



GOOD

APPETIZERS

EATS

- Buffalo Chips & Salsa** 9.00
our signature kettle chips cooked in house, served up with our very own No Name Saloon Southwestern Style Salsa
- Stab 'n Grab Tater Tots** 9.25
an old family favorite
- **sweet potato taters** 10.00
 - **loaded taters** 13.00
bacon bits, melted shredded cheddar, sour cream, jalapeños and chopped parsley
- Roasted Red Pepper Hummus** 12.00
carrots, celery, toasted pita & house-made tortilla chips
- Artichoke Jalapeño Dip** 12.00
chunky and spicy, served up with toasted pita
- Onion Rings** 10.00
battered and fried, served up with ranch dressing
- French Fries** (add chili \$4.00) 8.00
- Quesadilla** (add chicken or pork \$5.50) 10.00
loaded with spicy pepper jack and american cheese, sautéed onions, roasted red and green peppers and a bit of garlic
- Mozzarella Sticks (8)** 12.00
cheesy sticks, served up with a side of marinara
- Buffalo Wings (8)** 17.50
traditional hot, *Traeger* sugar lips or *Traeger* texas spicy served up with veggies and bleu cheese dressing
- Buffalo Nachos** 15.50
black beans, sliced jalapeños, ground buffalo meat, monterey jack and cheddar cheese, pico de gallo, sour cream and guacamole, served over corn tortilla chips



HOT

SOUPS & SALADS

CRISP

- Soup of the Day** 13.00
served up in a sourdough bread bowl with chips & house salsa
- Bourbon Steak Chili** 13.00
served up in a sourdough bread bowl, topped off with cheese, onions, sour cream and a side of house chips & salsa
- Caesar Salad** (add chicken \$5.50) 10.00
crisp romaine leaves tossed with fresh grated asiago cheese, herb croutons and caesar dressing
- Taco Salad** 16.50
seasoned ground buffalo, corn relish, black beans, pico de gallo and cilantro lime cream dressing over mixed greens in a flour tortilla bowl
- Blackened Shrimp Salad** 16.50
mixed greens, cherry tomatoes, bleu cheese crumbles and red onions
- Salmon Salad** 16.50
mixed greens, cherry tomatoes, oranges, feta cheese, raspberry vinaigrette dressing

Dressings: ranch, bleu cheese, cilantro lime, 1000 island, vinaigrette, caesar



JUICY

BUFFALO BURGERS

MEATY

- made with 1/2 pound signature buffalo meat served up on a fresh grilled potato bun with our house-made buffalo chips and our very own No Name Saloon Southwestern Style Salsa
(substitute fries, salad or onion rings \$4.00)
- Saloon Burger** 17.00
our "burgerlicious nine napkin" 1/2 lb. monster served up with grilled onions, cheese, tomatoes, shredded lettuce and mayo
- No Name Burger** 17.50
our 1/2 lb. patty topped with a heap of cream cheese, sliced jalapeños layered w/lettuce, tomatoes and topped off with our very own chipotle aioli
- Bacon Bleu Cheeseburger** 16.50
all your favorites on this one! crispy bacon, crumbled bleu cheese and our house garlic aioli
- BBQ Bacon Cheeseburger** 18.75
a hang-over delight! served up with grilled onions, cheese, crispy bacon, shredded lettuce, choice of *Traeger* sweet lips or texas spicy bbq sauce
- Zesty Avocado Burger** 19.25
served up with fresh avocado, tomato, shredded lettuce, topped off with our house-made chipotle vinegar aioli
- Buffalo Sliders** 19.50
can't decide on a burger? then get the trio. BBQ bacon cheeseburger, saloon burger and bacon bleu cheeseburger all on one plate



ZESTY

HOOFLESS BURGERS

HEALTHY

- served up on a fresh grilled potato bun with our signature house-made buffalo chips and our very own No Name Saloon Southwestern Style Salsa
(substitute fries, salad or onion rings \$4.00)
- Turkey Burger** 16.00
a healthy fix for that burger craze! a blend of free range turkey and cilantro. served up with cheese, tomatoes, lettuce, fresh cilantro and mayo
- Fried Buffalo Chicken Burger** 15.50
fried chicken patty tossed in spicy buffalo sauce, guacamole, lettuce and tomatoes
- Veggie Burger** 14.50
a black bean vegetarian patty served up with grilled mushrooms, tomatoes, shredded lettuce and sour cream

Please note: consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



STACKED

SANDWICHES ETC.

