

STICKY BRUSSELS 7/9

flash fried brussel sprouts, maple Sriracha,
whole grain mustard

BIG SHRIMP'N 10

house made peach BBQ sauce, grilled jumbo tiger
shrimp, Tivoli lager fermented mustard seed caviar

CHIPS & SALSA 10

blue corn tortilla chips, house salsa, guacamole

BOWL OF BONES 16

1/2 rack fried baby back ribs tossed in
your choice of sauce:

maple sriracha, green chili white bbq, Vietnamese lime,
citrus soy reduction, peach bbq

MACHO NACHOS 15

potato chips, smoked gouda cheese sauce,
peach BBQ pulled pork, bacon, guacamole, ranch
drizzle, pickled jalapenos, chicharrone

SALMON EMPANADAS 12

2 deep fried empanadas filled with a black garlic
atlantic salmon spread on a yuzu aioli slaw with
citrus soy reduction

TEENY-WICHES \$4 ea.

PEACH BBQ CHICKEN– peach BBQ, onion ring,
green chili ranch

CUBANITO– ham, swiss, mustard, pickles

PIGLET– pulled pork tossed in peach bbq, jalapeno
slaw and Chimayo seasoned masa pickles

SAY CHEESE– cheddar and goat cheese, tomato

SOUPS

ROASTED TOMATO (V) 6/9

Topped with balsamic reduction

PORK GREEN CHILI (GF) 9/11

Topped with pepper jack cheese & pickled jalapeño
warm flour tortilla

COCONUT CHICKEN 6/9

pulled chicken, mushroom, onion, lemongrass,
coconut milk

WORKING LUNCH 12

Choose 1 of each: Slider sandwich, cup of soup
Comes with a side salad & choice of dressing

GREENS

All salads are made with an organic baby lettuce blend of
Swiss chard, savoy spinach, kale and arugula

All Dressings made in house

**Champagne Vinaigrette, Balsamic,
Vietnamese Lime Vinaigrette, Ranch or Bleu
Cheese**

ADD SHRIMP \$6, GRILLED OR CRISPY CHICKEN \$5

GARDEN SALAD (V,GF) 7/9

tomatoes, cucumbers, radish, shredded carrot,
sunflower seeds

ROADRUNNER SALAD 12/16

baby kale, tomato, goat cheese, candied walnuts

CORN BREAD SALAD 12/16

pulled chicken, goat cheese, cucumber, dried apricots,
tomato, sunflower kernels, corn bread muffin,
balsamic vinaigrette

COLORADO COBB 12/16

pulled chicken, hardboiled egg, avocado, grilled corn,
blue cheese crumbles, tomato, bacon

THE GOUDA & BLUE 12/16

Grilled garlic-herb chicken breast, smoked gouda, avo-
cado, toasted pumpkin seeds, dried blueberries,
champagne vinaigrette

VIETNAMESE NOODLE SALAD 16

grilled herb marinated chicken on top of rice noodles,
greens, fresh and house pickled vegetables topped with
cilantro, crushed peanuts and Vietnamese lime dressing

SANDWICHES

CHOICE OF FRIES, CHIPS, SIDE SALAD, or JALAPENO SLAW
SUB : CUP of SOUP, STICKY BRUSSELS, MASA PICKLES or
GOUDA MAC \$4

GLUTEN FREE BUNS ARE AVAILABLE FOR \$3
FOR A VEGAN OPTION SUB A BLACK BEAN PATTY
MAKE IT A WRAP! \$1

B.L.A.T 13

Sliced vine ripened tomatoes, apple wood bacon, avocado, baby greens tossed in champagne vinaigrette, sambal aioli

DENVER SLAW HOG 13

pulled pork tossed in green chili white BBQ, topped with jalapeno slaw and masa pickle fries

CUBANO 12

house carnitas tossed in citrus garlic mojo, ham, swiss, pickles house fermented mustard blend

COLORADO CHICKEN CLUB 14

garlic herb marinated chicken, white cheddar green chili spread, thick cut bacon, pickled green tomatoes, yuzu aioli, red leaf lettuce

SLOPPY JALAPPY BURGER* 15

7oz black angus all natural Colorado beef, jalapeno cream cheese, cheddar cheese, bacon, onion rings, lettuce, tomato, onion, pickles

ANGUS BURGER* 12

7oz black angus all natural Colorado beef, lettuce, tomato, onion, pickles

PATTY MELT* 13

7oz. burger patty, pickled habanero aioli, sauerkraut and Swiss on marble Rye- side of jalapeno coleslaw

ADD ON \$1 EA

cheddar, Swiss, white american, pepper jack, mushrooms, griddled onions, house pickled jalapeno pickled green tomato, sauerkraut, onion ring

PREMIUM TOPPINGS \$2 EA

jalapeno cream cheese, goat, bleu cheese, smoked gouda, white cheddar green chili spread, avocado, apple wood bacon, fried egg, guacamole, Jalapeno slaw, chicharrone

KIDS

Grilled Cheese, Chicken Fritters, or Ham & Cheese \$9

comes with choice of tomato soup or French fries

~Prices Valid for Children 12 & Under~

\$2 upcharge for adults

ENTRÉES

ROCKY MOUNTAIN RIBS 22

half rack of grilled baby back ribs
basted with choice of sauce, fries, jalapeno slaw, hush puppies, house pickles

MAC TONIGHT 13

smoked gouda cheese sauce, cavatappi pasta, panko

ADD SHRIMP \$6 — GRILLED OR CRISPY CHICKEN, PORK CARNITAS, PORK GREEN CHILI \$5

ADD ON \$1 EA.

Cheddar, Swiss, white american, pepper jack, grape tomatoes, red pepper, fire roasted corn mushrooms, griddled onions, house pickled jalapeno

PREMIUM TOPPINGS \$2 EA.

jalapeno cream cheese, goat, blue cheese, white cheddar chili spread, avocado, apple wood bacon, Chicharrone

SWEETS

TINY PIES 5

Ask for today's flavor, vanilla bean gelato

GLUTEN FREE BREAD PUDDING 7

vanilla bean gelato

ROOTBEER FLOAT 8

Rocky Mountain root beer, vanilla bean gelato, whipped cream, sweet black cherries

GELATO 3/6

Chocolate, vanilla, cupcake

SORBET 3/6

ask about today's featured flavor

**FOR PARTIES OF (6) OR MORE A 20% GRATUITY
WILL BE ADDED TO THE CHECK**

**PLEASE NOTIFY SERVER OF FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE**

ILLNESS.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.