

**SALADS & SOUPS**

Signature Salad Dressings: Champagne Vinaigrette, Balsamic Vinaigrette, Mango Vinaigrette, Gorgonzola Bleu Cheese or Ranch

**ICEBURG WEDGE**

gorgonzola bleu cheese crumbles, tomatoes, red onion, pepper-bacon 8

**SUPERFOOD SALAD**

kale, arugula, carrots, red onion, dried cranberries, pumpkin seeds, almonds, quinoa, edamame, tomatoes, mango vinaigrette 12 add 7oz Salmon +8

**•BLACKENED SALMON CAESAR**

romaine lettuce, Romano cheese, tomatoes 16 on pizza crust +2 sub diced chicken 13

**DECONSTRUCTED "BLT" SALAD**

¼ rotisserie chicken or grilled diced chicken, romaine lettuce, pepper-bacon, tomatoes, avocado, cucumber, gorgonzola bleu cheese crumbles 13

**ROASTED CHICKEN & ARUGULA PIZZA**

onion, mozzarella, parmesan, garlic olive oil, topped with arugula tossed with champagne vinaigrette 13

**HILLS OF ROME**

garlic olive oil crust, sliced tomato, fresh basil, mozzarella and Asiago cheeses 13

**PEPPERONI**

homemade marinara and mozzarella cheese 13

**PIZZAS & NOODLES**

**DINNER MENU**

**SANTA FE B.B.Q CHICKEN**

grilled diced chicken, fresh chopped greens, corn, black beans, cheese, tomatoes, crispy corn tortilla strips and chipotle ranch dressing 13 add avocado +1

**CHAD'S HOUSE SALAD**

fresh chopped greens, edamame, carrots, red onion, tomatoes 5

**SOUTHWESTERN ROTISSERIE CHICKEN SOUP**

tortilla chips, cheese (Hot and Spicy ) Cup 4 Bowl 5

**SOUP OF THE DAY**

Cup 4 Bowl 5

**HOMEMADE PORK CHILE VERDE**

warm tortilla Cup 5 Bowl 6

Add To Any Pasta: Chicken +4, Andouille Sausage +4, Shrimp +6 Add a ½ Iceberg Wedge, House Salad or Cup of Soup to any Entrée +3

**GROWN UP MAC & CHEESE**

smoked gouda cheese, asparagus, sun-dried tomatoes, penne noodles, parmesan crust 12

**PENNE BASIL PESTO**

tomatoes, artichoke hearts, olives, sun-dried tomatoes, garlic, Romano cheese, white wine, basil pesto 12



**Sides: House-Made Fries, House-Made Tater Chips or Black Beans Substitute Parmesan Truffle Fries, Sweet Potato Fries or Side Salad for +2 Add a 1/2 Iceberg Wedge, House Salad or Cup of Soup to any Entrée for +3**

**BURGERS & SANDWICHES**

Our ½ lb. burger patties are all-natural, locally sourced Angus beef served with your choice of side item. Substitute Udi's Gluten-Free Hamburger Bun or Pretzel Bun +2

**•BUILD YOUR OWN:**

½ lb. Beef 11 ½ lb. Colorado Bison 13

Red Bird Farms Free-Range Chicken 12

(add American, cheddar, Swiss, pepperjack, smoked gouda, bleu cheese, avocado, sautéed onions, pepper-bacon or mushrooms for +1 each)

**•BLACK N BLEU**

Cajun blackened spiced beef burger topped with bleu cheese crumbles, frazzled onions, bleu cheese dressing 13

**•BBQ BURGER**

½ lb. beef burger, cheddar, BBQ, frazzled onions 12

We take rotisserie cooking very seriously. We select only the highest quality fresh free-range Redbird Farms Chicken, slowly fire-roasted and seasoned for maximum flavor.

