



Lunch

Lunch plates are house-made and cooked to order. Please allow time for us to serve you properly, especially during peak hours.

PROVISIONS HEARTY BURGERS

Offered with your choice of sides. Each 1/3 lb burger is grilled over an open flame. Served on a toasted ciabatta roll with lettuce, tomato, and onion.

Customize any burger and add:

Vegetables: grilled onion, sautéed jalapenos, mushrooms: **.50¢ each**

Cheese: bleu, feta, swiss, provolone, Pepper jack, cheddar, american: **\$1.25 each**

Bacon, guacamole, or sliced avocado: \$2.00 each
Substitute a gluten free roll: add \$1.50

- ✂ **BACON/GUACAMOLE** 10.50
Applewood smoked bacon and fresh house-made guacamole with cheddar cheese
- BISON**..... 12.75
1/2-pound burger. A western standard, and a flavorful alternative to beef. Includes your choice of cheese
- ✂ **BRUNCH BURGER** 10.95
Topped with a fried egg, cheddar cheese, applewood smoked bacon
- BACON/BLEU** 10.50
Applewood smoked bacon and melted Maytag blue cheese
- THE RANCH HAND** 8.50
The Classic beef burger, flame-grilled
- ORTEGA** 10.25
Mild green, fire-roasted Ortega chiles and pepper jack cheese
- ✂ **VEGGIE BURGER** 10.00
With quinoa, corn, black beans & roasted bell peppers



CREATIVE SALADS

Customize any salad and add:

grilled chicken, tuna salad, chicken salad: **\$4.00**

sliced NY strip steak: **\$8.00**

grilled salmon: **\$6.00**

House-made dressings: balsamic vinaigrette, ranch, bleu cheese, italian, thousand island, caesar, miso ginger, honey mustard

- CAESAR SALAD** 9.00
Chopped romaine hearts, parmesan cheese, caesar dressing and croûtons.
- CLASSIC COBB**..... 12.00
Bacon, grilled chicken, hard-cooked egg, tomatoes, avocado, and blue cheese on a mix of lettuce and spring greens
- ✂ **QUINOA AND POWER GREENS** 12.00
Mixed greens and chilled quinoa, graced with shoestring beets, marinated portobello mushroom and avocado. Tossed with miso-ginger dressing
- MIXED FRESH GREENS ENTRÉE SALAD** 7.95
Spring mix lettuces topped with tomatoes, cucumbers, carrots, red onion, and croûtons

SPECIALTY SANDWICHES

Served with your choice of side.

Customize your sandwich and add:

sliced avocado **\$2.00**

grilled onions or grilled tomato: **.50¢ each**

Substitute a gluten free roll: add **\$1.50**

- ✂ **Juan's FAMOUS FISH TACOS**..... 11.95
Three corn tortillas warmed on the griddle with a generous serving of sautéed marinated Mahi-Mahi, cabbage, avocado-lime salsa & cilantro
- TURKEY CLUB** 10.00
Thinly-sliced turkey with applewood smoked bacon, roasted garlic aioli, tomato, and lettuce on wheat toast
- ✂ **HOUSE-MADE MEATLOAF SANDWICH** 10.00
A local's favorite with spicy mayo, cheddar cheese, caramelized onions and sautéed mushrooms on a 460° Bread® baguette
- CLASSIC B.L.T ON 460° BREAD®** 9.25
The American standard made with thick-sliced bacon, lettuce, tomato and a dab of mayonnaise on toasted sourdough
- PROVISIONS REUBEN**..... 10.00
Corned beef with sauerkraut, melted Swiss cheese and Thousand Island dressing. Served on grilled rye bread
- ✂ **PHILLY CHEESE STEAK** 11.00
Thin-sliced Ribeye grilled with bell peppers and onions. Topped with American cheese and horseradish mayo on a 460° Bread® baguette
- TUNA MELT** 8.75
House-made tuna salad and cheddar cheese on grilled sourdough
- ✂ **ACHIOTE MARINATED CHICKEN SANDWICH** 9.75
Chicken breast grilled over an open flame and served on a ciabatta roll with fire-roasted red pepper, applewood bacon, pepper jack cheese and spicy aioli

- CHICKEN SALAD SANDWICH** 8.75
House-made chicken salad, lettuce and tomatoes on ciabatta roll
- GRILLED CHEESE** 7.50
The All-American comfort food! Melted cheddar cheese on grilled sourdough bread

SIDES

- HAND-CUT IDAHO FRIES**
- SWEET POTATO FRIES**
- HOUSE MADE BACON-POTATO SALAD**
- CUP OF SOUP**
- MIXED GREEN SALAD: add \$1.50**



✂ PROVISIONS SIGNATURE

Limit for split tickets is two per table. Split plate charge \$2.00. 18% gratuity is automatically added for parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shell-fish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Lunch

BREAKFAST ALL DAY!

