

NESTLED QUIETLY IN THE **BLACK HILLS**

The history of the Powder House is as enchanting as its location. Once used for storing blasting powder and bootleg liquor, the original Powder House was a small building made out of logs and covered with a tin roof. Currently the resort exists in exactly the same spot where that simple tin roofed building once stood.

We invite you to relax and enjoy yourselves in a truly authentic Black Hills environment.





SHAREABLES

SOFT PRETZEL STICKS

Warm soft pretzel sticks served with our queso sauce and mustard dipping sauce. **8.99**

MOZZARELLA STICKS

Six lightly battered cheese sticks served with marinara sauce. **7.99**

ARTICHOKE DIP

Assortment of specialty crackers served with our homemade artichoke dip. **9.49**

QUESO DIP

Our bold, but not over the top queso dip served with tortilla chips. **6.99**

GOURMET BURGERS & CHICKEN

Served with choice of french fries, house salad or coleslaw. Enjoy two sides for an additional 2.49.

POWDER HOUSE BURGER

An American classic. **9.99**Add cheese .50 | Add bacon 1.00

WAPITI (ELK) BURGER

Lean and high in protein. A must try. **10.99** Add cheese .50 | Add bacon 1.00

TATANKA (BUFFALO) BURGER

A must have on your South Dakota vacation. **10.99** *Add cheese .50* | *Add bacon 1.00*

HOLY TERROR BURGER[†]

Topped with jalapeños, smoked bacon, sliced cream cheese and flavored with a Cajun seasoning. **11.99**

WEST COAST BURGER[†]

With fresh avocado spread, smoked bacon and natural Swiss cheese. **11.99**

HOMESTAKE BURGER[†]

Smoked bacon, cheddar cheese, crisp onion straws, and tangy BBQ sauce. **11.99**

QUESO BURGER[†]

Crumbled bacon, queso sauce, jalapeños, topped with tortilla strips, and a side of fresh pico. **11.99**

PIZZA BURGER[†]

Pepperoni, marinara sauce and topped with mozzarella sticks. **11.99**

"BOSS" HOGG+

Take our Angus patty and add a helping of our BBQ pulled pork. **11.99** *Add slaw .99*

PB&J BURGER[†]

Creamy peanut butter, bacon and blackberry jam make this a unique but delicious choice. **11.99**

SMOKEHOUSE CHICKEN[†]

Grilled chicken breast on a hearty bun, topped with American cheese and smoky bacon. Served with a side of tangy BBQ sauce. **10.99**

GRILLED CHICKEN

Grilled chicken breast served on a toasted bun with a garlic aioli, lettuce and tomato. **9.99**

¹Choice of beef or chicken at no additional cost. Upgrade to an elk or buffalo patty for an additional 1.00.

SANDWICHES

Served with choice of french fries, house salad or coleslaw. Enjoy two sides for an additional 2.49.

PHILLY

Thinly sliced prime rib with green peppers, onions, mushrooms and Swiss cheese. **13.99**

SHAVED PRIME RIB DIP

Thinly sliced prime rib stacked on a homemade roll with a side of au jus. **12.99**

CALIFORNIA CLUB

Premium sliced turkey topped with sprouts, cucumber, avocado spread, red onion, and tomato. Finished with a tomato basil mayo. **11.49**

POACHED COD

Marinated poached cod filet, topped with mandarin oranges, dried cranberries, and greens. **11.99**

BLT

Everyone's favorite. Smoked bacon, lettuce and tomato served on toasted Texas toast. **7.49**

CHICKEN SALAD CROISSANT

Creamy chicken salad on a flaky French croissant. **9.99**

TURKEY BACON RANCH

Premium sliced turkey, smoked bacon, cheddar cheese, lettuce red onions, and tomato with homemade ranch dressing. **10.99**

CUBAN SANDWICH

Pulled pork, ham, Swiss Cheese, mustard, and pickle slices on Cuban bread and pressed. **11.95**

PORTOBELLO MUSHROOM WITH AVOCADO SPREAD

Large portobello mushroom cap with roasted red peppers & onion, served on a bun with our special avocado spread. **10.95**

