUSHROOM SWISS BURGER \$18

sautéed mushrooms & swiss cheese

*\$5 split plate charge
no separate checks on parties of 8 or more*

v=vegetarian gf=gluten free.

please note, some menu items are gluten free, however, our kitchen is not a fully gluten free environment.

consuming raw or undercooked meats, poultry, eggs, seafood or shellfish, while delicious, may increase your risk of foodborne illness.

DRINK

BOTTLE & CAN

Coors Light \$4
Bud Light \$4
Kokanee \$4
Blue Moon \$4
Michelob Ultra \$4
Corona, Extra \$4
Pacifico \$4
N/A Beer \$4
Deschutes Porter \$4
White Claw Mango \$4

DRAFT

Coors Light \$4
Kona Big Wave \$5
805 Mexican Lager \$5
Mind Haze IPA \$5
Bohdizafa IPA \$5
Road House IPA \$5
Voodoo Ranger IPA \$5
Huckleberry Wheat \$5
Grand Teton Amber \$5
Rotating Cider \$5

WINES BY THE GLASS

WHITE

House White \$7
Kendall Jackson Avant \$8
Canoe Ridge Pinot Gris \$9
Prophecy Sauvignon Blanc \$9

RED

House Red \$7
J'Lohr Cabernet \$10
Portlandia Pinot Noir \$9
Septima Malbec \$9

COCKTAILS

HUCKLEBERRY PRESS \$9

titos vodka, muddled limes, huckleberry syrup, soda, splash of sprite

GRAPEFRUIT BASIL REFRESHER \$9

titos vodka, muddled basil and limes, grapefruit juice, simple syrup, fresh lime, topped with soda

NECTARINE MULE \$10

44 nectarine vodka, muddled lime, grapefruit bitters, topped with ginger beer in a copper mug

HILL'S HUCKLEBERRY DAIQUIRI \$9

white rum, huckleberry syrup, blended with ice, topped with whipped cream

PIÑA COLADA \$10

white rum, house made piña colada mix, blended with ice, topped with whipped cream, dark rum, and a nutmeg dusting

MAI TAI \$9

light rum, pineapple juice, orange juice, topped with dark rum float and grenadine, pineapple and maraschino cherry garnish

HILL'S MARG \$9

silver tequila, triple sec, fresh lime, agave, served on the rocks with a salted rim

HUCKLEBERRY MARG \$11

silver tequila, triple sec, huckleberry syrup, fresh lime juice, served on the rocks with a salted rim

WATERMELON MARG \$9

silver tequila, watermelon liqueur, fresh lime, simple syrup, served on the rocks with a tajin rim

PL COOL BREEZE \$10

maker's mark, watermelon pucker, fresh lime, topped with ginger ale and cranberry juice

WINE SPRITZER \$9

peach or huckleberry

ste chapelle sparkling wine, on ice, with a splash of soda, and an orange wedge
(naturally flavored, no added sugar sparkling wine from Idaho)

MILKSHAKES

HUCKLEBERRY \$9

VANILLA \$7

CHOCOLATE \$7

OREO \$8