

The Broken Oar

53 W 400 N 84532-2355 · +14352593127 · Updated: Jan 14, 2026

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STARTERS 6

Bowl of Sweet Potato Fries **\$10.00**

Sweet potato fries in our signature house blend, cinnamon sugar, salt, caramel, and lemon zest

Flatbread & Dip **\$9.00**

Sliced artisan flatbread served with jalapeño artichoke cream cheese dip

Boneless Buffalo Wings **\$16.00**

Breaded chicken breast bites tossed in your choice of classic buffalo, or sriracha bourbon sauce. Served with carrots, celery, and creamy ranch dressing

Cheese Curds **\$15.00**

Lightly beer battered mozzarella cheese curds, fried to gooey perfection, and served with our house made marinara sauce

Chips and Salsa **\$9.00**

Made in house daily. Tortilla chips piled high and served with our fire roasted salsa

Pickle Fries **\$13.00**

The French fry version of fried pickles. Dill pickles cut into thin strips, battered, and deep fried. Served with our house made chipotle mayo

SALADS 4

Chicken Caesar Salad **\$17.00**

Grilled all-natural chicken on chopped romaine lettuce, shredded parmesan cheese, and home style croutons tossed in our Caesar dressing and served with garlic bread

Wedge Salad **\$10.00**

Iceberg wedge, topped with bacon crumbles, cherry tomatoes, bleu cheese crumbles and drizzled with our house made bleu cheese dressing

"Duckie" Salad Dippers **\$10.00**

Romaine Lettuce leaves topped with green onions, sunflower seeds, dried cranberries, and bleu cheese crumbles served with a blue cheese dipping sauce

House Salad **\$8.00**

California Blend of lettuce, grape tomatoes, red onions, black olives, and home style croutons tossed in our house made Italian dressing

STREET FOOD MASHUPS 10

"Pork" Upine Rim Trail" Tacos **\$12.00**

Three pork tacos, topped with cilantro and jalapeño coleslaw. Served with lime, and fire roasted salsa

"Steer Ridge Rapid" Tacos **\$15.00**

Three brisket tacos, topped with cilantro and jalapeño coleslaw. Served with lime, and fire roasted salsa

"Fisher Towers" Tacos **\$14.00**

Three beer battered cod tacos, topped with cilantro and jalapeño coleslaw. Served with lime, and fire roasted salsa

"Chicken Corners Trail" Tacos **\$13.00**

Three charbroiled chicken thigh tacos, topped with cilantro and jalapeño coleslaw. Served with a lime, and fire roasted salsa

Southwest Nachos **AVAILABLE OPTIONS**

Made in-house daily, tortilla chips piled high. Shredded cheddar cheese, queso cheese sauce, green onion, and sour cream. Served with fire roasted salsa

\$15.00
Topped with Pulled Pork: \$17.00
Topped with Beef Brisket:
\$19.00

Italian Beef Flatbread **\$15.00**

Artisan flatbread spread with a jalapeno artichoke cream cheese, mozzarella cheese, and topped with giardiniera veggies, and sliced roast beef

BBQ Chicken Flatbread **\$13.00**

Artisan flatbread topped mozzarella cheese, grilled chicken, red onions, bacon and drizzled with house BBQ sauce

"Devil'S Garden" Veggie Flatbread **\$12.00**

Artisan flatbread spread with a jalapeño artichoke cream cheese, mozzarella cheese, and topped with giardiniera veggies, peppers, red onions, and grape tomatoes

"Class III" Hot Dog Sliders **\$14.00**

Try a variety of all-beef hot dogs, grilled on a toasted bun. One topped with ground mustard, one topped with pulled pork, and one topped with beef brisket

Oar Fries **AVAILABLE OPTIONS**

Fries with chopped bacon, green onions, queso, and shredded Monterey Jack cheese

\$11.00
Topped with Pulled Pork: \$15.00
Topped with Beef Brisket:
\$18.00

BURGERS 6

The Oar Burger **\$18.00**

A local and visitor favorite alike! This signature burger is loaded with pastrami and bacon, then topped with Swiss cheese