TASTY

- served up with our signature house-made buffalo chips and our very own No Name Saloon Southwestern Style Salsa
(substitute fries, salad or onion rings \$4.00)
- No Name Veggie Wrap** 15.50
corn relish, roasted red peppers & hummus, red onion, avocado, spring mix, balsamic vinaigrette, spinach tortilla
- BLT Sandwich** 16.50
six pieces of crispy bacon, lettuce, tomatoes and garlic aioli on fresh french sourdough bread
- Chicken Wrap** 16.50
sliced succulent chicken breast served up with lettuce, tomatoes, avocado and topped off with chipotle aioli, flour or spinach tortilla
- Corned Beef Reuben** 16.50
sliced corned beef, swiss, sauerkraut, thousand island dressing on fresh marble rye bread
- Grilled Chicken Panini** 16.50
succulent chicken breast, swiss cheese, roasted red peppers and sautéed onions, served up on fresh foccacia bread
- BBQ Pork Sandwich** 16.50
heaps of our delicious smoked pork, topped off with crisp bacon, lettuce, choice of *Traeger* sweet lips or texas spicy bbq sauce, fresh potato bun
- Pork Carnitas Tacos** 16.50
lettuce, pico de gallo, shredded cheese and salsa, served on flour tortillas

FLAKY

FISH & CHIPS

PLUMP

- served up with our signature house-made buffalo chips and our very own No Name Saloon Southwestern Style Salsa
(substitute fries, salad or onion rings \$4.00)
- Fish 'n Chips** 17.00
beer battered filet of atlantic cod, flash fried until crunchy, flavorful and moist served up with french fries and buffalo chips
- Fish Tacos** 16.50
flash fried atlantic cod filet, pico de gallo, lettuce, fresh cilantro and cilantro lime sauce all wrapped up in flour tortillas

All prices and menu items are subject to change
Split plate charge \$2 | We happily accept cash | Take out orders available



WINES

How classy people get smarter (see rule #3)

- SPARKLING -

	glass	bottle
Zonin Prosecco - Veneto, IT dry, fruity, refreshing	9	33
Underwood Rosé Bubbles - WA (250ml can) pink grapefruit, hood strawberry, watermelon	18	~
Veuve Clicquot Yellow Label - Champagne, FR	~	140
Dom Perignon Brut - Champagne, FR	~	395

- WHITE & ROSÉ -

	glass	bottle
Castle Rock Chardonnay - Central Coast, CA rich, vanilla, pear, melon	9	33
Fruit & Flower Chardonnay - WA (250ml can) ripe pear, apple, citrus blossom, mod. acidity	18	~
Caposaldo Pinot Grigio - Veneto, IT dry, crisp, floral, almond	10	36
Saveé Sea Sauvignon Blanc - Marlborough, NZ herbal, crisp acidity, silky	10	36
Old Town Cellars Rosé - Park City, UT rose petal, red plum, crisp & bright finish	12	45
Ah-So Grenache Blanc - SP (250ml can) super fresh & fun, notes of honey & citrus	16	~

- RED -

	glass	bottle
2 Copas Red Blend - Mendoza, ARG mild spice, cherry, raspberry, un-oaked	9	33
Underwood Pinot Noir - WA (250ml can) cherry, blueberry, cigar box	18	~
Geyser Peak Cabernet - California black cherry, blueberry, rich, decadent	12	45
Ah-So Grenache Red - SP (250ml can) light & refreshing, ripe red fruits & velvet tannis	16	~



