

SMALL PLATES

HOUSE SALAD \$5

local greens, tomato, pickled onion, cranberries, pumpkin seeds, house vinaigrette

GRILLED ROMAINE \$5

tomato, pickled brussels, parmesan, creamy caesar dressing

WATERMELON + PEAR SALAD \$5

local sunflower shoots, pickled onion, queso fresco, white wine gastrique, balsamic reduction

HUSH PUPPIES \$5

pickled jalapeno creme

CRISPY SHOESTRING POTATOES \$5

house seasoning

FRIED PICKLES \$5

house ranch

BATTLE BORN BRUSSELS \$7

bacon, balsamic onions, vermouth, citrus, house seasoning

DAWN'S CRISPY CHEESE CURDS \$7

garlic aioli

MEATBALLS \$7

wild berry bbq

POKE BOWL \$9

micro wasabi, avocado, jalapeno

SWEET + SPICY WINGS \$9

bleu cheese slaw, gremolata

CHICKEN + WAFFLES \$9

balsamic bacon jam, fried quail egg, bourbon maple glaze

ESPRESSO BRAISED BENTLY BEEF \$9

beet risotto, glory cloud espresso garlic chips, demi glaze

ROOTBEER BRAISED PORK SHOULDER \$9

polenta, mushroom, coconut hoisin pan sauce

SEARED SALMON \$9

black rice pilaf, cucumber + corn relish, chimichuri

CRISPY CALAMARI \$9

parmesan, arugula, sweet chili dipping sauce

LARGER PLATES

CRAWFISH MAC AND CHEESE \$13

crawfish, arugula, bell peppers, cheddar curds, beer cheese sauce, ritz crumb crust

SOCIAL CHEESE FRIES \$13

crispy waffle fries, beer cheese sauce, queso fresco, bleu cheese, fried cheese curds, pickled jalapeno, balsamic reduction

SPAGHETTI WITH SAUSAGE AND PEPPERS \$13

italian sausage, bell peppers, onion, arugula, white wine butter sauce, parmesan cheese

SWEETS

WILD BERRY SMORES \$7

chocolate pudding, grahm cracker crust, toasted marshmallow cream, wild berry compote

BANANAS FOSTERS CHEESECAKE \$7

vanilla wafer crust, ricotta cheese cake, banana fosters topping

ADULT ROOTBEER FLOAT \$7

ice cream, not your fathers

TACOS

ASIAN BEEF \$9

bently beef, thai chili sauce, cucumber kimchi, micro wasabi, queso fresco, lime creme

CHICKEN \$9

marinated chicken, pineapple salsa, lime creme, cilantro

CRISPY PORK \$9

pico de gallo, cilantro, pickled onion

SLIDERS

CRISPY CHICKEN \$9

arugula, pickle, sweet mustard, prezel bun

BORDA RANCH LAMB \$11

mint-tomato compote, fresh cucumber, arugula, sourdough crustini

LO'S PO'BOY \$9

crispy shrimp, slaw, spicy aioli, sweet roll

BENTLY BEEF \$9

bleu cheese, garlic aioli, tomato, pickle, greens, pretzel bun

BENTLY FRANKS \$9

house kimchi, hoisin aioli, sweet roll

BBQ PORK \$9

carolina bbq, coleslaw, sweet roll

CARSON CITY, NV



Battle Born
SOCIAL

FOOD. WINE. SPIRITS

HAPPY HOUR

TUESDAY - SATURDAY 3-5 / 9-11

HOUSE SALAD \$3

local greens, tomato, pickled onion, cranberries, pumpkin seeds, house vinaigrette

GRILLED ROMAINE \$3

tomato, pickled brussels, parmesan, creamy caesar dressing

HUSH PUPPIES \$3

pickled jalapeno creme

CRISPY SHOESTRING POTATOES \$2

house seasoning

FRIED PICKLES \$3

house ranch

BATTLE BORN BRUSSELS \$5

bacon, balsamic onions, vermouth, citrus, house seasoning

DAWN'S CRISPY CHEESE CURDS \$5

garlic aioli

MEATBALLS \$5

wild berry bbq

CRISPY CALAMARI \$7

parmesan, arugula, sweet chili dipping sauce

HOUSE TACOS \$2 EA

choice of any of our tacos

SLIDERS \$2 EA

choice of: beef, crispy chicken, bently franks or pork

EATS

we would like to thank all of our local growers, producers, ranchers, distilleries and breweries. great basin brewery, nevada brining co., jazies greens, hydes herbs, bently ranch, dayton valley aquaponics, frey ranch, lead dog, 10-torr, shoe tree, revision brewery, alibi brewery, the depot, glory cloud coffee, verdi local, seven troughs, tahoe blue vodka, battle born beer, borda ranch, hoch family creamery

Note: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform staff of allergies when ordering, as menu and ingredients do change.

BEER

NORTHERN NEVADA BREWS

- GREAT BASIN "ICKY" IPA \$7
- PIGEON HEAD IPL \$9
- BATTLE BORN LAGER \$7
- DEPOT "BISHOP BROWN" \$15
- COMMON CIDER \$5

DOMESTIC CRAFT

- OMMEGANG "ABBEY ALE" \$9
- NEW BELGIUM "CITRADELIC" IPA \$7
- FOUNDERS CENTENNIAL IPA \$9
- LAGUNITAS IPA \$7
- LAGUNITAS LIL SUMPIN \$7

