



5 N Main

435-260-7177

At the Spoke we pride ourselves on providing only the highest quality food to all of our guests.

To meet this goal we prepare our food **FRESH, IN-HOUSE, FROM SCRATCH.**

We source as many of our ingredients locally and fresh as possible.

We serve only fresh, never frozen, 100% black angus beef and naturally raised antibiotic free chicken.

Spoke Burgers

YOUR CHOICE OF:

BLACK ANGUS BEEF * CHICKEN (add \$1) * HOUSE-MADE VEGETARIAN (add \$1) * BUFFALO (add \$2) * SALMON (add \$2)
 PORTABELLO MUSHROOM (add \$1) * GLUTEN FREE BUN UPON REQUEST (add \$1)

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| <p>CAPRESE..... \$14
 Balsamic basted tomato, mozzarella, & fresh basil</p> <p>RISE & SHINE..... \$14
 Bacon, egg, grilled tomato, & mushrooms</p> <p>VEGETARIAN..... \$14
 House-made veggie burger with sautéed spinach, tomatoes, & avocado</p> <p>2 PIGS & A COW..... \$16
 Bacon, sharp cheddar, onion rings, & pulled pork</p> <p>BBQ PULLED PORK SANDWICH..... \$13
 Slow roasted Berkshire pork served with coleslaw</p> <p>BOB BURGER..... \$10
 Lettuce, tomato, onion, pickles & cheddar cheese</p> | <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> | <p>BUFFALO BLEU..... \$15
 Buffalo burger with bacon & bleu cheese</p> <p>HAWAIIAN..... \$14
 Grilled chicken, fresh pineapple, sautéed onions, swiss cheese, ham & house-made thai sesame ginger sauce</p> <p>TEXAN..... \$14
 Green chilis, pepper jack cheese, macaroni poppers, ancho onion straws, & house-made BBQ sauce</p> <p>CHILI CHEESE BURGER..... \$13
 Smothered in our world famous house chili & topped with mild cheddar cheese</p> <p>SMOKEY 'SHROOM BURGER..... \$13
 Our twist on a classic burger with fresh mushrooms & smoked gouda cheese</p> |
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*SIDES: Hand-Cut Fries - Baked Potato - Coleslaw - Brown Rice - Sautéed Vegetables
 Substitute: Sweet Potato Tots - Onion Rings - Side Caesar - Side Salad for an additional \$2
 House Sauces: Garlic Mayo - Fry Sauce - Sriracha Fry Sauce - Honey Mustard - Honey BBQ
 Hot Wing - Twangy BBQ - Sesame Ginger - Ranch - Bleu Cheese*

Build your own Burger

1 PATTY	Black Angus Beef \$9	Portabello Mushroom \$10	Veggie or Chicken \$10	Buffalo or Salmon \$11
2 CHEESE	American \$1 Swiss \$1	Pepperjack \$1 Cheddar Cheese \$1	Gorgonzola \$2 Goat Cheese \$2	Fresh Mozzarella \$2
3 TOPPINGS	Bacon \$2 Fried Egg \$1 Avocado \$2	Mushrooms \$2 Grilled Onions \$1 Pineapple \$1	Spinach \$1 Jalapeños \$1 Chili \$2	2 Onion Rings \$1 2 Mac Poppers \$2

*All burgers include lettuce, tomato, onion & pickles and are cooked to a medium range unless otherwise requested.
 The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

A gratuity of 18% will be added to parties of 6 or more.

Menu is subject to change without notice. Please see full menu on-line at www.thespokemoab.com



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Appetizers

- LOADED FRIES**..... **\$8**
Cheese, bacon, & fresh jalapeños
- CHILI CHEESE FRIES**..... **\$8**
Smothered in our house-made chili & cheddar cheese
- BUFFALO FRIES**..... **\$8**
Bleu & cheddar cheese, buffalo sauce, topped with sour cream
- MACARONI POPPERS**..... **\$8**
House made mac-n-cheese stuffed with fresh jalapeños, served with ranch dressing
- DRUNKEN SHELLFISH**..... **\$12**
Blue lipped mussels & cherry stone clams. Steamed in white wine & southwestern compound butter. Served with toast points

