

Opening Acts

ARTISAN PORK CRACKLINGS GF

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

HERITAGE MEATBALLS

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

CHICKEN WINGS GF

Celery and Carrot Sticks and Choice of 2 Sauces:
Buffalo, BBQ, Sweet Chili, Ranch, Blue Cheese
\$12.50 cal 700-1100

CHARCUTERIE

Artisan Meats & Cheeses
\$19.00 for 2 people cal 840
\$38.00 for 5 people cal 1680
\$72.00 for 10 people cal 3360

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.

18% gratuity and no split checks on parties of 8 or more.

We accept all major credit cards.
No personal Checks accepted.



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

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

ADD A SIDE SALAD

Garden or Caesar

\$5.00 cal 18-50

Soup

BUFFALO CHILI

Slow cooked Bison Chili served with Aged Cheddar Cheese, Jalapeños, Sour Cream, Roasted Corn and Fried Tortilla Strips

\$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 Fries or Fruit Salad
\$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

*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, Leaf Lettuce, Gruyere and a Preserved Lemon Mayonnaise served on Texas Toast
\$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, Arugula, Ricotta Salata on a Toasted Garlic Butter Persian Baguette
\$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 Lettuce on a Ciabatta Roll
\$12.00 cal 910

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Entrees

COLORADO ELK RAVIOLI

12 Hour Braised Elk Shoulder, Red Wine Demi Glaze, Pecorino Romano, Celery Root, Carrot, Sage Brown Butter
\$28.50 cal 750

PORK MILANESE

10oz Breaded Pork Loin Cutlet an Arugula, Tomato, Red Onion salad, Shaved Parmesan, White Balsamic
\$26.50 cal 960

FISH AND CHIPS

Beer Battered Atlantic Cod, Fresh Cut Fries, Tarragon Aioli, Malt Vinegar
\$15.50 cal 1480

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 COBLER

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

ASSORTED JUICES & TEAS

\$2.00 cal 0-136

*no free refills on any juice

Beer

DOMESTIC DRAFT

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

\$5.00 D / \$8.00 N

CRAFT DRAFT

Blue Moon (cal 171), Seasonal Rotator (cal vary)

\$5.75 D / \$8.25 N

BOTTLED BEER

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

\$4.25 D / \$7.00 N

Corona Extra (cal 148), Fat Tire (cal 210), Sunshine Wheat (cal 143), Alaskan Amber (cal 180), Lagunitas IPA (cal 240), Angry Orchard (cal 210), Colorado Native (cal 160), Blue Moon (cal 230)

\$4.75 D / \$7.50 N

NON-ALCOHOLIC BEER

Coors NA (cal 65)

\$3.75 D / \$7.00 N

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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

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Wine

RED	GL	BT
STERLING VINTERS COLLECTION Cabernet Sauvignon (cal 120)	\$10	\$38
19 CRIMES Red Blend (cal 129)	\$8.5	32
GREG NORMAN Shiraz Cabernet (cal 129)	\$10	\$38
CHATEAU ST JEAN, CALIFORNIA Merlot (cal 120)	\$9.5	36
STERLING VC Meritage (cal 125)	\$8	\$30
LYRIC BY ETUDE Pinot Noir (cal 125)	\$13	\$50
ACACIA Pinot Noir (cal 120)	\$8	\$30
BERIGNER KNIGHTS VALLEY Cabernet Sauvignon (cal 126)	\$15	\$55

WHITE	GL	BT
MATUA Sauvignon Blanc (cal 112)	\$8	\$30
LYRIC BY ETUDE Chardonnay (cal 135)	\$12	\$45
BEAULIEU VINEYARDS Moscato (cal 120)	\$6	\$22
GABBINAO PROMESSA Pinot Grigio (cal 107)	\$6	\$22
BEAULIEU VINEYARDS COASTAL Riesling (cal 125)	\$6.5	24
BERINGER LUMINUS Chardonnay (cal 135)	\$15	\$55
CHATEAU ST JEAN SONOMA Sauvignon Blanc (cal 120)	\$9.5	\$36
MATUA Rose (cal 125)	\$7.5	\$28
STELLINA DI NOTTE Prosecco (cal 140)	\$8	\$30