IMPORTS

- CORONA \$7

DOMESTICS

- BUDWEISER \$5
- BUD LIGHT \$5
- COORS LIGHT \$5
- ACE "JOKER" HARD CIDER \$5
- COORS NON-ALCOHOLIC \$5

DRAFT

\$7

CHECK WITH THE SERVER OR BARTENDER
FOR OUR DRAFT SELECTION TODAY
ALL DRAFT ARE BREWED HERE
IN NORTHERN NEVADA

COCKTAILS

- NEVADA TONIC 10
smoked glass, frey ranch barrel-aged gin or
frey ranch vodka, sage, tonic
- SILVER-TINI 10
argentum gin, st. germain, simple syrup, lime
- BERRY DROP 10
house berry vodka, house sour
- SIGNATURE SAGE 10
verdi mahogany, sour, australian bitters,
smoked sage leaf
- OASIS SAZERAC 10
churchill vineyard brandy, orleans bitters,
pechouds bitters, & st. george absinthe
- BLACK BOURBON PRESS 10
blackberry whiskey, biggest lil bourbon, black lemon
bitters, black strap bitters, mixed berries, mint
- NEVADA LIBRE 10
seven troughs rum, skipper rum, spicy coke
simple syrup, lime, & ginger ale.
- BATTLE BORN 10
biggest lil' bourbon, aztec chocolate & rhubarb bitters
- 1864 10
verdi mahogany, cardomom & orange bitters
- KIT CARSON 10
old comm. whiskey, rhubarb, orange and
cherry bitters
- THINK PINK 10
bols genevere, galiano, bitters, ginger beer
- THE NEVADA QUAKE 10
bastille whiskey, frey ranch gin,
absinthe, & club soda
- STORMS OVER TAHOE 10
seven troughs rum, skipper rum, lime, molasses bitters,
ginger beer
- TAHOE RIM RADDLER 10
alibi pale ale, oj, old tahoe honey rye
- THE SOCIAL MANHATTAN 10
verdi mahogany whiskey, sage,
dry & sweet vermouth, rhubarb bitters
- THE LOCAL PICON 10
amer depot, grenadine, churchill brandy,
soda water
- THE NEVADA COCKTAIL 10
seven troughs rum, skipper rum, grapefruit, lime, &
black strap bitters
- 10-TORR CANNED COCKTAIL 10
lavender lemonade

WINE

SPARKLING

G B

- LA LUCA PROSECO (SPLIT) ~ 9
- ELYSEE 5 15

WHITES

G B

- OPOLO 9 30
NV FLIRTATIONS MOSCATO, PASO ROBLES CA
- LAIRD 12 36
SAUVIGNON BLANC, CALIFORNIA
- BACKHOUSE (HOUSE WHITE) 7 17
CHARDONNAY, CALIFORNIA
- SKYLARK "ALANDRA" 11 31
2013 CHARDONNAY, MENDOCINO COUNTY
- JORDAN ~ 55
2014 CHARDONNAY, RUSSIAN RIVER VALLEY
- DOUBLE BOND ~ 51
2014 CHARDONNAY, CENTRAL COAST
- PRESCRIPTION 15 45
2015 CHARDONNAY, CLARKSBURG, CA
- HIGHWAY 12 11 27
2017 CHARDONNAY, SANOMA, CA
- FRANK FAMILY 15 40
2014 CHARDONNAY, CARNEROS
- BENNETT VALLEY CELLARS 11 31
2014 CHARDONNAY, BIN 5757, SONOMA, CA
- KUNGFU GIRL 9 27
2015 RIESLING, COLUMBIA VALLEY, WA
- PRIE 15 35
2017 GRENACHE CLAIR, LODI
- CONUNDRUM 17 41
2015 WHITE BLEND, RUTHERFORD, CA
- OPOLO 15 40
2015 VIOGNIER, PASO ROBLES CA

REDS

G B

- MEIOMI 17 47
2014 PINOT NOIR, CALIFORNIA
- BACKHOUSE (HOUSE) 7 17
PINOT NOIR, CA
- PANTHER CREEK ~ 57
2013 PINOT NOIR, WILLAMETTE VALLEY
- BENNETT VALLEY CELLARS "BIN 6410" 13 33
2013 PINOT NOIR, SONOMA, CA
- BLACK KITE "REDWOOD'S EDGE" ~ 50
2013 PINOT NOIR, ANDERSON VALLEY WRT-09T
- JUSTIN 19 55
2015 CABERNET, PASO ROBLES
- BACKHOUSE (HOUSE) 7 17
MERLOT, CA
- BACKHOUSE (HOUSE) 7 17
CABERNET, CALIFORNIA
- FARRARI CARRANO "SIENA" ~ 47
2014 RED BLEND, SANOMA, CA
- PRIE 15 35
2014 CABERNET, LODI
- TRUCHARD ~ 57
2014 MERLOT, CARNEROS, NAPA
- NOCETO 15 35
2012 SANGIOVESE, AMADOR COUNTY
- NOCETO "RESERVA" ~ 45
2012 SANGIOVESE, AMADOR COUNTY
- TRUCKEE RIVER 15 40
2015 ZINFANDEL, LODI, CA
- ANGELINE 12 27
2016 PINOT NOIR RESERVE, MENDOCINO
- OPOLO 15 40
2015 MOUNTAIN ZINFANDEL, PASO ROBLES CA
- PRIE 15 35
2015 CARIGNON, LODI
- DOUBLE BOND (PINOT NOIR) ~ 97
2010 PINOT NOIR, EDNA VALLEY, CA

HAPPY HOUR

TUESDAY - SATURDAY 3-5 / 9-11

SIGNATURE HOUSE COCKTAILS \$7
choose any of our signature cocktails

LOCAL DRAFT BEERS \$5
any nevada brewed draft beers

DOMESTIC BOTTLED BEER \$3
bud, bud light, coors light, corona

HOUSEWINE \$3
chardonnay, cabernet, merlot, pinot nior

WELL COCKTAILS \$5
any well spirit cocktail

WELL SHOTS \$3
shot of any of our well spirits

DRINKS

proudly serving exclusively

