

HOP IN
& HOP ON



Appetizers

Fried Brussels Sprouts..... \$8

With hot honey balsamic glaze

Fried Pickles..... \$8

Served with adobo remoulade and ranch

Fried Jalitos..... \$8

Fried jalapeno strips served with smoked aioli

Fried Mac-N-Cheese..... \$10

Fried macaroni and cheese served with ranch

Onion Rings..... \$10

Hand beer battered and served with smoked aioli

Bavarian Pretzel Bites..... \$8

Served with mustard dipping sauce and CwC beer cheese

Pork Belly Burnt Ends..... \$14 (meat candy)

Apricot and chipotle glaze

Smoked Chicken Wings..... \$12

Momo's marinated. Tossed in our tangy house bbq sauce and drizzled with white vinegar sauce

Southwest Crab Cake..... \$14

Served with remoulade and corn elote puree

Sausage Bites..... \$10

Proudly serving local Heartbrand sausages, pork/beef or cheddar jalapeno, glazed in tangy bbq sauce, and served with mustard dipping sauce

Smoked Cheese Board..... \$16

House smoked cheddar and port cheeses, CCB Amber beer bread crostinis, candied almonds and fresh fruit

Sandwiches

Southwest Crab Cake..... \$16

Poblano crab cakes with, lettuce, tomato, and remoulade, served on French bread

Sausage Sando..... \$12

Sliced Heartbrand sausage, caramelized onions and poblano peppers, bbq sauce, smoked cheddar, served on french bread

Cubano..... \$14

Pulled pork, swiss cheese, sliced smoked ham, mustard sauce, pickles, served on French bread

The Station Burger..... \$13

(Vegetarian option available)

Smoked burger, remoulade, lettuce, tomato, pickles, and onion. Substitute fried chicken or grilled chicken for a chicken sandwich



Brisket Burger..... \$16

Smoked burger, chopped beef, bbq sauce, cheddar cheese, fried jalitos

Reuben..... \$14

House made corned beef, sauerkraut, remoulade, swiss cheese on marbled rye

Smoked Ham-N-Cheese..... \$12

In house smoked ham, choice of cheddar or Swiss on CwC beer bread

Weekend Special

(Available Fridays & Saturdays)

Braised in CwC Porter and served
with mashed potatoes and CwC
Porter gravy

Daily Grub

Enchilada Smoked Meatloaf.....\$17

Smoked meatloaf with house made red enchilada sauce, served with mashed potatoes

Grilled Pork Chop.....\$16

Smoked and grilled, bone-in pork chop with apricot, caramelized onion and sauerkraut chutney, served with choice of side

Chicken Fried Steak.....\$17

Hand breaded steak, smothered in homemade country gravy and served with mashed potatoes and gravy

Chicken Fried Chicken.....\$14

Hand breaded chicken smothered in country gravy and served with mashed potatoes and gravy

Grilled Salmon.....\$18

Salmon grilled with a chipotle apricot glaze, served with choice of side

Grilled Tuna Steak.....\$17

Grilled soy ginger marinated or blackened tuna served with choice of side

Salads

(add grilled soy ginger chicken, salmon or soy ginger tuna)

Miso Caesar Salad.....\$10

Miso Caesar dressing, Romaine lettuce, Parmesan cheese and house made croutons

Station Salad.....\$12

Sliced apples, crispy spiced garbanzo beans, romaine lettuce, smoked cheddar, roasted red pepper vinaigrette, corn elote puree

Side Miso Caesar Salad.....\$7

Side Station Salad.....\$7

Kids Menu

(Served with fries)

Chicken Tenders.....\$7

Mac-N-Cheese.....\$7

Burger.....\$7

Chopped Beef or Pork Sandwich.....\$8

Grilled Cheese.....\$7

SIDES

\$3.50

Brussels Sprouts

French Fries

Mashed Potatoes

With cream gravy

Onion Rings

Steamed Broccoli

Cup of Chili

Smoked Street Corn

Creamy lime sauce, Cotija cheese and cilantro

Mac-N-Cheese

Desserts - \$8

Fried Cheesecake

Cheesecake wrapped in wonton and deep fried. Choice of strawberry or New York with vanilla ice cream

Blueberry Bundt Cake

With cream anglaise and blueberry sauce

Peach Cobbler

With vanilla ice cream

Banana Pudding



Prime Rib Monday Nights

Coming Soon

Parties of 8 or more will have 20% gratuity added.



Consumer advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.