



SMALL PLATES

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GF

Crispy Cauliflower — \$14 | 720 cal
hazelnut romesco, caper sultana relish, Manchego
- GF


Chicken Wings — \$17 | 860 cal
carrot and celery
+ Choice of: Franks Red Hot, Sweet Chili, or House Dry Rub Choice of: House Buttermilk Dressing or Blue Cheese Dressing
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Roasted Beet Bruschetta — \$14 | 510 cal
sourdough crostini, whipped ricotta, basil, pomegranate balsamic glaze
- GF


Buffalo Chicken Dip — \$14 | 850 cal
house kettle chips, carrot, celery
- GF

Lobster Tostada — \$25 | 620 cal
ancho lime crema, avocado puree, pickled jalapeno relish, charred lime

SOUP & SALAD

- *Add Chicken — \$8 | 270 cal**
- *Add Seared Salmon — \$13 | 240 cal**
- *Add Seared Steak — \$12 | 390 cal**
- Wahweap Caesar — \$13 | cal 650**
chopped romaine, shaved parmesan, house croutons, poblano caesar dressing
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Farro & Roasted Squash Salad — \$16 | 740 cal
arugula, apricots, pistachio, avocado, whipped ricotta, everything seasoning, desert clover honey
- GF

LP Cobb Salad — \$16 | 670 cal
romaine, bacon lardon, blue cheese, avocado, egg, tomato, Castelvetrano olives, house buttermilk dressing
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GF

Summer Corn Bisque — \$10 | 520 cal
pickled corn relish, puffed wehani rice
- # SANDWICHES
- Served with choice of: french fries (Cal 280), sweet potato fries (Cal 360), or cole slaw (Cal 280)

DWL Signature Burger — \$16 | 850 cal
½ pound Angus patty, American cheese, caramelized onions, tomato, bibb lettuce, burger sauce, brioche bun (substitute beyond burger
+ Add: Beyond Burger Cal 245 | \$4

Chef's Grilled Cheese — \$14 | 690 cal
smoked mushrooms, caramelized onions, lemon aioli, taleggio cheese, toasted sourdough

BLTA — \$15 | 700 cal
cottage bacon, bibb lettuce, heirloom tomato, whipped avocado, toasted sunflower seeds, mayo, toasted sourdough

Fried Chicken Sandwich — \$15 | 670 cal
roasted poblano slaw, honey chipotle garlic aioli, brioche bun
- # PUB PLATES
- Braised Short Rib — \$27 | 1040 cal**
sumac glaze, smoked garlic Yukon mashed potatoes, seasonal vegetables, black garlic butter

Hatch Chili Mac & Cheese — \$18 | 980 cal
radiatore pasta, fire-roasted hatch chili cheese sauce, takis
- # DESSERTS
- Baked Apple Strudel — \$12 | 520 cal**
bourbon caramel sauce, house-made vanilla bean ice cream

Chocolate Lava Cheesecake — \$11 | 730 cal
raspberry chocolate ganache, ricotta whipped cream, house-made oreo
+ Add Ice Cream \$2
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- *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. A GRATUITY OF 18% WILL BE ADDED TO TABLES OF 6 OR MORE. ALL PRICING INCLUDES 7% ENERGY SURCHARGE AND 4.5% INFRASTRUCTURE DEVELOPMENT CHARGE.**