



COAL CREEK TAPROOM & EATERY

223 N 100 W Cedar City, Utah · 435-383-2287
coalcreektaproom.com



APPS / SHAREABLES

Artie's Dip (V)

Creamy spinach and artichoke dip served with pita chips.

Wine: Chardonnay · Beer: Blonde Ale

Maize Craze (V)

Creamy Mexican street corn dip topped with cotija cheese, a squeeze of lime, and a dusting of tajin. Served with tortilla chips.

Wine: Sauvignon Blanc · Beer: Mexican Lager

The Big Twist (V)

A warm, golden, hand-stretched pretzel served with our house beer cheese and stone ground mustard.

Wine: Chardonnay · Beer: Amber Ale

Feta Than the Rest (V)

Silky whipped feta dip topped with crushed pistachios and a drizzle of hot honey. Served with pita chips, celery, and carrot sticks.

Wine: Pinot Grigio · Beer: Hefeweizen

Sea You Later

Fresh, zesty ceviche with citrus-marinated shrimp, red onion, jalapeño, cilantro, and avocado. Served with tortilla chips.

Wine: Sauvignon Blanc · Beer: Pilsner

Nacho Business (V)

Tortilla chips loaded with beer cheese, shredded lettuce, diced tomatoes, jalapeños, sour cream with salsa and guacamole on the side.

Add Chicken, Smoked Pulled Pork, Chopped Smoked Brisket, or Jackfruit +3.

Wine: Sauvignon Blanc · Beer: Mexican Lager

SIGNATURE FLATBREADS

Cauliflower crust available upon request.

The OG (V)

Tomato sauce, fresh mozzarella, tomatoes, basil.

Wine: Zinfandel · Beer: Pilsner

Usual Suspect

Tomato sauce, fresh mozzarella, tomatoes, pepperoni.

Wine: Syrah · Beer: West Coast IPA

Figfather

Fig jam, prosciutto, gorgonzola, hot honey, arugula.

Wine: Pinot Noir · Beer: Juicy IPA

Whiskey Pig

Whiskey BBQ sauce, pulled pork, red onions, cheddar jack, scallions.

Make it with jackfruit for a vegetarian option.

Wine: Cabernet Sauvignon · Beer: Amber Ale

Ranch Hand

Garlic ranch, grilled chicken, bacon, cheddar jack, tomatoes.

Wine: Sauvignon Blanc · Beer: Pale Ale

Zorba's Revenge (V)

Garlic olive oil, spinach, kalamata olives, roasted red peppers, red onion, and feta cheese. Finished with a tzatziki drizzle.

Wine: Pinot Grigio · Beer: Hefeweizen

CHILI & SALADS

11 Cowboy Up

A hearty, slow-smoked brisket chili with southwest spices, black beans, roasted corn, chipotle peppers, served with cornbread.

Wine: Zinfandel · Beer: Amber Ale

11 Hail Caesar

Romaine, Caesar dressing, shaved parmesan, croutons.

Add Chicken +3.

Wine: Sauvignon Blanc · Beer: Blonde Ale

11 Ciao Bella

Romaine and arugula with prosciutto, espresso lavender cheese, grape tomatoes, lemon vinaigrette.

Wine: Pinot Noir · Beer: Hefeweizen

11 Full Stack Cobb

Romaine and arugula with grilled chicken, hard-boiled egg, bacon, avocado, grape tomatoes, blue cheese crumbles.

Wine: Rose · Beer: Kolsch

13 Athenian (V)

Crisp romaine with kalamata olives, grape tomatoes, cucumber, red onion, feta, and Greek feta dressing.

Wine: Pinot Grigio · Beer: Pilsner

14 Southwest Swagger (V)

Romaine and arugula with roasted corn, black beans, cheddar jack, tortilla strips, grape tomatoes, and chipotle ranch.

Add Chicken +3.

Wine: Rosé · Beer: Pale Ale

SANDWICHES

Served w/ Kettle Chips, Red Skin Potato Salad, or Honey Mustard Coleslaw

Gluten Free Bun available upon request.

