

# EATS

\$3

- ⊙ CHEDDAR MAC & CHEESE.
- ⊙ BACONY SHAVED BRUSSELS.

\$4

- ⊙ DEVILED EGGS TOGARASHI SPICE & MICRO GREENS.
- ⊙ CRUNCHY BROCCOLI WITH SRIRACHA CREAM.
- ⊙ TRUFFLE PARMESAN TOTS.
- ⊙ STREET CORN WITH HONEY LIME BUTTER, COTIJA CHEESE & NEW MEXICO CHILE POWDER.

\$6

- ⊙ DUCK BAO BUNS WITH CARROTS, CUCUMBER, CILANTRO & HOISIN GLAZE.
- ⊙ BBQ PORK BUNS & ASIAN SLAW.
- ⊙ 'PHILLY' EGG ROLLS WITH SHAVED BEEF & CARAMELIZED ONIONS SERVED 'WIT WIZ'.
- ⊙ ITALIAN EGG ROLLS ATOP PESTO & BALSAMIC.

\$8

- ⊙ AVOCADO TOAST HOUSEMADE CIABATTA TOPPED WITH AVOCADO PUREE, COTIJA CHEESE, ALEPPO & HONEY SRIRACHA.
- ⊙ BRISKET NACHOS HOUSE SMOKED BRISKET WITH 'CHEESE WIZ', BBQ SAUCE, JALAPENOS & RED ONION ON SPICED CORN TORTILLAS.
- ⊙ BLACKENED FISH TACOS MANGO PICO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS.
- ⊙ CALAMARI CRISPY FRIED SERVED WITH REMOULADE & GREMOLATA.

\$9

- ⊙ NASHVILLE 'HOT' CHICKEN SANDWICH ON A TOASTED BUN WITH HOUSEMADE RELISH, MAYO & LETTUCE WITH FRENCH FRIES.
- ⊙ DUCK CONFIT WITH BLACKBERRY BBQ & POLENTA BITES.
- ⊙ CUBAN FLATBREAD WITH PULLED PORK, SHAVED HAM, SWISS CHEESE, MUSTARD MAYO & PICKLES.
- ⊙ THAI FLATBREAD GRILLED CHICKEN ON SPICY PEANUT SAUCE WITH MIXED CHEESE & ASIAN VEGETABLE SALAD.

\$11

- ⊙ BEEF FLATBREAD SEARED BEEF WITH BLUE CHEESE CREAM, CARAMELIZED ONION, ROASTED RED PEPPER & ARUGULA.
- ⊙ MUSSELS & SAUSAGE STEAMED IN SAFFRON CHILE BROTH WITH CIABATTA & GARLIC AIOLI.
- ⊙ SPICY SHRIMP SRIRACHA BUTTER, MINT & BASIL.

\$15

- ⊙ CRAB CAKES WITH OLD BAY TARTAR SAUCE.

⊙ *HAPPY HOUR TUESDAY – SATURDAY 2-6PM*

⊙ *DINE IN ONLY BAR AREA & UPPER PATIO  
NO EXCEPTIONS*

\*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.

# DRINKS

\$3

WELL DRINKS & BEERS

\$4

GRAND CRU WINES – PINOT GRIGIO / CHARDONNAY / PINOT NOIR / MERLOT / CABERNET  
SEATTLE CIDER CO. SEMI SWEET / SNOW CAPPED CIDER 'HONEYCRISP'  
EDDYLINE BREWERY GRAPEFRUIT YANKER IPA 16oz

&

FRESH SQUEEZED LIME MARGARITAS WITH A FLOAT OF 'UNFILTERED WHEAT BEER'  
BEERS

*IN THE CONTAINER*  
BOULEVARD BREWING CO.

⊙ JAM BAND

⊙ TANK 7

DENVER BEER COMPANY

⊙ GRAHAM CRACKER PORTER  
LAGUNITAS

⊙ 12<sup>TH</sup> OF NEVER PALE ALE  
LONE TREE BREWING

⊙ MEXICAN LAGER

OSKAR BLUES BREWERY

⊙ MOMMAS LITTLE YELLA PILS  
PIKE'S PEAK BREWING CO.

⊙ GOLD RUSH

⊙ DEVILS HEAD RED

⊙ 38 FACES PINEAPPLE MILKSHAKE IPA

OTHERS

⊙ ANCHOR STEAM

⊙ BLUE MOON

⊙ BUD LIGHT

⊙ COORS - COORS LIGHT

⊙ OMISSION PALE ALE

*ON THE TAP*

BOULEVARD BREWING CO.

⊙ UNFILTERED WHEAT

PIKES PEAK BREWING CO.

⊙ ELEPHANT ROCK IPA

⊙ SUMMIT HOUSE STOUT

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