LUNCH SPECIALTIES

Served with choice of french fries, house salad or coleslaw. Enjoy two sides for an additional 2.49

BITZ'S STEAK TIPS

Beef tenderloin tips, flash fried and tossed with mushrooms, onions and peppers. **13.49**

BUFFALO STEW

Tender buffalo in a rich brown gravy simmered with vegetables. Served in a homemade bread bowl. Not served with choice of side. **13.49**

POPCORN SHRIMP

Small bite size breaded shrimp. 9.99

PULLED PORK SANDWICH

Tender pulled pork with our special BBQ sauce piled high on our gourmet bun. **10.49** *Add coleslaw .99*

CHICKEN TENDERS

Lightly breaded chicken breast strips. 9.99

CHUCKWAGON

12 ounces of fresh ground sirloin simmered in au jus. **10.99**

SALADS

PEAR AND ASIAGO

Mixed greens topped with pears, candied walnuts, dried cranberries and Asiago cheese. **11.49** *Add chicken 2.99*

GRILLED CHICKEN

All natural chicken breast, assorted fresh cut vegetables, and cheese. Served on a bed of crisp lettuce. **10.49**

CHEF

Virginia style ham, roasted turkey, our cheese blend, and assorted fresh cut vegetables. **10.49**

APPLE GORGONZOLA

Tart Granny Smith apple wedges, spiced walnuts, dried cranberries, and Gorgonzola cheese with our fresh lettuce blend. **11.49** *Add chicken 2.99*

CAESAR SALAD

Fresh romaine lettuce tossed with Parmesan cheese, croutons and our creamy Caesar dressing. **10.49** *Add chicken 2.99*

BEVERAGES

Soft Drinks (free refills)	2.49
Coffee (free refills)	L.99
Milk/Chocolate Milk	2.29
Hot Tea (free refills)1	L.99
Fresh Brewed Iced Tea (free refills)	2.49
Sarsaparilla	2.29
Cream Soda	2.29
Juice (12 ounces)	2.29
Rottled Water	1 10

Cocktails, Beer and Wine are available upon request.

AWARD WINNING LOCAL & WINES

2	RED ASS RHUBARB, Prairie Berry (SD) A semi-sweet raspberry and rhubarb wine made from South Dakota rhubarb and red raspberries.	6.50	26.00
4	3 REDNECKS, Prairie Berry (SD) A nicely proportioned, lighter style Cabernet Sauvignon. Very user friendly!	6.50	26.00
6	CHICKEN IN PANTS - MARQUETTE+CURRANT, Firehouse Wine Cellars (SD) Notes of pomegranate, black currant and forest-floor.	6.50	26.00
8	LAWRENCE ELK BLACK CURRANT, Prairie Berry (SD) Fuller bodied, with the piney aroma natural to this fruit.	6.00	24.00
10	MYTHICAL BEAST, Firehouse Wine Cellars (SD) A black cherry Riesling blend with hints of strawberry jam, honey, brown sugar, black cherry and citrus.	6.50	26.00
12	ROSY ASS RHUBARB, Prairie Berry (SD) A sassy, sweet companion to Red Ass Rhubarb with notes of candied strawberry and freshly picked rhubarb.	6.50	26.00