11 New Orleans Nights

Prosciutto, mortadella, genoa salami, olive spread, and provolone on a ciabatta roll.

Wine: Zinfandel · Beer: Pilsner

12 The Prime Minister

Thinly sliced smoked prime rib with provolone cheese, creamed horseradish on a ciabatta roll, served with au jus.

Wine: Cabernet · Beer: Amber Ale

14 Shore Thing

Lobster meat tossed with mayo, celery, and dill, served on a split roll.

Wine: Chardonnay · Beer: Blonde Ale

14 Left Coast

Turkey, bacon, swiss cheese, avocado, lettuce, tomato, and mayo on a ciabatta roll.

Wine: Pinot Noir · Beer: Pale Ale

14 Southern Comfort

Slow-smoked pulled pork with whiskey BBQ sauce and honey mustard coleslaw on a ciabatta roll.

(Make it with jackfruit for a vegetarian option.)

Wine: Pinot Noir · Beer: Amber Ale

We proudly offer 15% off food items for active-duty military, veterans, and first responders with valid ID.

Guests 55 and older receive a 10% discount on food items.

Cash is king. Enjoy a 3% discount on your total when you pay with cash.



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DESSERTS

Dark Knight

A rich, fudgy brownie topped with Bailey's caramel sauce and whipped cream.

13

Campfire Cookie

Warm skillet cookie with s'mores toppings — chocolate, graham cracker, and toasted marshmallow.

13

Grandma's Revenge

Spiced apple and sour cherry crisp with oat crumble, caramel, and whipped cream.

13

Lemon Berry Cream Mascarpone Cake

Soft lemon cake layered with rich mascarpone cream and blueberry topping.

13

Gelato — 6

Silky, rich Italian-style gelato — denser and creamier than ice cream. Choose from Vanilla Bean, Belgian Dark Chocolate, or Vegan Vanilla.

Add to any other dessert — 2



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We proudly serve Coca-Cola products with free refills — 3

DRAFT BEER

16oz 7 · 22oz 11 · Pitcher 21 · Flight (3) 8

Coal Creek Lager - Wasatch Brewery

Crisp, clean American lager.

Cutthroat Pale - Uinta Brewing

Caramel malt pale ale.

Blood Orange Seltzer - Roosters Brewing

Blood orange hard seltzer.

Mango Cart - Golden Road Brewery

Tropical mango wheat ale.

Blackberry Sour - Kiitos Brewing

Tart blackberry sour ale.

Guinness

Rich Irish dry stout.

805 - Firestone Walker Brewing

Light, smooth blonde ale.

Luna Negra - Proper Brewing

Dark, smooth Mexican-style lager.

Evolution Amber - Wasatch Brewery

Toasted caramel amber ale.

HooDoo Kolsch - Uinta Brewing

Light German-style Kölsch.

Sam Adams

Classic American craft lager.

Kona Big Wave - Kona Brewing

Tropical golden ale.

Cali Squeeze - Firestone Walker

Blood orange hefeweizen.

Stella Artois

Crisp Belgian pilsner.

Michelob Ultra

Light, clean lager.

Apricot Hefeweizen - Wasatch Brewery

Fresh apricot hefeweizen.

Blueberry Hefeweizen - Wasatch Brewery

Juicy blueberry hefeweizen.

Polygamy Porter - Wasatch Brewery

Rich dark chocolate porter.

Holy Haze - Wasatch Brewery

Hazy, smooth pale ale.

Gold Spike Hefeweizen - Uinta Brewing

Classic citrus hefeweizen.

Juicy IPA - Squatters Brewery

Hazy citrus IPA.

Modelo

Crisp, refreshing Mexican lager.

Lagunitas IPA

Piney West Coast IPA.

Seasonal Selection

Ask Your Server

BEER COCKTAILS

Pint 8 · 22oz 12

Michelada

Mexican lager, lime, bloody mary mix, hot sauce in a Tajin-rimmed glass.

Ginger Snap

Coal Creek Lager, ginger beer, fresh lime. Crisp and spicy.

Black & Tan

A classic layered pour of pale ale topped with a velvety float of Guinness.

