



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, house-made BBQ, Kickin Honey-Garlic 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, house 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** 16.50
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
- Southern Fried Chicken Burger** 16.50
southern fried chicken breast, house made apple cider slaw, pepper jack cheese, chipotle aioli - house BBQ sauce at table
- Veggie Burger** 15.50
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, house-made cider slaw, fresh potato bun - house BBQ sauce at table
- Pork Carnitas Tacos** 16.50
lettuce, pico de gallo, shredded cheese and salsa, served on flour tortillas

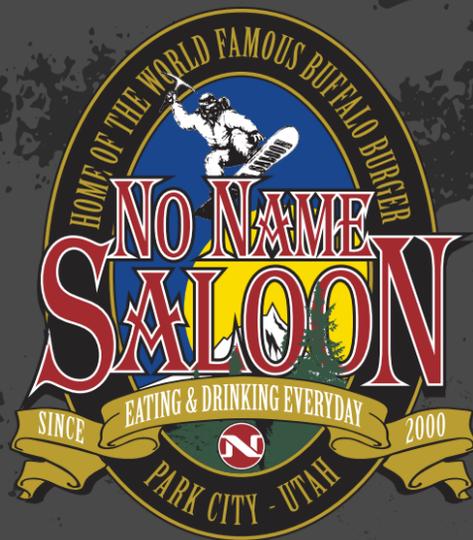
FLAKY

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	10	40
Underwood Rosé Bubbles - WA (250ml can) pink grapefruit, hood strawberry, watermelon	14	~
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	10	40
Erath Chardonnay - OR dry, touch of oak, fruit & peppy acidity	14	56
Caposaldo Pinot Grigio - Veneto, IT dry, crisp, floral, almond	11	44
Saveé Sea Sauvignon Blanc - Marlborough, NZ herbal, crisp acidity, silky	11	44
La Vielle Ferme Rosé - Southern FR rose petal, red plum, crisp & bright finish	11	44

- RED -

	glass	bottle
2 Copas Red Blend - Mendoza, ARG mild spice, cherry, raspberry, un-oaked	10	40
One Hope Pinot Noir - CA off-dry, ripe strawberry, bing cherry	11	44
Geyser Peak Cabernet - CA black cherry, blueberry, rich, decadent	12	48
Antigal 'Uno' Malbec - Mendoza, AZ organic grapes, plum, black fruit & vanilla, soft tannins	11	44



PRODUCTS



FRESH SQUEEZED JUICE

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!



Just down the street!
7th & Park Avenue
butcherschophouse.com



Off Main local's favorite
1251 Kearns Blvd
boneyardsaloon.com



No Name's family side
Right next door!
annexburger.com

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



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.



- 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.

