

## LITTLE PLATES

- ⦿ BAKED GOAT CHEESE With Spicy marinara & Housemade ciabatta. 9<sup>80</sup>
- ⦿ NASHVILLE HOT CHICKEN SLIDERS With housemade Relish, mayo & lettuce. 10<sup>50</sup>
- ⦿ BRATS & PRETZELS With Deli mustard & White Cheddar fondue. 8<sup>90</sup>
- ⦿ ROASTED BUTTERNUT SQUASH With shaved Parmesan, Balsamic syrup & spiced pecans. 9<sup>50</sup>
- ⦿ CRISPY BEANS With creamy citrus sauce. 6<sup>50</sup>
- ⦿ CRUNCHY BROCCOLI WITH SRIRACHA CREAM. 6<sup>50</sup>
- ⦿ SHISHITO PEPPERS With garlic aioli & Grey salt. 6<sup>50</sup>
- ⦿ 'LOADED' TOTS with white cheddar fondue, bacon, Jalapeno & green onions. 10<sup>70</sup>
- ⦿ CRAB CAKES With Old Bay Remoulade sauce. 18<sup>50</sup>
- ⦿ SPICY SHRIMP Sriracha butter, mint & basil. 14<sup>50</sup>
- ⦿ ITALIAN EGG ROLLS With pesto & balsamic. 9<sup>90</sup>
- ⦿ TRUFFLE PARMESAN TOTS. 6<sup>50</sup>
- ⦿ BLACKENED FISH TACOS Mango pico de gallo, Spicy pepper mayo & slaw on corn tortillas. 10<sup>30</sup>
- ⦿ THAI FLATBREAD Grilled chicken & peanut sauce With mixed cheese & Asian Vegetables. 12<sup>50</sup>
- ⦿ BEEF FLATBREAD Seared beef tenderloin with Blue Cheese cream, caramelized onion, Roasted red peppers & arugula. 13<sup>90</sup>
- ⦿ CARNITA FLATBREAD With refried beans, pulled Pork, pico de gallo, New Mexico red chile sour cream, Jack & Cheddar cheese. 12<sup>50</sup>  
*Make any flatbread with a Gluten Free Crust add 3<sup>00</sup>*
- ⦿ MUSSELS & SAUSAGE Steamed in saffron chile broth With ciabatta & garlic aioli. 15<sup>70</sup>
- ⦿ CALAMARI Crispy fried calamari served with Remoulade & gremolata. 10<sup>10</sup>

## SALADS

- ⦿ ASIAN SHRIMP Spicy seared shrimp atop shredded Romaine with cabbage, carrots, cucumbers, daikon & Peppers tossed in a Lemon Soy Vinaigrette. 15<sup>70</sup>
- ⦿ STEAK Grilled Sirloin atop mixed greens & kale tossed In a Blue Cheese Ranch dressing with Shoestring Potatoes, red onion, tomatoes & Blue Cheese. 16<sup>70</sup> \*
- ⦿ THE VEGAN Kale & mixed greens, cabbage, butternut Squash, carrots, dried cranberries & toasted almonds Tossed in a Maple sesame Vinaigrette. 11<sup>90</sup>
- ⦿ SOUTHWEST Refried bean tostadas stacked with Shaved Romaine, Cotija cheese, red bell peppers & Mango Pico tossed in a cumin lime Vinaigrette Topped with Blackened chicken. 12<sup>70</sup>
- ⦿ SALMON Grilled with arugula, apples & candied Spiced pecans Tossed in a creamy citrus dressing. Topped with a Bacon & shaved brussel sprout sauté. 16<sup>70</sup> \*
- ⦿ CHICKEN CAESAR Grilled chicken & chopped Romaine With Shaved Parmesan, Crispy Pepperoncini's & Polenta croutons. 12<sup>70</sup>

## NA OPTIONS

- ⦿ Bottle Water – Still / Sparkling
- ⦿ Fresh Squeezed Limeade & Lemonade Regular / Blackberry / Cherry

