

# PEMI BURGER

## BAR

Rooted in the heart of New Hampshire's White Mountains, Pemi Burger Bar serves up bold, handcrafted burgers made with locally sourced meats, fresh produce, and house-made sauces. Our laid-back, rustic atmosphere reflects the adventurous spirit of the Granite State—genuine, welcoming, and full of flavor. Whether you're refueling after a day on the trails or relaxing with friends, every bite at Pemi Burger Bar is built on quality ingredients and honest passion.

## SOUPS & SALADS

Add grilled or fried chicken (+\$10), steak (+\$14), salmon (+\$12), or coconut shrimp (+\$10) to any salad.

### HOUSE CHILI OR VEGGIE CHILI \$15

Served with cornbread, jack cheddar cheese, scallions, and sour cream.

### TACO SALAD \$16

Romaine, chili, pico de gallo, jack cheddar, jalapeños, roasted corn, and tortilla chips.

### TOSSED SALAD \$12

Romaine, jack cheddar, cucumber, grape tomatoes, carrots, hard-boiled egg, honey mustard dressing.

### CAESAR SALAD \$10

Crisp romaine, parmesan, bacon bits, croutons.

## HAND-CUT HOUSE FRIES

### CLASSIC FRIES \$8

Salt & pepper with house Pemi sauce.

### TRUFFLE PARMESAN FRIES \$10

With herbs and garlic aioli.

### CHEESY BACON FRIES Chef's Pick \$13

Loaded with cheddar, scallions, and house ranch.

### FLAMING BUFFALO CHICKEN FRIES \$18

Crispy buffalo chicken, jalapeños, gorgonzola, cheddar, scallions.

### POUTINE \$15

Gravy, cheddar cheese curds, pickled red onions.

Pro Tip: Add pulled pork (+\$5).

## APPETIZERS

Pro Tip: Don't miss the Junior Grub Menu for even more starter bites!

### CHIPS & DIP \$9

Crunchy house-made potato chips with gorgonzola horseradish dip.

### GENERAL TSO'S FRIED CAULIFLOWER \$14

Crispy cauliflower tossed with Thai chilies, scallions, and sesame seeds.

### NACHOS \$16

**Choice of:** chili, chicken, pulled pork, or vegetarian chili. Topped with roasted jalapeño cheese sauce, shredded lettuce, pico de gallo, green onions, cilantro, and sour cream.

### CHICKEN WINGS \$18

**Choice of:** BBQ, Buffalo, or Jerk.

Served with ranch or blue cheese, celery & carrots.

### OVEN-BAKED PRETZELS \$12

Served with Cajun honey mustard.

Pro Tip: Add cheese sauce for (+\$2).

### HAND-BREADED TENDERS Chef's Pick \$18

**Choice of sauce:** Buffalo, BBQ, Habanero, Ranch, Honey Mustard, Sweet & Sour, Chipotle Mayo, Blue Cheese, Garlic Parm, Bacon Aioli, Garlic Aioli, or Thousand Island.



### COCONUT SHRIMP \$18

Served with orange chili marmalade, scallions, and coconut flakes.

### FRIED PICKLES \$15

Served with chipotle mayo.

3 COUNTRY CLUB DR, ASHLAND, NH 03217

 owlsnestvineyardcourse  
 owlsnestvineyardcourse.com

Review us on  
  
★★★★★





# BURGERS



All served with Hand-Cut Fries!

Premium beef, 2x 3 oz patties on a brioche roll.

**Sub:** Onion rings (+\$4), Truffle fries (+\$3), Caesar salad (+\$4), or Bacon cheese fries (+\$6).

**Add-Ons:** Extra beef patty (+\$5) | Gluten-free roll (+\$3).

**Swap Patties:** Grilled/Fried Chicken, Black Bean, Venison (+\$6), or Salmon (+\$4).

**AMERICANA \*** *Pro Tip: Add Bacon (+\$3).* **\$17**

Pickles, crispy onions, lettuce, tomato, melted American cheese, ketchup & mustard.

**BACKYARD BACON CHEESEBURGER \*** **\$18**

Thick-cut bacon, lettuce, tomato, onion, pickles, melted cheddar, Thousand Island.

