

Canyon Wings

Half Pound of Wings

Traditional Fried - \$8.50

Boneless Breaded - \$7.75

Featured Sauces Choose one per serving.

HOT - Pure Scream’n Hell, Hot, Mild, Cajun

SWEET - Bacon Bourbon Coca-Cola BBQ, Citrus Asian, Sweets’ Falls Spicy Peanut

SAVORY - Teriyaki, Creamy Garlic, Dorito Crusted, Lemon Pepper

Come in EVERY MONDAY FOR WING NIGHT

\$6.50 - Traditional | \$5.75 - Boneless

Salads

Add blackened steak - \$9 | Add blackened chicken - \$6 | Add blackened salmon - \$8.50

Caesar - \$8.50

Croutons, tomatoes, parmesan, balsamic reduction, and Caesar dressing

The House Salad - \$8.50

Field greens, carrots, tomatoes, cucumbers, and red onion; choice of dressing: ranch, balsamic, bleu cheese, or thousand island

Songer Salad - \$8.50

Chopped iceberg topped with bacon, bleu cheese crumbles, tomatoes, cucumber, and blackened ranch

Quick Bites and Sides

Sweet & Spicy Applewood Bacon Strips - \$5.75

House Fried BBQ Chips - \$2.25
Blackened Ranch

Side Salad - \$3.95

Choice of dressing: ranch, balsamic, bleu cheese, or thousand island

House-Made Dill Pickle Spears - \$1.75

Creamy Slaw - \$2.25

Hand-Cut Burbank Potato Fries Side - \$2.25 | Basket \$5.50

Fried Onion Petals - \$4.75
Served with blackened ranch

Dessert

Fried Brownie Bites - \$5.95
with caramel dipping sauce

Southern Pecan Pie - \$5.25
with whipped cream

Initiations

Class VI Fries - \$8.75

Add extra bacon \$1 | Add extra cheese \$1 | Add pickled jalapeños 75¢
Hand-cut Burbank potato, melted cheese sauce, crispy bacon, scallions, with ranch and sabi dipping sauces

Spicy Cheesy Chicken Dip - \$7.95

Shredded roasted chicken in a spicy cream sauce topped with cheddar cheese and served with crispy corn tortilla

Sierra Nevada - Old Bay Poached Peel and Eat Shrimp - \$10.95

Served with cocktail sauce

Sandwiches & Wraps

Served with house fried chips; substitute hand cut fries for \$2.25 or small side salad for \$3.50.
Substitute gluten-free bun \$2.

Rivermen’s Reuben - \$12.95

Sauerkraut, Swiss cheese, and thousand island dressing on rye

Spicy Chicken and Bacon Wrap - \$12.75

Avocado, lettuce, tomato, and onion with sabi mayo in a flour tortilla

Cheese Steak - \$12.95

Shaved roast beef, sautéed mushrooms, bell peppers, onions, and melted provolone cheese

Grilled Chicken Naan - \$12.75

Add bacon \$1 | Add avocado \$2.75
Lettuce, tomato, onion, and feta with sriracha yogurt sauce on toasted naan

Burgers & Alternative Burgers

Served on a fresh baked brioche bun with house fried chips. Add an egg \$1.
Substitute hand cut fries for \$2.25 or small side salad for \$3.50. Substitute gluten-free bun \$2.

Burgers

Angus Beef - \$13.75

Chetty’s signature grind
Your choice of red, pink or brown

Alternative Burgers

Free-Range Chicken Breast - \$12.75

Marinated in garlic and olive oil

Atlantic Salmon Fillet - \$13.25

Seasoned with Old Bay

Veggie Lover's Patty - \$12.25

Plant-based veggie patty

Chetty’s Signature Brisket Chili - \$6.95

Sour cream, cheddar cheese, crispy corn tortilla

Pepperoni Flatbread - \$8.95

With pepperoni, provolone, and tomato sauce

Loaded Nachos - \$10.75

Bbq pork, cheese sauce, salsa, scallions, and sour cream

White Bean Hummus - \$6.95

With Sriracha, feta cheese, tomatoes, and pita chips

Pub Pretzels - \$7.95

Duo of Sauces hot cheddar cheese Sauce and brew pub mustard dip

Fried Egg, Avocado, and Bacon - \$11.75

Applewood bacon, melted provolone cheese, and sabi mayo on toasted rye

MRT Big Bologna Sandwich - \$9.95

Fried bologna with melted Swiss cheese and creamy slaw


BBQ Pulled Pork Sandwich - \$10.25

Tangy bbq sauce, crispy onions, and creamy slaw on a toasted brioche bun

Warm Avocado and Feta Wrap - \$11.95


Add bacon \$1 | Add egg \$1
Lettuce, tomato, and onion with sriracha yogurt sauce in a flour tortilla


Choose Your Toppings

 **Chetty’s Classic** - Lettuce, tomato, onion, pickle; choice of cheese; cheddar, blue, Swiss, american, pepper jack, provolone

Cheyenne - Cheddar cheese, crispy bacon, bbq sauce, fried onions

Hawaii - Pepper jack cheese, grilled pineapple, bacon, tomato, lettuce, sabi mayo

 **Fra Diavolo** - Pepper jack cheese, pickled jalapenos, sabi mayo and scream’n hell

 **Mushroom Prov** - Mushrooms, bell peppers, onions, and melted provolone

PRIX FIXE MENU

Lunch: Choose one item from one of these sections: **Canyon Wings, Salads, Sandwiches & Wraps** or **On a Bun.**

Dinner: Choose one **Starter** and **Dessert.**
Choose one item from one of these sections: **Canyon Wings, Salads, Sandwiches & Wraps** or **On a Bun.**

Drink Menu

Bottled & Canned Beer

We proudly serve beverages in cans whenever possible. This enables us to recycle, since glass recycling is not available in our region. A cold glass is always available upon request.