"Fiery Furnace" Burger **\$16.00**

Topped with pepper jack cheese, grilled jalapeños and onions, and our signature sriracha bourbon drizzled over the top

"Muscle Man" Burger **\$18.00**

Topped with pulled pork, bacon, cheddar cheese, and our house BBQ sauce drizzled over the top

"Moab Daily" Burger **\$15.00**

Whether you choose beef or chicken this burger is an All-American Classic topped with cheddar cheese

"Miners Cabin" Burger **\$18.00**

Topped with fresh avocado, bacon, beer battered onion rings, and our house BBQ sauce drizzled over top

"Desolation Canyon" Burger **\$18.00**

Topped with fresh avocado, bacon, Swiss cheese, and our signature chipotle mayo sauce

SANDWICHES 6

Pulled Pork Sandwich **\$17.00**

Our house pulled pork and bacon piled high on a toasted ciabatta bun. Topped with cheddar cheese, lettuce, tomato, and BBQ sauce

"Rubicon" Sandwich **\$17.00**

The Broken Oar's twist on a classic Reuben. Pastrami and ham piled high and on grilled rye bread, topped with Swiss cheese, jalapeño coleslaw, and chipotle mayo

"Steel Bender" Hot Italian Beef Dip **\$17.00**

Hot Roast Beef, caramelized pepper and onions piled on a toasted ciabatta bun, spread with giardiniera veggies and topped with Swiss cheese and a pickle spear

Beef Brisket Sandwich **\$18.00**

House seasoned beef brisket piled high on a toasted ciabatta bun, topped with BBQ sauce, red onions, cheddar cheese, and a pickle spear.

"Castleton Towers" Sandwich **\$18.00**

This towering sandwich is stacked high with beef brisket, pulled pork, and bacon on a toasted ciabatta bun with cheddar cheese and our BBQ sauce

Oar Club Sandwich **\$16.00**

A Cuban with a twist: pulled pork and ham piled on grilled rye bread, and topped with a pickle spear, Swiss cheese, and ground mustard.

PASTA 2

Chicken Fettuccini Alfredo **\$20.00**

Grilled all-natural chicken breast atop fettuccini pasta tossed in our signature, creamy alfredo sauce and finished with shredded parmesan. Served with garlic bread

Chicken Parmesan **\$17.00**

Breaded chicken breast with our house made marinara sauce, mozzarella cheese, and fresh basil atop linguini pasta. Served with garlic bread

STEAKS 4

Sirloin **\$27.00**

Midwest corn-fed certified angus beef, highly marbled with full flavor and tenderness, hand-cut and trimmed.

Coulotte Wagyu **\$35.00**

This all-natural American Wagyu Beef is the result of cross breeding Japanese wagyu beef with continental breeds of cattle. American Wagyu beef is prized because of its intense marbling and rich flavor.

Medallions

\$30.00

Certified angus beef shoulder tender medallions is a tender cut, charbroiled, sliced, and topped with our signature BBQ butter sauce.

Flat Iron

\$32.00

The Flat Iron steak sometimes known as the "Butlers' Steak" is Certified Angus Beef, cut from the shoulder for perfectly tender and juicy steak.

SEAFOOD ⁴

Fish & Chips

\$16.00

Beer-battered cod served with house made jalapeño coleslaw, and choice of our famous sweet potato fries, French fries, or beer-battered onion rings.

Trout

\$25.00

Skin on red trout pan seared with fresh lemons, served with lemon, sauteed asparagus, roasted potatoes and finished with parmesan cheese.

Shrimp and Chips

\$16.00

Large breaded, butterflied fried shrimp served with house made jalapeño coleslaw, and choice of our famous sweet potato fries, French fries or beer-battered onion rings.