**HERB SEASONED ROTISSERIE CHICKEN**

chicken jus, buttermilk chive mashers, vegetables 15

**BOURBON ST. ROTISSERIE CHICKEN**

bourbon glaze, sweet potato fries, vegetables, on a cast iron skillet 15

**POLLO A LA BRASA**

rice, plantains, pico de gallo, verde and blanco dipping sauces 15

**ROTISSERIE CHICKEN ENCHILADAS**

poblanos, onion, cheese, pork chile verde, black beans, rice 12

**ROTISSERIE CHICKEN POT PIE**

served in a house-made bread bowl with fresh fruit on the side 12

•Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**FIRE-ROASTED ROTISSERIE & DINNER SPECIALTIES**

**•BRAT BURGER**

½ ground beef, ½ ground brat, Swiss cheese, sauerkraut on a pretzel bun 13

**EARTH BURGER (meatless)**

grilled marinated Portabella mushroom, arugula, mozzarella on a gluten free bun 12

**GYROS**

½ lamb, ½ beef, tomatoes, cucumbers, lettuce and onion on pita bread with tzatziki 12 add feta +1

**GARDEN MELT**

avocado, tomato, arugula, almonds, black olives and Swiss cheese on an herbed cream cheese croissant 12

Fire-Grilled Shrimp +6, Sautéed Onions, Peppers, Mushrooms or Cajun Blackening Spices for +1 each

**SPICY SOUTHWESTERN BISON MEATLOAF**

chipotle ketchup, honey-tomatillo salsa, buttermilk chive mashers, vegetables 16

**SPICY CAJUN JAMBALAYA**

andouille sausage, shrimp, crawfish, chicken, vegetables and rice pilaf 15

**•PREMIUM AGED ANGUS LONDON BROIL**

fire roasted, thinly sliced with madeira mushroom sauce, buttermilk chive mashers and vegetables 16

**•PEPPER CRUSTED STEAK MEDALLIONS**

with a bourbon glaze, buttermilk chive mashers and vegetables 17

**•PREMIUM AGED ANGUS NEW YORK STRIP**

with herb butter on a cast iron skillet, buttermilk chive mashers and vegetables 20

**•GRILLED SALMON**

honey-tomatillo salsa, rice pilaf and vegetables (grilled to medium) 17

## SHARED PLATES

### CRISPY BRUSSEL SPROUTS

curry salt, balsamic vinegar reduction  
and side of chipotle aioli 6

### BLACK BEAN QUESADILLA

pico de gallo, honey-tomatillo salsa and pickled  
jalapeño 8.5 add grilled chicken 4

### PARMESAN TRUFFLE HOUSE-MADE FRIES

served with lemon aioli 5

### SPINACH ARTICHOKE DIP

fresh vegetables, crostini and tortilla chips 10

### CILANTRO-LIME JALAPEÑO HUMMUS

with pita bread and veggie sticks 6

### BACON JALAPEÑO DEVILED EGGS

with pepper-bacon 5

### PORK POTSTICKERS

with spicy Asian, Gado-Gado peanut and soy  
dipping sauces 8

### CHINESE CHICKEN LETTUCE WRAPS

Chinese mushrooms, water chestnuts, scallions  
and crisp iceberg lettuce 10

### BUFFALO CHICKEN WINGS

bleu cheese dipping sauce, celery and carrots 10

### HOUSE-MADE CHIPS AND SALSAS

tortilla chips with honey-tomatillo and garden salsa 5

## COLORADO BOURBON

TINCUPI BOURBON

BRECKENRIDGE BOURBON

STRANAHAN'S BOURBON

COLORADO STRAIGHT BOURBON

## KENTUCKY BOURBON / RYE

BULLEIT BOURBON

BULLEIT RYE

MAKER'S MARK BOURBON

BASIL HAYDEN'S STRAIGHT BOURBON

## HOUSE SPECIALTY COCKTAILS

BARREL-AGED NEW OLD FASHIONED Barrel-aged Tincup Bourbon, Leopold Brother Tart Cherry Liqueur, Fee Brothers Bitters 9

BASIL BOURBON LEMONADE Bulleit Bourbon, Lemon, Simple Syrup, Basil, Sparkling Water 9

BULLEIT RYE MANHATTAN Bulleit Rye, Sweet Vermouth, Angostura Bitters and a Cherry 10

PABST SMEAR Can of PBR & Jameson Whiskey Shot 7

GRAPEFRUIT BELLINI Champagne, St. Germaine, Grapefruit Juice 8

CHAD'S MARGARITA Sauza Tequila, Triple Sec, Lime Juice, House-made Sweet & Sour 6.5