RED WINES

14	CABERNET SAUVIGNON, Louis M Martini, Sonoma County (CA) (90 rating) Ripe flavors of black plum jam and black currant, Hints of oak.	7.00	28.00
16	MERLOT, Columbia Crest H3 (WA) (90 rating) A soft supple wine with wonderful bright cherry fruit and sweet oak-spice aromas.	7.00	28.00
18	MONTEPILCIANO D'ABRUZZO, Cantina Zaccagnini (Italy) Intense violet robe. Aromas of plum and ripe blackberries.	7.50	30.00
20	PINOT NOIR, Meiomi (CA) Aromas of tobacco, dark red fruits and fresh berries. Rich cherry flavor complemented by notes of cedar, raspberry and strawberry.	7.50	30.00
22	RED BLEND, CRUSH, The Dreaming Tree (CA) Raspberry jam and Vanilla oak characters on the nose. Juicy mixed berry flavors.	7.00	28.00
24	SEVEN DEADLY ZINS (CA) (91 rating) Bouquet of raspberry jam, molasses and cinnamon. Oak integration provides silken tannins and spice pair with unrestricted wild berry fruit.	7.00	28.00
26	SHIRAZ, Layer Cake (AUS) Aromas of cocoa, warm spice and dark fruit. Layered with blackberries, dark cherries and creamy chocolate ganache.	7.00	28.00
28	GRENACHE, SHATTER, IGP Cotes Catalanes, (FR) Aromas of vine-ripened blackberries, deep red cherries, hints of black pepper and vanilla. Rich tannins and a full mid-palate.		42.00
30	CABERNET SAUVIGNON, Artemis, Stags Leap (CA) (91 rating) Aromas and flavors of black fruit - blackberries, currant, and plum - give way to layers of nutmeg, rosemary, Grilled game, and warm pie crust.		83.00
32	CABERNET SAUVIGNON, Sentinel, Mount Peak Winery (CA) (95 rating) Muscular and intense, rich, deep tannins, mouth-filling, concentrated fruit. Aromas of ripe dark currants, hints of brown sugar and sweet mint.		98.00
34	CABERNET SAUVIGNON, Roundpond, Kith & Kin (CA) (92 rating) Balance of fruit, acid, spice, and tannin. Earthy notes of forest floor, dark chocolate, and sage.		52.00
36	CABERNET/SHIRAZ, Penfolds Bin 389 (AUS) (96 rating) Combine the structure of Cabernet and richness of Shiraz. Well balanced in terms of fruit and oak.		74.00
38	CLARET, Francis Coppola (CA) Cabernet Sauvignon-based wine, blended in the classic Bordeaux style layered with flavors of black berry, cassis and roasted espresso.		32.00
40	GAMAY, BEAUJOLAIS-VILLAGES, Georges Duboeuf (FR) Intense, brilliant cherry color with purple tints. Complex nose, red and blackberry aromas. Smooth wine, fine tannins, harmonious and complete.		32.00
42	INSIGNIA 2015, Joseph Phelps (CA) (99 rating) Hued with rich dark fruit, cocoa powder. Velvety texture and weight. Layers of juicy black plum, Madagascar vanilla and bergamot. Bold, creamy and supple, integrated tannin structure and a lengthy finish.		283.00
44	MALBEC RESERVA, Norton (ARG) (92 rating) Toasty yet ripe, showing ample mesquite and mocha notes to the raspberry ganache and rich plum fruit. Silky tannins line the dark, cream-tinged finish.		34.00
46	MERLOT, Northstar Winery, Columbia Valley (WA) (91 rating) Rich concentrated aromas of cherry, raspberry and chocolate that lead into flavors of cedar and vanilla with a lingering toasted oak finish.		57.00
48	PARADUXX, PROPRIETARY RED, Napa Valley (CA) Complex & inviting aromas, elements of raspberry and plum, layers of vanilla and cinnamon. Smooth, rich entry, lingering spice notes with hints of cedar and clove.		64.00
50	PETITE SIRAH, The Crusher (CA) (90 rating) Flavors of blackberry jam and dried cherry, mingling effortlessly with cinnamon bark and molasses.		32.00
52	SHIRAZ, Penfolds Kalimna Bin 28 (AUS) (91 rating) Deep red in color, fresh and lively, with elongated tannins and notes of dark black cherry fruit.		48.00
54	ZINFANDEL, LIARS DICE, Murphy Goode (CA) (91 rating) Aromas of perfectly ripe dark fruits - black cherries, plums and ripe blackberries.		34.00