HEAVY HITTERS & CIDERS

16oz Cans — 12

Elephino - 9% ABV - Double IPA

Albion - 10.2% ABV - Belgian Style Ale

Top Gear - 7.5% ABV - Pilsner

Kilted Harley - 9% ABV - Scottish Ale

210 IPA - 6.2% ABV - IPA

Golden Halo - 5.8% ABV - Blonde Ale

Low Rider - 7.5% ABV - Chocolate Stout

Ruby - 6.8% ABV - Hard Cider

Desolation - 6.9% ABV - Prickly Pear Cider

DOMESTIC BEERS & SELTZERS

All Canned or Bottled Beers & Seltzers — 5

Corona
Coors Banquet
Arnold Palmer

Corona Premier
Coors Light
Twisted Tea

Truly
Blue Moon
Athletic Brewing N/A



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CRAFT COCKTAILS

Basil Highball 13

Temple of the Moon gin, basil simple syrup, lime, ginger beer

Spicy Paloma 13

Espolon tequila, lime, grapefruit, jalapeño simple syrup, soda

Pick Your Poison Margarita

Piedra Azul tequila, lime juice, triple sec. Rimmed with black sea salt.

Classic Cadillac 13 · Spicy 12 · Watermelon 12

French 76 13

Five Wives vodka, lemon juice, simple syrup, champagne

Gin & Juice 14

Dented Brick gin, grapefruit, St Germain, orange bitters, tonic

Guinness Old Fashioned 14

Guinness & Jameson, demerara syrup, molasses bitters

Basil Bourbon Smash 13

High West bourbon, basil simple syrup, lemon juice

Dark & Stormy 13

Goslings Black Seal rum, lime juice, ginger beer

Watermelon Mojito 12

Bacardi rum, watermelon simple syrup, lime, mint, soda water

Cucumber Lemonade 12

Five Wives vodka, cucumber simple syrup, lemon juice

Pick Your Poison Margarita

Piedra Azul tequila, lime juice, triple sec. Rimmed with black sea salt.

Classic Cadillac 13 · Spicy 12 · Watermelon 12

CHAMPAGNE COCKTAILS 11

Aperol Spritz

Aperol, soda water, champagne

Hugo Spritz

St Germain, champagne, soda water, mint leaves

DESSERT COCKTAILS 12

Salted Caramel White Russian

Five Wives vodka, *Kahlua*, cream, caramel, salt

Key Lime Pie Martini

Malibu coconut rum, *Five Wives* vanilla vodka, pineapple, lime, cream

MOCKTAILS 8

Sparkling

Pineapple Basil

Pineapple juice, basil simple syrup, lime juice, soda water

Specialty

Lemonades

Watermelon, Mint, or Cucumber

Virgin Mojito

Mint, simple syrup, lime, soda water

Cucumber Lime

Refresher

Cucumber & lime juice, soda water



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WINE LIST

WHITES

REDS

House White *(glass only)*

CK Mondavi Chardonnay

Woodbridge, California

Chardonnay

La Crema

Sonoma, California

Sauvignon Blanc

Charles Krug

Napa Valley, California

Pinot Grigio

Clos Du Bois

Sonoma County, California

Riesling

J Lohr Bay Mist

Monterey, California

7 House Red *(glass only)*

CK Mondavi Cabernet

Woodbridge, California

13 / 60 **Merlot**

Ferrari Carano

Dry Creek Valley, California

11 / 50 **Cabernet**

Francis Coppola Claret

Alexander Valley, California

9 / 40 **Pinot Noir**

Boen

Russian River Valley, California

9 / 40 **Syrah**

True Grit

Paso Robles, California

Zinfandel

Joel Gott

Napa Valley, California

ROSÉ & SPARKLING

CHAMPAGNE

Rosé

11 / 50 **Korbel**

Alexander Valley Vineyards

Alexander Valley, California

California Champagne

Sonoma County, California

Sparkling Rosé

11 / 50 **Prosecco Splits**

Sofia

Monterey County, California

Zonin

Veneto, Italy

“Little Napa” Wine Tasting

15

Explore our curated selection of wines with our guided tasting experience.

5 selections