

Opening Acts

ARTISAN PORK CRACKLINGS **GF**

Pork Rinds tossed in a Red Rocks Crackling Spice.
Served with a Lemon Aioli
\$6.50 cal 1180

HERITAGE MEATBALLS

Angus Beef, Heritage Pork, Tomato Ragu, Pecorino,
Toasted Marcona Almonds and Panko
\$11.50 cal 1670

CHICKEN WING LOLLIPOPS

Stuffed with Blue Cheese, Roasted Celery, Caramelized
Onions and Panko. Served with a Red Onion Marmalade
\$14.50 cal 1000

CHARCUTERIE (2) **GF**

Artisan Meats & Cheeses
\$19.00 cal 840

GF GLUTEN FREE

*Other gluten free options are available.
Please ask your server.*

2,000 calories a day is used for general nutrition advice
but calorie needs vary. Additional nutrition information
is available in writing upon request.



Salads

CAESAR

Romaine Lettuce, Cucumbers and Parmesan Brioche Croutons. Served with a Black Pepper Caesar dressing
\$9.00 cal 700

Add Chicken \$4 cal 124

Add Salmon \$5 cal 220

GRILLED CASHEW CHICKEN GF

Napa Cabbage, Mango, Peppers, Enoki Mushrooms, Edamame and Scallions. Served with a Cashew Sesame Dressing
\$12.50 cal 740

Soup

BUFFALO CHILI

Slow cooked Bison Chili served with Aged Cheddar Cheese, Jalapeños, Sour Cream, Roasted Corn and Fried Tortilla Strips on the side
\$6.50 cal 710

CHEF'S DAILY SOUP CREATION

Chef's choice and rotated daily. Please ask your server for today's selection
\$6.00 cal vary

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Fire Grilled Flatbread

FIG

Grilled Pizza Dough brushed with Garlic Butter, topped with Fig Puree, Caramelized Onions, Gorgonzola Cheese, Arugula and Toasted Pine Nuts
\$12.00 cal 1130

RICOTTA & KALE

Grilled Pizza Dough brushed with Garlic Butter, topped with Whipped Ricotta, Pancetta, Roasted Cherry Tomatoes, Kale and Fried Shallots
\$12.00 cal 960

MARGHERITA

Grilled Pizza Dough brushed with Garlic Butter, topped with Crushed San Marzano Tomatoes, Mozzarella, Roasted Garlic and Fresh Basil
\$12.00 cal 920

Burgers

BUILD YOUR OWN BURGER*

Choice of Angus Beef (cal 1370) OR
Chicken Breast (cal 1030)

All burgers are served with Lettuce, Tomato, Onion and choice of Fries, Side Salad or Fruit Cup (+\$1.50)
\$13.50

*Choice of Cheddar, Pepper Jack, Mozzarella, Gruyere or Gorgonzola Cheese
Extra Cheese \$.50*

Avocado, Poblano Peppers, Bacon, Caramelized Onions, Sautéed Mushrooms, Marinara, Fried Egg – add \$1.50 each

SIDE OF FRIES

\$5.50 cal 410

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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Sandwiches

All Sandwiches are served with Fresh Cut Fries

AVOCADO BLT

Newskies Bacon, Avocado, Tomato, Gruyere and a Preserved Lemon Mayonnaise served on Multi-Grain Bread
\$12.50 cal 1150

VEGETABLE PITA

Roasted Zucchini, Squash, Red Onions, Portobello Mushrooms, Bell Peppers, Baby Spinach dressed with Tzatziki Sauce served in Pita bread
\$12.50 cal 840

ANGUS SKIRT STEAK*

Balsamic Vinegar and Brown Sugar Marinated Skirt Steak, Caramelized Onions, Poblano Peppers, Ricotta Salata on a Toasted Garlic Butter Hoagie roll
\$18.50 cal 1180