- Blue Moon - \$4
- Bud Light - \$4
- Budweiser - \$4
- Coors Light - \$4
- Michelob Ultra - \$4
- Miller High Life - \$4
- Miller Lite - \$4
- O’Douls - \$4
- Yuengling - \$4
- Angry Orchard Hard Cider 16 oz. - \$6
- Big Timber IPA 16 oz. - \$6
- Big Timber Porter 16 oz. - \$6
- Cold Trail Blonde Ale - \$5
- Corona Extra- \$5
- Mothman- \$6
- Fat Tire Lager - \$5
- Greenbrier Valley Devil Anse IPA - \$5
- Greenbrier Valley Wild Trail Pale Ale - \$5
- Guinness Draught 16 oz. - \$6
- Heineken - \$5
- Sierra Nevada Pale Ale - \$5
- Sierra Nevada Torpedo Extra IPA - \$5
- Stella Artois - \$5

On Tap

We feature rotating Appalachian microbrews from West Virginia and our neighboring states.

- Pabst Blue Ribbon - \$2.75/\$9
- Rotating brews - \$6/\$18

Sparkling Wines

Tiamo Prosecco *Italy* - \$9 split

White Wines

- Dr. Loosen Riesling *Germany* - \$8/\$30
- Salmon Creek Chardonnay *California* - \$6/\$22
- Butterfield Chardonnay *California* - \$9/\$34
- Prendo Pinot Grigio *Italy* - \$8/\$30
- Alan Scott Sauvignon Blanc *New Zealand* - \$8/\$30
- Salmon Creek White Zinfandel *California* - \$6/\$22

Red Wines

- Salmon Creek Cabernet Sauvignon *California* - \$6/\$22
- Gravel Bar Cabernet Sauvignon *Washington* - \$10/\$38
- Angeline Pinot Noir *California* - \$9/\$34
- Salmon Creek Merlot *California* - \$6/\$22
- Altos Las Hormingas Classico Malbec *Argentina* - \$8/\$30
- Chateau Damase Bordeaux Superieur *France* - \$10 glass/\$38

House Cocktails

Go Local. Try Smooth Ambler Spirits Old Scout American Whiskey made in nearby Maxwelton, West Virginia.

Smashed Peach - \$10

bourbon, peaches, mint, and simple syrup smashed together. Served over ice in a brown sugar rimmed mason jar

Cucumber Martini - \$10

gin, cucumber and fresh mint, well bruised with ice and served up

Watermelon Mojito - \$10

rum, fresh watermelon, mint, and simple syrup muddled and topped with ice and soda. Served in a pink sugar rimmed mason jar

Fresh Fruit Belinis - \$10

fresh watermelon, classic peach, pineapple, or mango macerated and topped with bubbling prosecco in a sugar rimmed flute with a sprig of fresh mint

Bees Knees - \$10

bourbon, honey, fresh squeezed lemon, and a splash of pineapple juice. Well bruised and served over ice in a mason jar and topped with soda

Guide-a-Rita - \$10

tequila, house-made fresh citrus margarita mix, fresh oranges, well bruised and served over ice in a salt rimmed mason jar. Finished with a healthy portion of your guides favorite energy drink...draft PBR

Mango Tango - \$10

tequila, fresh mango, cilantro, fresh limes, and our house-made fresh citrus margarita mix, muddled and served over ice in a salt rimmed mason jar topped with a splash of soda

Mountaineer Moonshine - \$10

WV’s finest, mixed with blue curaco, finished with lemonade, and named after our home team. Served over ice in a mason jar

River Runner - \$10

white, spiced, and coconut rums with pineapple and cranberry juice. Served over ice in a mason jar with an orange and a cherry

Fayette Station Peach Tea - \$10

sweet tea vodka, peach schnapps, and cranberry juice served over ice in a mason jar with a lemon and lime

Moscow Mule - \$10

fresh squeezed limes, vodka, and ginger beer stirred with ice in a copper kettle mug

Keeneys Cool Mule - \$10

fresh watermelon, peach, pineapple, or mango muddled and stirred with fresh limes, vodka, ginger beer, and ice in a copper kettle mug

Bloody Nose Mary - \$10

vodka and Zing Zang shaken up with a bit of Sriracha and piled high in a mason jar with pickles, olives, crispy bacon, and a slice of pickled egg (a West Virginia specialty)

The Extreme Margarita - \$15

patron silver tequila shaken up, with cointreau, house-made fresh citrus margarita mix, and a float of grand marnier. Served in a salted mason jar with fresh orange



Chester Wayne “Chetty” Morton, bus driver and mechanic extraordinaire, became Class VI ‘s first bus driver in 1978 as part of the package deal when they purchased a 1949 GMC transit bus from Oak Hill City Lines. At an age when most people begin retirement, Chetty started an 18 year stint with Class VI, now part of AOTG. The bus was sold to a movie studio for its role in the 1991 movie, A Rage in Harlem. Chetty passed away in February 2004 at the age of 90.