

Dining

January 1, 2013 brought a new year, new resolutions, and a new Tucson restaurant! The Lodge Sasquatch Kitchen offers high quality comfort foods reminiscent of hunting, fishing, and skiing lodges. The one-of-a-kind restaurant is Chef Aaron May's latest Tucson creation.



The Lodge has done major renovations to the former My Big Fat Greek Restaurant space on Ina Road and La Cholla Boulevard. Locally sourced timber throughout the interior of the restaurant and servers in "Lumberjack-esque" attire adds to the comforting feeling of a true lodge.

Some of the restaurant's highlights include Smoked Chicken Nachos with a five-cheese sauce, black beans, jalapenos, avocado, pico de gallo and sour cream and a Beer Braided Brat. The Lodge Burger and the Sasquatch Burger (the Lodge burger served inside a grilled cheese sandwich) are also must-haves on the American comfort food-inspired menu. Guests can also try the Prime Rib of Beef Au Jus or the Famous Fried Walleye for a unique taste of The Lodge.

Along with delicious, soothing eats, The Lodge Sasquatch Kitchen also offers seven draft beers, a variety of beers by the bottle, unique cocktails, and wines. From 4 p.m. to 7 p.m. daily, guests can participate in the Bar-Side Happy Hour with \$3 domestic drafts, house wines, and wells, half price appetizers, and more deals! With daily drink specials, something on the menu for everyone, and 40 HD TV's showcasing sporting events, The Lodge Sasquatch Kitchen is the perfect place to catch a game, dine with friends, or relax at the bar.

www.lodgetucson.com.