SESAME CHICKEN SALAD

Chef Tom Coohill Special

Lightly Smoked Chicken with Apples, Grapes, Scallions, Sesame Seeds and Walnuts tossed with Mayonnaise and served with Romaine Lettuce on a Ciabatta Roll
\$12.00 cal 910

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Encores

STUFFED SOPAPILLAS (3)

Fried Pastry tossed in Brown Sugar and Cinnamon, stuffed with Bavarian Cream. Served with Vanilla Bean Ice Cream
\$8.50 cal 430

TURTLE CHEESECAKE

Classic Cheesecake topped with Caramel, Chocolate Ganache and Peanuts
\$13 cal 740

BLUEBERRY COBBLER

Blueberry Cobbler served with Vanilla Bean Ice Cream
\$9 cal 350

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Soda

SOFT DRINKS

\$2.50 cal 0-220

COFFEE

Regular or Decaffeinated

\$2.25 cal 5

JUICE & TEA

Lipton Unsweetened Tea, Celestial Seasonings Herbal tea, Cranberry Juice*, Orange Juice*

\$2.00

*no free refills on any juice

Beer

DOMESTIC DRAFT

Coors Light (cal 210), Coors Banquet (cal 300)

\$5.00

CRAFT DRAFT

Blue Moon, Seasonal Rotator (cal vary)

\$5.75

BOTTLED BEER

Coors (cal 300), Coors Light (cal 210)

\$4.25

Corona Extra, Fat Tire (cal 210), Sunshine Wheat, Alaskan Amber, Lagunitas IPA (cal 240), Angry Orchard, Colorado Native, Blue Moon (cal 230)

\$4.75

NON-ALCOHOLIC BEER

Coors NA

\$3.75



Cocktails

WOODFORD RESERVE MANHATTAN

Woodford Reserve Bourbon, Sweet Vermouth, Bitters
\$8.00 cal 180

TANGERINE PINTA

Finlandia Tangerine Vodka, Pineapple Juice,
Lemon-Lime Soda
\$8.00 cal 160

LIME PALOMA

Herradura Silver, Lemon-Lime Soda, Fresh Lime Juice &
Pinch Of Salt
\$8.00 cal 200

GENTLEMAN JACK SLING

Gentleman Jack, Fresh Lemon Juice, Simple Syrup And
Dash Of Bitters
\$8.00 cal 210

JACK & GINGER

Jack Daniel's Tennessee Whiskey, Ginger Ale, Lime
\$8.00 cal 110

CRANBERRY FRENCH MARTINI

Finlandia Cranberry Vodka, Chambord, Pineapple Juice,
Lemon
\$8.00 cal 110

SPICED TEA

Jack Daniel's Tennessee Fire, Apple Juice,
Cranberry Juice, Tea
\$8.00 cal 140



Wine

RED	GL	BT
STERLING VINTERS COLLECTION Cabernet Sauvignon	\$10	\$38
19 CRIMES Red Blend	\$8.5	32
GREG NORMAN Shiraz Cabernet	\$10	\$38
CHATEAU ST JEAN, CALIFORNIA Merlot	\$9.5	36
STERLING VC Meritage	\$8	\$30
LYRIC BY ETUDE Pinot Noir	\$13	\$50
ACACIA Pinot Noir	\$8	\$30
BERIGNER KNIGHTS VALLEY Cabernet Sauvignon	\$15	\$55

WHITE	GL	BT
MATUA Sauvignon Blanc	\$8	\$30
LYRIC BY ETUDE Chardonnay	\$12	\$45
BEAULIEU VINEYARDS Moscato	\$6	\$22
GABBINAO PROMESSA Pinot Grigio	\$6	\$22
BEAULIEU VINEYARDS COASTAL Riesling	\$6.5	24
BERINGER LUMINUS Chardonnay	\$15	\$55
CHATEAU ST JEAN SONOMA Sauvignon Blanc	\$9.5	\$36
MATUA Rose	\$7.5	\$28
STELLINA DI NOTTE Prosecco	\$8	\$30