- SPOKE WINGS**..... **\$10**
Your choice of BBQ, mild, hot, inferno or sesame ginger sauce
(6) Unicycle \$7, (12) Tandem \$12, (18) Bike Club \$16
- FRIED CAPRESE STACKER**..... **\$8**
Fresh fried mozzarella with basil & tomatoes, topped with olive oil & balsamic reduction
- SPINACH ARTICHOKE DIP**..... **\$8**
Served with pita bread
- CHIPOTLE HUMMUS**..... **\$8**
Puréeed garbanzo beans mixed with chipotle peppers, tahini, garlic & spices. Served with cucumbers, carrots, & pita bread
- MOAB SPROUTS**..... **\$9**
Fresh steamed brussels sprouts sautéed with bacon, garlic, & onions

Soups & Salads

- SOUP DU JOUR OR CHILI**..... **\$7**
- SPOKE QUINOA SALAD**..... **\$13**
Quinoa, mixed greens, seasonal fruits with citrus dressing
- HOUSE SALAD**..... **\$6**
Mixed greens, carrots, cabbage, cherry tomatoes, & cucumbers
- CAESAR SALAD**..... **\$9**
Classic Caesar with anchovies (upon request) tossed in our house made dressing, croutons, & aged parmesan cheese

- WEDGE SALAD**..... **\$8**
Our twist on a classic wedge salad. Artisan romaine lettuce, bacon, tomatoes, bleu cheese, & balsamic glaze
- BEET, SPINACH, & GOAT CHEESE**..... **\$13**
Baby spinach, goat cheese, & roasted almonds with organic steamed red & golden beets
- CHEF'S SALAD**..... **\$14**
Black Forrest Ham, roasted turkey, egg, bacon, tomatoes, cucumbers, & shredded monterey jack cheese

Add chicken \$5 – salmon \$7 – shrimp \$7 to any salad

We offer the following dressings: citrus vinaigrette – honey mustard – caesar – bleu cheese – italian – ranch – oil & vinegar

Entrees

- BEER BATTERED FISH & CHIPS**..... **\$14**
Atlantic cod battered in house. Served with house-cut fries & a side of tartar sauce
- SPOKE MEATLOAF**..... **\$15**
Our house blend of beef, pork, & chorizo. Bacon wrapped & topped with gravy & ancho onion straws. Served with garlic chive mashed potatoes & our sautéed vegetables
- SHRIMP SCAMPI**..... **\$17**
6 large shrimp sautéed in a lemon garlic sauce, tossed with shallots, tomatoes, & linguini pasta. Served with garlic bread
- SEAFOOD & CHORIZO PASTA**..... **\$18**
Clams, mussels & spicy chorizo sautéed in white wine garlic butter served over linguini pasta. Finished with a roasted red pepper cream sauce. Served with garlic bread
- PASTA CARBONARA**..... **\$14**
Bacon, garlic, scallions, & linguini pasta tossed in a white wine cream sauce topped with a fried egg & served with garlic bread
Add chicken \$5
- LEMON CHICKEN**..... **\$15**
Pan seared chicken breast topped with mushroom lemon cream sauce, served with rice & sautéed vegetables

- FRESH GRILLED SALMON**..... **\$17**
Grilled salmon served with brown rice & sautéed vegetables
- FISH TACOS**..... **\$13**
Grilled Atlantic cod, wrapped in flour tortillas, served with avocado, cucumber, cabbage pico de gallo, & rice
- CHICKEN TENDERS**..... **\$12**
Tender all natural chicken, breaded in house, served with our house-cut fries & sauce
- MAC-N-CHEESE**..... **\$10**
Made to order creamy cheesy mac includes garlic bread
Add toppings from our BYO Burger Menu from \$1 & up
- SPOKE CHEESE STEAK SANDWICH**..... **\$11**
Thinly sliced sirloin, sautéed peppers, onions, & swiss cheese. Served on a classic hoagie bun with our house-cut fries
- BLT**..... **\$10**
Classic BLT with thick cut bacon, vine ripe tomatoes, romaine lettuce & garlic mayo. Served with our house-cut fries
Add avocado \$2
- SMOKED SPOKE RIBS**..... **\$28**
Hand-rubbed with our very own house blend of herbs & spices. Smoked with a blend of apple wood & hickory. Finished on the grill with a light glaze of House-made BBQ sauce for the perfect flavor combination. Served with sautéed vegetables & our house-cut fries
½ Rack \$17 Full Rack \$28