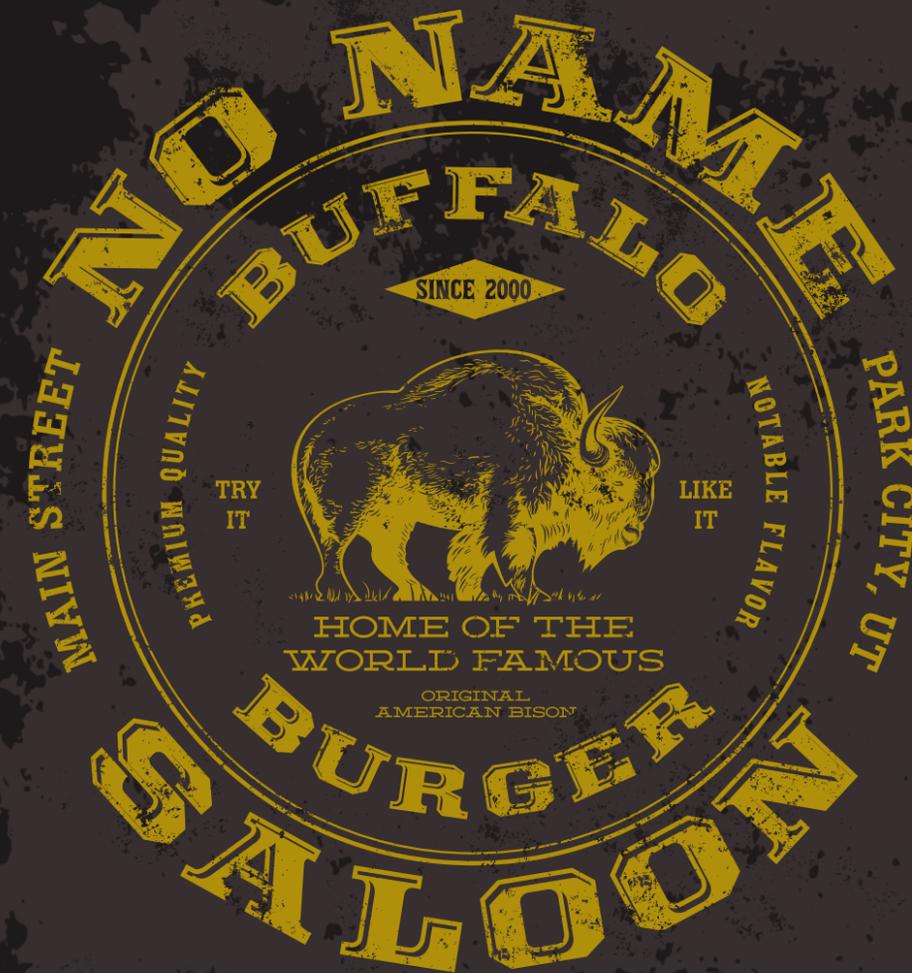
PRODUCTS



FRESH SQUEEZED JUICE



Help us reduce our impact on the environment.
Please understand that most of our drinks are served without straws.
Paper straws are available upon request. ~ Thank you.



SWAG SHOP

first floor - back of the building

T-Shirts • Hats • Hoodies • Ladies Tees
Pint Glasses • Stickers • Shot Glasses
Posters • Jewelry • Koozies
Gifts • Collectibles
(See rule #4)

Shop from your barstool or from home
NoNameSaloon.com



Check out our other
Park City joints!



7th & Park Avenue
(435) 647-0040
ButchersChophouse.com



1251 Kearns Blvd
(at The Yard)
(435) 649-0911
BoneyardSaloon.com



1251 Kearns Blvd
(at The Yard)
(435) 649-0911
WineDivePC.com

Contact us for all your party & group needs
groups@DBRparkcity.com

- SALOON RULES -

1. Don't be a wimp, try the buffalo. You may never eat beef again.
2. Special orders do upset us! Substitutions slow the process, increase the wait and cost you dearly.
3. Beer makes you smart, you better have a couple.
4. If we don't have it, you don't need it.

5. Keep your tips up.

6. Shut up and eat.