(Lime, Strawberry, Raspberry, Peach, Blood Orange)

UNCLE JALAPEÑO Familia Camarena Tequila, Muddled Jalapeño, Triple Sec, Fresh Lime Juice, Fresh Orange Juice 8

BEE'S KNEES Leopold Brother's Gin, Honey, Simple Syrup, Sparkling Water, Lime Garnish 9

CHAD'S FROZEN PEACH BELLINI Peach Schnapps blended with Red Wine, Vodka, Frozen Peaches 8

SIGNATURE BLOODY MARY Chad's Original or Habanero, Jalapeño Pickle, Vodka, Salt Rimmed Glass, Snt of Coors Light 7

MOSCOW MULE Anders' Colorado Vodka, Ginger Ale, Fresh Lime Juice and Fresh Mint 7

HONEY MULE Spring 44 Honey Vodka, Ginger Ale, Fresh Lime Juice and Fresh Mint 8

MOJITO Your choice of Original, Cucumber, Grapefruit, Pomegranate or Blood Orange with Rum, Mint, Lime, Soda 7

LEFTHAND MILKSHAKE Vanilla-Bean Ice Cream and Lefthand Milk Stout 8

ADULT SALTED CARAMEL MILKSHAKE Salted Caramel, Vanilla Ice Cream and Kentucky Bourbon 8

## WHITE WINE glass/bottle

BERINGER WHITE ZINFANDEL 5.5/20

CHATEAU STE. MICHELLE RIESLING 7/26

NATURA SAUVIGNON BLANC 8/30

LE GRAND NOIR "BLACK SHEEP" ROSE 7/26

MEZZACORONA PINOT GRIGIO 7/26

CK MONDAVI CHARDONNAY 5.5/20

SALMON CREEK CHARDONNAY 6/22

CHALONE CHARDONNAY 8/30

## RED WINE glass/bottle

CK MONDAVI MERLOT 5.5/20

MARK WEST PINOT NOIR 8.5/32

MDZ MALBEC 7.5/29

BLACK OPAL SHIRAZ 7/26

RAVENSWOOD ZINFANDEL 8/30

CK MONDAVI CABERNET SAUVIGNON 5.5/20

14 HANDS CABERNET SAUVIGNON 7/26

STERLING VINEYARDS CABERNET SAUVIGNON 11/44

## SPARKLING WINE/CHAMPAGNE

ZONIN PROSECCO SPLIT (187ml) 10

TAITTINGER BRUT CHAMPAGNE bottle 55

DOM PERIGNON bottle 199

## ALL COLORADO DRAFT BEER (4oz/14oz/20oz)

DRY DOCK APRICOT ALE 1.5/5/6

TIVOLI BEER GERMAN LAGER 1.5/5/6

COORS LIGHT 1.5/3.5/4.5

COORS BANQUET 1.5/3.5/4.5

BLUE MOON HARVEST WHEAT 1.5/4/5

PROBST PILSNER 1.5/4/5

NEW BELGIUM FAT TIRE AMBER ALE 1.5/4/5

CHAD'S HOUSE ALE 1.5/4/5

AVERY ELLIE BROWN ALE 1.5/4/5

ODELL 90 SHILLING 1.5/5/6

DENVER BEER GRAHAM CRACKER PORTER 1.5/5/6

LEFTHAND MILK STOUT NITRO 1.5/5/6

ODELL 5 BARREL PALE ALE 1.5/4/5

DENVER BEER INCREDIBLE PEDAL IPA 1.5/5/6

ODELL IPA 1.5/5/6

## CAN/BOTTLED BEER

PBR CAN 2.5

MAMA'S LITTLE PILS CAN 5

BUD 4, BUD LIGHT 4, MILLER LIGHT 4

CORONA 4.5

SKA BREWERY TRUE BLOND PILS 4.5

KILLIAN'S RED 4.5

LAUGHING LAB SCOTTISH ALE 5

BOULDER BEER HAZED & INFUSED ALE 5

BARDS GLUTEN FREE BEER 4.5

ANGRY ORCHARD GLUTEN FREE CIDER 5