Tailwinds
Bar & Grill

Soups

DAILY FEATURED SOUP 7
house made with fresh ingredients

FRENCH ONION SOUP 9
onions slow braised in butter, sherry, rich broth and melted swiss cheese

BEEF MUSHROOM BARLEY 7
onions, carrots, celery, blend of mushrooms, smoked brisket and barley

Salads

HOUSE GREENS 9
mixed greens, blistered baby tomatoes, English cucumber, fine red onion, shredded carrots with tailwinds signature house vinaigrette

CAESAR SALAD 10
crisp romaine, diced bacon, house made creamy Caesar dressing, shredded parmesan, garlic croutons with balsamic glaze drizzle

MEDITERRANEAN GREEK 10
crisp romaine, blistered baby tomatoes, Kalamata olives, English cucumber, feta cheese with oregano vinaigrette

TURKEY COBB 16
blend of kale and crisp romaine, roasted turkey breast, peppered bacon, apple, gorgonzola, spiced pecans, red onion, English cucumber, avocado, blistered baby tomatoes, diced egg with white balsamic herb vinaigrette

add protein to any salad:
spiced tofu 5
add char grilled chicken breast 8
add grilled fresh salmon medallion 8
add char grilled strip loin steak 12

Burgers

All burgers are HOUSE MADE and served on a grilled bun with lettuce, tomato, pickled red onion, pickle spear, and crisp onion straws. Includes your choice of hand cut russet fries, sweet potato fries or onion rings

Side Greek, Caesar, or House add 1

CLASSIC BURGER 14
8 ounces of fresh ground brisket and chuck

CHEESEBURGER 15
the classic with cheddar cheese

CHEESE & BACON BURGER 16
2 strips of bacon and cheddar cheese

BISON BURGER 18
6 ounces of ground bison and chuck, spices, fine roasted red peppers, caramelized onions and topped with swiss cheese

CHICKEN BURGER 16
ground breast meat, red and green peppers, green onions, honey mustard, soy, ginger, and sesame oil

BUNLESS VEGAN BURGER 13
chick peas, kidney beans, black beans, oats, quinoa, hemp hearts, kale, barley, mushrooms, onions, carrots, roasted red peppers and garlic (gluten free bun available) add 1

Shareables

CALAMARI 11
lightly golden fried, lemon garlic mayo

HOUSE MADE CHICKEN FINGERS 14
buttermilk soaked and hand rolled in seasoned flour, plum or hickory bbq ranch sauce

HAND CUT RUSSET FRIES 6
sprinkle of sea salt

SWEET POTATO FRIES 8
chipotle mayo

BEER BATTERED ONION RINGS 9
caramelized onion mayo

PICKEREL FINGERS
lightly flour dredged, pan fried in butter with salt and pepper and a fresh squeeze of lemon pickerel 18

FRESH GUACAMOLE AND SALSA 10
made fresh in house, warm tortilla chips, garden vegetables

NACHO PLATTER 14
warm tortilla chips, melted shredded cheese, green onion, diced peppers and tomatoes, pickled jalapeños, house salsa and guacamole
add: pulled smoked brisket or bbq chicken 5

J2 CLASSIC POUTINE 9
hand cut russet fries, cheese curds, beef gravy
add: pulled smoked brisket or bbq chicken 5

CHICKEN WINGS 15
10 pieces - flour dusted, deep fried and tossed in your choice of honey garlic, mild, medium or hot sauce, lemon pepper, or honey sriracha

DUCK WINGS 15
6 pieces – slow braised and fried, sesame orange ginger sauce

CARN'S GARLIC BACON CHEESE BREAD 9
crisp bacon, green onions, shredded cheddar and mozzarella cheese, smashed roast garlic and mayo

Stone Oven Pizza

Fresh dough and roasted tomato pizza sauce

MARGHERITA 12
fresh basil, blistered baby tomatoes, bocconcini cheese, mozzarella cheese drizzled with olive oil

HAWAIIAN 13
fresh pineapple, ham, bacon, mozzarella cheese

PEPPERONI 13
pepperoni sandwiched between two layers of mozzarella cheese

MUSHROOM & GOAT CHEESE 14
blend of mushrooms, baby arugula, parmesan cheese, mozzarella cheese, goat cheese, drizzled with olive oil

BBQ CHICKEN PIZZA 16
creamy Caesar dressing on the base, sliced chicken, caramelized onions, mushrooms, diced bacon, mozzarella cheese, drizzled with bbq sauce

(gluten free crust available) add for $2