

CEDAR RIDGE

WOOD-FIRED

Pizzas from our brick oven

SMOKED EVERYTHING..... 17

Smoked brisket, pulled pork, smoked ham, pepperoni, bacon, 4 cheese blend, sriracha ranch, and green onion.

SWEET N SPICY..... 16

Pepperoni, jalapeño, sliced fresh mozzarella, honey drizzle.

GREEN MONSTER (V/VG)..... 16

Pesto, baby arugula, ricotta, smoked tomatoes, pistachios, balsamic, and mozzarella cheese.

MARGHERITA (V/VG)..... 14

House vodka marinara sauce with sliced fresh mozzarella and basil pesto.

CRV CLUB..... 15

Shredded chicken, chopped cherrywood-smoked bacon, buffalo milk mozzarella, red onion, creamy herb dressing, and artisan greens.

THREE LITTLE PIGS..... 16

White BBQ sauce with smoked pulled pork, smoked ham, chopped cherrywood-smoked bacon, and fresh mozzarella, dusted with our own dry rub.

SMOKED GOUDA & RIBEYE..... 16

Smoked gouda cream sauce with roasted garlic, braised ribeye, caramelized onion, and buffalo milk mozzarella, finished with a tangy balsamic reduction.

Substitute gluten-free crust for \$4

SMOKED

House smoked

WINGS & DRUMS (GF)..... 12

Choice of two: Classic BBQ, Carolina Mustard, or Sriracha Ranch.

BURNT ENDS QUESO..... 12

Brisket, onion, red peppers in a cheddar sauce. Topped with house smoked burnt ends and green onion, served with blue corn chips.

BONES (GF)..... 13

Smoked pork ribs, sticky BBQ glaze, topped with green onion.

SMOKED CHEDDAR MAC (V)..... 10

Elbow macaroni in a smoked, sharp cheddar sauce, topped with parmesan cheese. Add bacon and ham +\$3

IOWA BRUSCHETTA..... 12

Sweet corn, cherrywood-smoked bacon with BBQ garlic aioli, served with toasted ciabatta and goat cheese spread.

SWEETS

DAN & DEBBIE'S ICE CREAM..... 6

Add a shot of bourbon +\$4

SCOTCHAROO..... 6

SPECIALS MENU



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ODDS & ENDS

BUTCHER BOARD..... 13

Choice of a meat or cheese board with selection of local meats or cheeses, served with toasted ciabatta and house chutney. Meat and cheese board available for \$16 Substitute gluten-free bread for \$2

HOT CAULIFLOWER (GF/VG)..... 10

Spicy buffalo, blue cheese, smoked bacon, green onion, served with house ranch.

RICK HOUSE SALAD (V/VG) 10

Greens, Granny Smith apple slices, blue cheese, dried cranberries, maple pecans, Iowa Bourbon maple vinaigrette.

CARAMELIZED ONION DIP (V)..... 5

Creamy onion dip served with kettle chips.

ROASTED PEPPER HUMMUS (V)..... 10

Served with baked pita chips and fresh seasonal veggies.

QUARTERED

Grilled sandwich served on sourdough with kettle chips and onion dip

SWEET & SALTY..... 13

Ham, brie, Granny Smith sliced apples, honey mustard, sourdough.

CUBAN..... 14

Smoked sliced pork, ham, swiss, mustard, dill pickles, sourdough.

VEGGIE (V/VG)..... 10

Tomato, avocado spread, white cheddar, baby arugula, whole grain mustard aioli, sourdough.

BEEF & BLUE..... 15

Brisket, gorgonzola, red onion, balsamic glaze, sourdough.

HOT SHOT..... 12

Shredded chicken, spicy buffalo, blue cheese, cheddar, jalapeños, red onions, sourdough.

THE STANDARD..... 12

White cheddar, American, Swiss, bacon, apricot chutney spread, sourdough.

FLIGHTS

WHISKEY

3 pre-selected whiskeys Includes three 1 oz pours of spirits

CLASSIC..... 14

EVERYTHING BUT THE WHISKEY..... 12

TOP SHELF..... 20

BUILD YOUR OWN..... 18

WINE

3 pre-selected wines Includes three 3oz pours of wine

SWEET..... 8

CHILLED..... 10

RED..... 12

BUILD YOUR OWN..... 12

SIPPIN' IN SWISHER ★

V - VEGETARIAN

VG - VEGAN UPON REQUEST

GF - GLUTEN FREE

TASTING ROOM HOURS: WED-FRI 11-9 | SAT 11-5 | SUN 9-5 **KITCHEN CLOSSES AT 4PM ON SAT & SUN**

3% Non-Cash Convenience Fee. Unclosed checks will receive a 15% gratuity added to their final bill.