**THE PEMI BURGER \*** **PEMI BURGER** **\$20**

Cajun-dusted patties, blue cheese crumbles, pickled onions & peppers, bacon aioli, beer onion jam, arugula.

**THE ROUGHNECK \*** *Chef's Pick* **\$21**

Thick-cut pork belly, crispy onions, pepper jack, BBQ sauce, jalapeños.

**CALI FRESH \*** **\$18**

Avocado, bacon, roasted tomato, bacon aioli, shredded lettuce, cheddar.

**GREEN CHILI BURGER \*** **\$19**

Roasted poblanos, pickled jalapeños, crispy onions, avocado, chipotle aioli, pepper jack.

**HANGOVER BURGER \*** **\$18**

Thick-cut bacon, over-easy egg, crispy onions, tomato, American cheese, Pemi sauce.

*Pro Tip: Pair with Bacon Cheese Fries (+\$6).*

**MUSHROOM SWISS BURGER \*** **\$19**

Sautéed mushrooms, arugula, chipotle aioli, bacon.

**THE LAST ROUND \*** **\$20**

Crisp fries, jalapeño queso, fried onions, crispy pork belly.

**BRUSCHETTA BURGER \*** **\$19**

Tomato bruschetta, mozzarella, basil aioli, balsamic drizzle.

**BLACK GARLIC VENISON BURGER \*** **\$23**

Seared wild venison, truffle cheddar, black garlic aioli, lemon-dressed arugula, pickled red onions.

**ASIAN-FUSION SALMON BURGER \*** **\$21**

Grilled salmon, soy-ginger glaze, wasabi-lime mayo, pickled cucumber, cabbage, scallions.

# PEMI DOGS

All served with Hand-Cut Fries!

Mckenzie natural casing franks made with premium pork & beef in Vermont.

**Sub:** Onion rings (+\$4), Truffle fries (+\$3), Caesar salad (+\$4), or Bacon cheese fries (+\$6).

**THE STRAIGHT SHOOTER** **\$12**

Plain hot dog on a toasted roll.

*Pro Tip: Check BYPB section below for add-ons.*

**CHILI CHEESE DOG** **\$16**

Chili, jack cheddar, diced red onions, toasted roll.

**THE GRANITE DOG** **\$17**

Maple mustard, grilled onions, apple cider-braised sauerkraut, cheddar.

**THE CHIP SHOT** *Chef's Pick* **\$17**

Spicy jalapeño relish, pepper jack, crispy fried onions, chipotle mayo.

# BEYOND THE BUN

Add chicken (+\$10), steak (+\$14), salmon (+\$12), or coconut shrimp (+\$10).

**BLACKENED SALMON BLT WRAP** **\$20**

Lettuce, tomato, bacon, spicy aioli.

**STEAK & FRIES \*** **\$28**

12 oz grilled NY strip, hand-cut fries, garlic aioli.

*Pro Tip: Add Cajun dust & blue cheese (+\$5).*

**BACK 9 ALFREDO** **\$14**

Creamy garlic alfredo with tomato bruschetta and penne.

# BUILD YOUR PEMI BURGER!

**Base:** 2x 3 oz patties, brioche bun, house fries.

**Cheese:** American, Swiss, Pepper Jack, Cheddar (\$2 ea.), Mozzarella, Blue Cheese, Jalapeño Queso (\$3 ea.)

**Proteins:** Chili (\$4), Veggie Chili (\$3), Bacon (\$3), Pork Belly or Pulled Pork (\$5), Egg (\$2.)

**Veggies:** Lettuce, Tomato, Roasted Tomato, Tomato Bruschetta, Fried Onions, Sautéed Onions, Pickled Red Onion, Pickled Peppers, Pickled Jalapeños, Avocado, Arugula, Pico de Gallo, Sautéed Mushrooms, Roasted Poblanos (\$2 ea.)

**Sauce:** Buffalo, BBQ, Habanero, Ranch, Honey Mustard, Sweet & Sour, Chipotle Mayo, Blue Cheese, Garlic Parm, Bacon Aioli, Garlic Aioli, Thousand Island (\$2 ea.)

*\* Not all ingredients are listed. \**

Alert your server to any special dietary needs.

\* Consuming raw or undercooked foods may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

**EXECUTIVE CHEF: MATTHEW MACDONALD • RESTAURANT MANAGER: WILL CHOUINARD**