Honey Sriracha Lime Salmon

\$26.00

Salmon sauteed in garlic, honey and sriracha and then finished with a splash of lime, served on a bed of fresh asparagus and roasted potatoes.

ENTREES ⁴

Chicken Tender Basket

\$13.00

Homestyle chicken tenders served choice of our famous sweet potato fries, French fries or beer battered onion rings

"The Lawman" Pork Chop

\$26.00

Double cut bone in pork chop, grilled in our signature BBQ butter and served with red skinned garlic mashed potatoes and fresh asparagus.

Honey Sriracha Lime Chicken

\$24.00

All-natural chicken breast sauteed in garlic, honey and sriracha and then finished with a splash of lime, served on a bed of fresh asparagus and roasted potatoes.

"The Outlaw" Pork Chop

\$26.00

Double cut bone in pork chop, grilled in our signature sriracha bourbon sauce and served with red skinned garlic mashed potatoes and fresh asparagus.

FROM THE SMOKER ⁴

St. Louis Sticky Ribs

\$35.00

St Louis style ribs smoked with natural hardwood and blend of seasonings and signature BBQ sauce to create a tender, fall-off the bone rib.

Smoked Pulled Pork

\$20.00

All-natural hardwood smoking combined with our blend of seasoning makes this pork shoulder develop the perfect rich smokey flavor.

BBQ Chicken Thighs **\$19.00**

All-Natural boneless skin-on chicken thighs seasoned, charbroiled, and glazed with signature BBQ sauce.

Beef Brisket **\$28.00**

All-natural hardwood smoking combined with our blend of seasoning makes this Certified Angus Beef brisket develop the perfect rich smokey flavor.

THE OAR'S SWEET FRIES & ICE CREAM 1

Sweet Fries & Ice Cream **\$8.00**

Do you ever dip your fries in ice cream? Well here at The Oar we take it to the next level. Our salty, sweet, lemon zested sweet potato fries topped with ice cream is a treat that can't be beat

DRAFT CRAFT BREWS 6

Broken Oar Lager, Wasatch Brewing Co.

Evolution Amber Ale, Wasatch Brewing Co.

Juicy IPA Squatters Craft Beers

American Wheat Hefeweizen, Squatters Craft Beers

Full Suspension Pale Ale, Squatters Craft Beers

Bier a German Pilsner, Squatters Craft Beers

BOTTLED & CAN CRAFT BREWS 3

Strawberry Blonde Ale, Wasatch Brewing Co. **\$5.00**

Polygamy Porter, Wasatch Brewing Co. **\$5.50**

Apricot Hefeweizen, Wasatch Brewing Co. **\$5.50**

LAGERS & PILSNERS BOTTLES & CANS 11

PBR Miller Brewing Co. **\$3.00**

MGD Miller Brewing Co. **\$4.25**

Budweiser, Anheuser Bush **\$4.50**

Michelob Ultra, Anheuser Bush **\$4.75**

Pacifico Clara, Grupo Modelo, Mexico **\$5.50**

Stella Artois IN Bev Belgium **\$7.50**

Coors Light, Coors Brewing Co. **\$4.25**

Miller Lite, Miller Brewing Co. **\$4.25**

Bud Light, Anheuser Bush	\$4.50
Corona Extra, Grupo Modelo, Mexico	\$5.50
Sam Adams Boston Lager, Boston Brewing Co.	\$5.50

FULL STRENGTH BOTTLED & CAN CRAFT BEWS 7

Hop Rising Double IPA 9% Squatters Craft Beers	\$7.25
Great Deceiver 7% Wasatch Brewing Co.	\$6.75
Ghost Rider White IPA Wasatch Brewing Co.	\$6.75
Sierra Nevada IPA 5.6% Sierra Nevada Brewing Co.	\$6.50
147 West IPA 5% Squatters Craft Beers	\$6.50
Hop Rising Hazy Double IPA Squatters Craft Beers	\$7.25
Tropical Hop Rising 9% Squatters Craft Beers	\$7.00

