

# H CASUAL 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)

### 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

### OYSTER SHOOTER \$5

raw oyster, cocktail sauce & lemon

## 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!

## 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

### 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

## 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

*\$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  
Oyster Bay Sauv 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