THE AMERICAN CLASSIC 7.00

Two eggs, home fries and toast
Add bacon, sausage or ham: \$3.00 each
Add 1/3 lb hamburger steak: \$4.00
Add veggie burger: \$4.00

✂ CHILAQUILES..... 11.00

Totopos (fried tortillas) over black beans, chile verde, bacon, avocado, queso fresco, onion, pico de gallo, sour cream & fried eggs

STEAK AND EGGS 14.00

A hearty 8 oz NY strip, grilled, served with two eggs, home fries and toast

2 + 2 PLUS..... 9.25

Two pancakes or French toast **plus** two eggs **plus** bacon, sausage or ham
Add blueberries or chocolate chips: \$1.00 each

PROVISIONS PANCAKES..... 6.50

A stack of three big, fluffy pancakes, served with fruit garnish and syrup
Add bacon, sausage or ham: \$3.00 each
Add blueberries or chocolate chips: \$1.00 each
Real maple syrup: add \$2.00

FRENCH TOAST 6.50

Four pieces of stout Texas toast, served with fruit garnish and syrup
Add bacon, sausage or ham: \$2.00 each

DESIGN YOUR OWN OMELET9.75

Choose any three items:
Vegetables: tomato, onion, peppers, mushrooms, spinach
Cheese: swiss, provolone, pepper-jack, cheddar, american, feta
Meat: bacon, sausage or ham
Add any additional ingredients: .50¢ each

LIGHTER CHOICES

SOUP AND SIDE SALAD COMBO 7.95

Mixed greens salad plus a cup of the day's soup

SOUP AND SANDWICH COMBO 7.95

The daily sandwich special plus a cup of the day's soup

BREAKFAST SANDWICH 8.95

American cheese melted over scrambled eggs, and a choice of bacon, ham or sausage. Served on either ciabatta roll or large English muffin. Choice of side

HOUSE-MADE SOUP 5.00 (bowl) 3.50 (cup)

MIXED GREENS SIDE SALAD 4.00

KIDS' LUNCH: 6.50

Portions sized for children under 12.

Each dish served with choice of:
fries, apple sauce or cucumbers

CHEESE QUESADILLA

Grilled tortilla filled with melted cheddar cheese

BURGER

Kid-sized patty with cheddar cheese

CHICKEN STRIPS

Served with ranch dipping sauce

MAC & CHEESE

Drinks

HOT

BOTTOMLESS CUP OF COFFEE 2.75

LARGE COFFEE TO GO 2.25

ESPRESSO DRINKS..... 3.95

Each a double-shot: Cappuccino, Latte, Americano, Mocha, Espresso

Flavored syrups are available - ask your server

SELECTION OF TAZO® HOT TEAS..... 2.75

OREGON® CHAI 3.00

HOT CHOCOLATE 2.75

Whipped cream and chocolate syrup

HOT APPLE CIDER..... 2.25

COLD

FRESH BREWED ICED TEA 2.50

MILK..... 2.25

JUICE..... 3.00

orange, apple, V8 or cranberry

LEMONADE 2.50

SODA..... 2.50

Coke, Diet Coke, Dr. Pepper, Sprite

GRAND TETON KETTLE BREWED SODA 3.25

Mountain Berry, Cream Soda, Root Beer

BEER

PBR..... 3.00

BUD, BUD LITE..... 3.00

CORONA 4.00

STELLA ARTOIS..... 4.00

SIERRA NEVADA PALE ALE 4.00

GRAND TETON BREWS 4.00

Sweet Grass, Bitch Creek, Amber Ale

Please ask for our Draft Beer selection

WINE

By the glass

CHARDONNAY 6.00

CABERNET SAUVIGNON 6.00

CHAMPAGNE 6.00

See our Wine List for Wines by the Bottle

We are pleased to serve the wine you bring.

A corkage fee of \$10 will be added for each bottle not provided by the House.

SPECIALTY DRINKS

BLOODY MARY 5.00

MIMOSA 5.00

SCREWDRIVER 5.00

PROVISIONS MARGARITA..... 5.00

MOSCOW MULE 6.00