THE BROKEN OAR LEMONADES 6

Oar Lemonade, Orange-Strawberry	\$6.50
Jalapeño Cucumber Lemonade	\$6.50
Raspberry Lemonade	\$6.50
Strawberry Lemonade	\$6.50
Peach Raspberry Lemonade	\$6.50
House Lemonade	\$4.50

OAR ICED TEAS & COFFEE 5

Peach Iced Tea	\$6.50
Sweet Iced Tea	\$4.00
Coffee	\$2.25
Raspberry Iced Tea	\$6.50
Unsweetened Iced Tea	\$4.00

SOFT DRINKS 8

Coke	\$3.50
Coke Zero	\$3.50

Sprite	\$3.50
Barq's Root Beer	\$3.50
Diet Coke	\$3.50
Cherry Coke	\$3.50
Dr. Pepper	\$3.50
Apple Juice	\$3.50

RED WINE ⁸

Mark West Pinot Noir, California	AVAILABLE OPTIONS
Medium bodied with black cherry, strawberry, plum and soft tannins	Glass: \$10.50
	Bottle: \$48.00
Robert Mondavi Private Selection Merlot, California	AVAILABLE OPTIONS
Luscious layers of plum and spice with light oak	Glass: \$10.50
	Bottle: \$48.00
Penfolds Koonunga Hill Shiraz, Australia	AVAILABLE OPTIONS
Bursting with ripe black fruits with hints of raspberry and spice	Glass: \$10.50
	Bottle: \$48.00
Beringer Founders' Estate Cabernet Sauvignon, California	AVAILABLE OPTIONS
Dark, rich fruit enriched by toasted oak and spice	Glass: \$10.50
	Bottle: \$48.00
Woodbridge Merlot, California	\$8.00
Flavors of cherry cola and toasty mocha oak	
Ruffino Chianti, Italy	AVAILABLE OPTIONS
Fruity and floral aromatics with hints of spice and hazelnut	Glass: \$10.00
	Bottle: \$45.00
Woodbridge Cabernet Sauvignon, California	\$8.00
Flavors of berries, cedar, brown sugar, and toast, with a caramel finish	
Ravenswood Old Vine Zinfandel, California	AVAILABLE OPTIONS
Silky and smooth with bright cherry and berry flavors	Glass: \$10.50
	Bottle: \$48.00

WHITE WINE ⁵

Cavit Pinot Grigio, Italy	\$8.50
Light and refreshing flavors of citrus and green apple	
Menage a Trois Moscato, California	AVAILABLE OPTIONS
Juicy peach and a golden, sweet and tart, taste of apricot	Glass: \$8.00
	Bottle: \$36.00

Woodbridge Chardonnay, California**\$8.00**

Medium-bodied with tropical fruit, cinnamon, and maple aromas

Zonin Prosecco, Italy**AVAILABLE OPTIONS**

Very well balanced with delicate almond notes

Glass: \$10.50

Bottle: \$48.00

Sutter Home White Zinfandel, California**\$7.50**

Fresh and lively with hints of strawberry and melon

MAIN 8**PB & J Sandwich with Fries****\$5.00****Flat Bread Cheese Pizza****\$7.00****Fettuccini Pasta****\$6.00**

Choice of alfredo or marinera sauce

Chicken Tenders and Fries**\$7.00****Grilled Ham & Cheese with Fries****\$7.00****Cheeseburger and Fries****\$10.00****Grilled Cheese with Fries****\$4.00****2 All Beef Hot Dog Sliders and Fries****\$8.00****DESSERTS** 8**Chocolate Tower Cake****\$12.00****Brownie a la Mode****\$9.00****Seasonal Fruit Pie a la Mode****\$7.50****Root Beer Float****\$4.00****Chocolate Chip Cookies a la Mode****\$9.00****Strawberry Cheesecake****\$5.50****New York Cheesecake****\$4.00****Vanilla Ice Cream with Chocolate Sauce****\$2.50**