

HAPPY HOUR MENU

\$2

- ⊙ MARINATED OLIVES

\$3

- ⊙ CHEDDAR MAC & CHEESE.
- ⊙ BACONY SHAVED BRUSSELS.
- ⊙ CHEESY CORN BAKE.

\$4

- ⊙ CRUNCHY BROCCOLI WITH SRIRACHA CREAM.
- ⊙ TRUFFLE PARMESAN TOTS.
- ⊙ STREET CORN GRILLED & ROLLED IN GARLIC LIME AIOLI & COTIJA CHEESE. DUSTED WITH NEW MEXICO CHILE POWDER.

\$6

- ⊙ BAKED GOAT CHEESE WITH SPICY MARINARA & HOUSEMADE CIABATTA.
- ⊙ PULLED PORK TACOS SPICY SWEET CHILE GLAZE, PICKLED CARROTS & DAIKON ON CORN TORTILLAS WITH BASIL MAYO & CILANTRO.
- ⊙ IDAHO NACHOS TATER TOTS TOPPED WITH JALAPENO, BACON, CHIVES & WHITE CHEDDAR FONDUE.
 - ⊙ ADD BBQ PULLED PORK 4⁰⁰
- ⊙ CALAMARI CRISPY FRIED SERVED WITH REMOULADE & GREMOLATA.
- ⊙ BLACKENED FISH TACOS MANGO PICO DE GALLO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS.
- ⊙ CUBAN EGG ROLLS WITH MUSTARD MAYO & CHOPPED DILL PICKLES.

\$8

- ⊙ SMOKED SALMON FLATBREAD WITH BLACKBERRY BBQ, JALAPENO, PICKLED RED ONION & CHEDDAR CHEESE.
- ⊙ THAI FLATBREAD GRILLED CHICKEN ON SPICY PEANUT SAUCE WITH MIXED CHEESE & ASIAN VEGETABLE SALAD.
- ⊙ BEEF FLATBREAD SEARED BEEF TENDERLOIN WITH BLUE CHEESE CREAM, CARAMELIZED ONION, ROASTED RED PEPPER & ARUGULA.
- ⊙ CHARCUTERIE PLATE PROSCIUTTO, MORTADELLA & CAPICOLA WITH BACON BUTTER, APPLE MUSTARD, MARINATED OLIVES, TOMATO JAM & WARM FLATBREAD.

\$11

- ⊙ MUSSELS & SAUSAGE STEAMED IN SAFFRON CHILE BROTH WITH CIABATTA & GARLIC AIOLI.
- ⊙ CRABCAKES SEARED & SERVED WITH AN OLD BAY TARTAR SAUCE.
- ⊙ PROSCIUTTO WRAPPED SHRIMP WITH TOMATO JAM & BASIL OIL.
- ⊙ FRIED LOBSTER TAIL ON GUACAMOLE & TOMATO JAM.

- ⊙ DINE IN ONLY BAR AREA & UPPER PATIO

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
SOME ITEMS MAY CONTAIN ALCOHOL.

**BRING ME A BUCKET
BUCKETS OF BEER
MIX & MATCH ANY 5 FOR
\$20.
TUESDAY
\$15 BUCKETS ALL DAY LONG.**

**HAPPY HOUR
TUESDAY – SATURDAY 2 – 6
IN THE BAR & UPPER PATIO
\$3
WELL DRINKS, HOUSE WINE
& BEERS**

**FRESH SQUEEZED LIME
MARGARITAS WITH AGAVE
NECTAR & A FLOAT OF
'UNFILTERED WHEAT BEER'
IN THE CONTAINER**

**THE USUALS
BUD LIGHT
COORS - COORS LIGHT**

**THE UNUSUALS
BOULEVARD BREWING CO.
KANSAS CITY, MO**

- ⊙ IPA
- ⊙ PALE ALE
- PIKE'S PEAK BREWING CO.**
- ⊙ GOLD RUSH
- ⊙ DEVILS HEAD RED
- ⊙ ASCENT PALE ALE
- ⊙ OMISSION LAGER
- ⊙ ANCHOR STEAM
- ⊙ BLUE MOON
- ⊙ 'MOMMAS LITTLE YELLA PILS'
- ⊙ SMITH & FORGE HARD CIDER

**ON THE TAP
BOULEVARD BREWING CO.
⊙ UNFILTERED WHEAT
PIKES PEAK BREWING CO.
⊙ ELEPHANT ROCK IPA
⊙ SUMMIT HOUSE STOUT**