*COLORADO IS THIRSTY - H2O UPON REQUEST*

*Please let us know if you have any dietary restrictions.*

*Our culinary team will do their best to exceed your expectations.*

## BIG PLATES

- ⦿ THE CHOP Our signature double bone pork chop, With our Famous mashed potatoes, Apple chutney & cider mustard glaze. 22<sup>90</sup> \*
- ⦿ LASAGNA BOLOGNESE With housemade pasta, Spicy marinara & Balsamic syrup. 18<sup>90</sup>
- ⦿ GRILLED SALMON Served with roasted butternut Squash risotto, citrus brown butter, spiced pecans & Micro greens. 22<sup>90</sup> \*
- ⦿ BRAISED LAMB With GF gnocchi, natural pan Jus, red pepper mint gelee & micro greens. 21<sup>90</sup>
- ⦿ CAJUN NOODLES Spaghettini tossed with Smoked Andouille sausage & shrimp, yellow onion, Red bell Peppers & celery in a Cajun cream sauce. 21<sup>90</sup>
- ⦿ SIRLOIN Grilled & served with Mac & Cheese, Shoestring potatoes, sauteed green beans, & Housemade steak sauce. 20<sup>90</sup> \*
- ⦿ BEEF TENDERLOIN Grilled to order & served on our Famous Mashed Potatoes. With grilled asparagus & a red wine reduction. 28<sup>90</sup> \*
- ⦿ Add a House Salad to any Big Plate for 3<sup>00</sup>

## SIDE PLATES

6<sup>00</sup>

Cheddar Mac & Cheese / Mashed Potatoes /  
Roasted Vegetables / Grilled Asparagus /  
Green Beans / Bacony Shaved Brussel Sprouts /

8<sup>00</sup>

Butternut Squash Risotto,  
Citrus Brown Butter & Spiced pecans /  
GF Gnocchi, Natural Pan Jus & Red Pepper Mint Gelee

## SANDWICHES

All sandwiches served with French fries

- ⦿ SALMON BURGER Seared with a Honey Sriracha Glaze, topped with Asian slaw on a Toasted Bun. 10<sup>50</sup>
- ⦿ CHEDDAR BRAT Grilled & topped with Deli mustard & Housemade relish on a Toasted Hoagie. 10<sup>50</sup>
- ⦿ 'GYRO' HOAGIE Braised lamb with goat cheese Tzatziki, red onions & tomatoes. 11<sup>30</sup>
- ⦿ THE GRINDER A rich blend of ground beef, pork & veal Simmered in Spicy Marinara with Mozzarella & Crispy Pepperoncini's on a Toasted Hoagie. 11<sup>30</sup>
- ⦿ BUTTERMILK CHICKEN SALAD With chopped bacon, Swiss cheese, lettuce & tomato on Toasted multi-grain bread. 9<sup>90</sup>
- ⦿ THE CLUB Shaved turkey & bacon jam with Pimento spread, shredded lettuce & tomato on Toasted sourdough. 10<sup>20</sup>
- ⦿ BLACKENED FISH With lettuce, tomato, red onion & Old Bay Tartar sauce on a toasted bun. 11<sup>30</sup>
- ⦿ UNION BURGER With or without cheese. 10<sup>90</sup> \*
- ⦿ Cheese – American / Cheddar / Pepper Jack / Mozzarella / Pimento / Swiss / Maytag or Goat cheese + 1<sup>00</sup>

*Make any sandwich with a Gluten Free Bun add 3<sup>00</sup>*

## SWEET PLATES

- ⦿ PB Bite 1<sup>50</sup>
- ⦿ Carrot Cake Cupcake with pecan caramel & cream Cheese icing. 5<sup>00</sup>
- ⦿ Coconut Cream Pie. 5<sup>00</sup>
- ⦿ Lemon Cheesecake with Blackberry syrup. 6<sup>00</sup>

\*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.