

SHARED PLATES

- CRISPY BRUSSELS SPROUTS curry salt, balsamic vinegar reduction and side of chipotle aioli 6
- CILANTRO-LIME JALAPEÑO HUMMUS with pita bread and veggie sticks 6
- PARMESAN TRUFFLE HOUSE-MADE FRIES served with lemon aioli 5
- BACON JALAPEÑO DEVILED EGGS with pepper-bacon 5
- PORK POTSTICKERS with Spicy Asian, Gado Peanut and Soy dipping sauces 8
- CHINESE CHICKEN LETTUCE WRAPS Chinese mushrooms, water chestnuts, scallions and crisp iceberg lettuce 10
- SPINACH ARTICHOKE DIP fresh vegetables, crostini and tortilla chips 10
- BUFFALO CHICKEN WINGS bleu cheese dipping sauce, celery and carrots 10

SLIDERS & SANDWICHES

Our slider patties are all-natural, locally sourced Angus beef served with your choice of house-made fries, house-made tater chips or black beans.

Substitute parmesan truffle house-made fries, sweet potato fries or side salad for +2.5

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

- ALL NATURAL ANGUS BEEF SLIDERS (2) pickles, American cheese 8
- FRENCH DIP SLIDERS (2) with au jus 8 add horsey sauce or giardiniera peppers +1 each
- BUFFALO CHICKEN SLIDERS (2) buffalo wing sauce, avocado, bleu cheese dressing 8
- GYROS lamb and beef, tomatoes, cucumbers, lettuce and onion on pita bread with cucumber yogurt sauce 12 add feta +1
- ROTISSERIE CHICKEN SALAD SANDWICH celery, purple onion, dried cranberries, poppy seeds, pumpkin seeds, mayo 11
- SPICY BISON MEATLOAF SANDWICH chipotle ketchup, cheddar cheese, pickles, red onion, vienna bread 13

NOODLES

Add To Any Pasta: Chicken +4, Andouille Sausage +4, Shrimp +6 Add a 1/2 Iceberg Wedge, House Salad or Cup of Soup to any Entrée for +3

- GROWN UP MAC & CHEESE smoked gouda cheese, asparagus, sun-dried tomatoes, penne noodles, parmesan crust 12
- PENNE BASIL PESTO tomato, artichoke heart, olives, sun-dried tomato, garlic, Romano cheese, white wine, basil pesto 12

FRESH SALADS • HOMEMADE 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, purple onion, dried cranberries, pumpkin seeds, almonds, quinoa, edamame, tomatoes, mango vinaigrette 12 add 7oz Salmon 8
- DECONSTRUCTED "BLT" SALAD 1/4 rotisserie chicken, romaine, pepper-bacon, tomatoes, avocado, bleu cheese crumbles 13
- SANTA FE B.B.Q CHICKEN chicken, greens, corn, black beans, cheese, tomatoes, crispy corn tortilla strips, 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

ENTREES

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

Add a 1/2 Iceberg Wedge, House Salad or Cup of Soup to any Entrée for +3

- ROTISSERIE CHICKEN ENCHILADAS poblanos, onion, cheese, pork chile verde, black beans, rice 12
- ROTISSERIE CHICKEN POT PIE served in a homemade bread bowl with fresh fruit on the side 12
- CHICKEN FINGERS ranch dressing, choice of side item 9 Buffalo-style +1
- SPICY CAJUN JAMBALAYA andouille sausage, shrimp, crawfish, chicken, vegetables and rice pilaf 15

PIZZAS

- ROASTED GARLIC CHICKEN & ARUGULA PIZZA champagne vinaigrette arugula, onion, mozzarella, parmesan, garlic olive oil 13
- HILLS OF ROME garlic olive oil crust, sliced tomato, fresh basil, mozzarella and Asiago cheeses 13
- PEPPERONI homemade marinara and mozzarella cheese 13

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

COLORADO BOURBON
TINCUP 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 Bourbon, 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
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, Snit 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

SPARKLING WINE/CHAMPAGNE

ZONIN PROSECCO (187ml) 10

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
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 1.5/4/5
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

RED WINE glass/bottle

CK 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

TAITTINGER BRUT CHAMPAGNE bottle 55

DOM PERIGNON bottle 199

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

Chad's GRILL

LATE NIGHT MENU

Est. 1982

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