HOUSE **SELECTION**

WHITE & BLUSH WINES

56 CHARDONNAY, Kendall Jackson Vintners Reserve (CA) (91 rating) A diverse array of citrus, fresh pear, and a crisp apple with a layer of toasty oak.	7.00	28.00
58 PINOT GRIGIO, Kris (Italy) Bouquet of acacia flowers and almonds. Clean on the palate with hints of Linden and Honey.	6.50	26.00
60 RIESLING, Kung Fu Girl, Charles Smith (WA) (90 rating) Citrus blossom, lime leaf, white peach intermingle with mineral that fills the palate.	6.50	26.00
62 ROSÉ, FLEUR DE MER, Côtes de Provence (FR) Brilliant pale pink color, balanced bright fruit notes, crisp acidity. Aromas of fresh watermelon and cherry. Layers of red berries and subtle citrus.	8.00	32.00
64 SAUVIGNON BLANC, The Seeker (NZ) A refreshing and vibrant palate with core of sweet fruit leading to a long and juicy finish.	6.50	26.00
66 WHITE BLEND, Conundrum (CA) (90 rating) The "conundrum", or puzzle, of this wine is in guessing which grapes make up the blend; a combination that includes Sauvignon Blanc, Chardonnay, Muscat Canelli, Semillon and Viognier.	8.00	32.00
68 CHARDONNAY, Mannequin, Orin Swift Cellars (CA) (96 rating) Super rich aromas of ripe pineapple, vanilla bean, raw coconut, and honeyed lemon. Complex flavors of roasted fig, apricot, green apple, and orchard fruit.		54.00
70 CHENIN BLANC + VIOGNIER, Pine Ridge (CA) Crisp palate leads with ripe fruit flavors of pineapple, lychee, Meyer lemon and fuzzy white peach that linger through the refreshing finish.		28.00
72 GEWÜRZTRAMINER, Chateau St. Michelle (WA) A fan favorite, pops out of the glass with exuberant fruit and clove spice.		23.00
74 WHITE ZINFANDEL, Beringer (CA) Light bodied with a fruity berry bouquet and a delicious, refreshing taste.		15.00

SPARKLING WINES

76 CHAMPAGNE, Dom Perignon, 2009 (France) (96 Rating) Gorgeous aromas of cream, apple, mango, honeysuckle, and chalk follow through to a full body and super fine, tight texture. Dense and agile.	196.00
78 MOSCATO D'ASTI, Pitule (Italy) Yellow straw color with gold reflections. Sweet with delicate honey and peach with a slight spritz.	24.00
80 CAVA, CORDON NEGRO BRUT, Freixnet (Spain) (187 bottle) Crisp, clean and well balanced. Medium-bodied with apple, pear and bright citrus flavors.	9.00
82 PROSECCO DOC, Veneto (Italy) Crisp and dry with a fine persistent mousse. Aromatic and fruity with notes of minerals and citrus, balanced by bright acidity and a soft finish.	9.00

BEER

DOMESTIC 4.25

Budweiser • Bud Light • Coors Light • Miller Lite • Miller Genuine Draft • O'Douls (NA)

SPECIALTY 4.75

Corona • Kona Big Wave (Golden Ale) • Michelob Ultra • White Claw Black Cherry Leinenkugel's Summer Shandy • Mikes Hard Lemonade • Samuel Adams ACE Pineapple Cider • Alaskan Amber • Blue Moon (Belgian Style Wheat Ale) Lagunitas Little Sumpin' Sumpin (Ale) • Stella Artois

CRAFT IN A CAN

FEATURING LOCAL, REGIONAL, & NATIONAL CRAFT BREWERIES • 5.25

Big Sky Brewing Co., Moose Drool Brown Ale (MT)
Black Tooth Brewing, Bomber Mountain Ale (WY)
Cigar City Brewing, Jai Alai IPA (FL)
Crow Peak, Canyon Cream Ale (SD)
Dogfish Head, 60 Minute IPA (DE)
Fernson Brewing, Lion's Paw Lager (SD)

Knuckle Brewing Co., Knucklehead Red (SD)
Left Hand Brewing Co., Death Before Disco Porter (CO)
Odell Brewing Co., 90 Shilling Amber Ale (CO)
Remedy Brewing Co., Strata Copter Hazy IPA (SD)
Shell's Beer, Keller Pils (Pilsner) (MN)
Sierra Nevada, Hazy Little Things IPA (CA)

Golden Road Brewing, Mango Cart (Mango Wheat Ale) (CA)

PREMIUM WHISKEY & BOURBON SELECTIONS

STRANAHAN'S COLORADO WHISKEY

(Small Batch) Sweet Coffee, vanilla and caramel with a bit of spice. **8.50**

JEFFERSON RESERVE

Big and bold with hints of spice, toffee and leather. 8.50

FOUR ROSES

(Small Batch) Rich spicy flavor, fruity aromas, hints of sweet oak and caramel. **7.00**

CROWN ROYAL RESERVE

Creamy and rich, flush with sharp clove and cinnamon top points of Rye. **7.50**

BASIL HAYDEN'S KENTUCKY STRAIGHT BOURBON

Enriched by a hint of peppermint, with notes of pepper balanced by slight citrus overtones, and a spicy, warming finish. **7.00**

REDEMPTION RYE

Beautiful flavored rye spice with light floral and citrus notes. Slight mint finish makes this great for sipping or mixing in a classic cocktail. True Rye flavor. **7.00**

FROM THE SALOON

*Well Drinks

AMERICAN BOURBON/WHISKEY

Jack Daniels • Jim Beam • Knob Creek • Maker's Mark Old Crow* • Southern Comfort • Wild Turkey

WHISKEY - CANADIAN/IRISH

Black Velvet* · Crown Royal · Canadian Club · Jameson Pendleton · Seagram's 7 · Seagram's VO · Windsor

SCOTCH - SINGLE MALT

Glenfiddich 12yr • Glenlivet 12yr • Macallan 12yr

SCOTCH - BLENDED

Chivas Regal • Dewar's* Johnnie Walker Black • Johnnie Walker Red

VODKA

Absolut • Absolut Citron • Grey Goose • Ketel One Svedka Raspberry • Svedka Vanilla • Smirnoff* • Tito's (GF)

GIN

Beefeater • Bombay Sapphire • New Amsterdam*

RUM

Bacardi* • Bacardi "O" • Bacardi Limón Captain Morgan • Malibu

TEQUILA

Durango* • Jose Cuervo • Patrón Silver

CORDIALS/BRANDY

Amaretto • B & B • Baileys Irish Cream • Disaronno Drambuie • E & J Brandy • Grand Marnier Jägermeister • Kahlua • Midori

SPECIALTY COCKTAILS

MOSCOW MULE

Smirnoff Vodka, Ginger Beer and lime served in the traditional copper mug.

BLOODY MARY

Smirnoff vodka, tomato juice and our special Bloody Mary seasoning, served with all the fixings. Ask for regular or spicy hot.

POWDER HOUSE PEACH

Amaretto, Peach Schnapps and orange juice fortified with cream.

GILLIGAN'S ISLAND

Smirnoff vodka and Peach Schnapps, mixed with orange and cranberry juice.

MALIBU BARBIE

Malibu rum and Peach Schnapps, mixed with orange, pineapple and cranberry juice.

SUMMER BREEZE

Smirnoff vodka, Captain Morgan, Malibu rum, Midori, sour mix and 7-up.

CAYMAN LEMONADE

Smirnoff vodka, Triple Sec, Peach Schnapps, cranberry juice and a press of club soda.

PARADISE PUNCH

Smirnoff vodka, Southern Comfort, Amaretto, orange and pineapple juice with Ginger Ale and splash of grenadine.

FROZEN DRINKS

STRAWBERRY DAIQUIRI

Rum and strawberry puree blended smooth.

MARGARITA

Tequila, Triple Sec and lime juice. Blended or on the rocks (regular or strawberry).

ULTIMATE MARGARITA

Jose Cuervo Gold Tequila, Grand Mariner and our special margarita mix - blended or on the rocks.

CAPTAINS COLADA

Captain Morgan spiced rum and piña colada mix blended to perfection.

DEATHLY HOLLOWS FROZEN BUTTERBEER

Butterscotch Schnapps and Cream Soda blended with heavy cream for the mature Harry Potter fan.