

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 11 add 7oz Salmon +8

•BLACKENED SALMON CAESAR

romaine lettuce, Romano cheese, tomatoes 15 on pizza crust +2 sub diced chicken 12

DECONSTRUCTED "BLT" SALAD

¼ rotisserie chicken or grilled diced chicken, romaine lettuce, pepper-bacon, tomatoes, avocado, cucumber, gorgonzola bleu cheese crumbles 12

ROASTED CHICKEN & ARUGULA PIZZA

onion, mozzarella, parmesan, garlic olive oil, topped with arugula tossed with champagne vinaigrette 12

HILLS OF ROME

garlic olive oil crust, sliced tomato, fresh basil, mozzarella and Asiago cheeses 12

PEPPERONI

homemade marinara and mozzarella cheese 12

PIZZAS & NOODLES

LUNCH MENU

SANTA FE B.B.Q CHICKEN

grilled diced chicken, greens, corn, black beans, cheese, tomatoes, crispy corn tortilla strips and chipotle ranch dressing Large 12 Medium 11 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 11

PENNE BASIL PESTO

tomatoes, artichoke hearts, olives, sun-dried tomatoes, garlic, Romano cheese, white wine, basil pesto 11



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

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 10 ½ lb. Colorado Bison 12

Red Bird Farms Free-Range Chicken 11

(add American, cheddar, Swiss, pepperjack, smoked gouda, gorgonzola 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 sauce, frazzled onions 12

•BRAT BURGER

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

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 Half 13 Quarter 11

BOURBON ST. ROTISSERIE CHICKEN

bourbon glaze, sweet potato fries, vegetables, on a cast iron skillet Half 13 Quarter 11

POLLO A LA BRASA

rice, plantains, pico de gallo, verde and blanco dipping sauces Half 13 Quarter 11

ROTISSERIE CHICKEN ENCHILADAS

poblanos, onion, cheese, pork chile verde, black beans, rice Two 11 One 9

ROTISSERIE CHICKEN POT PIE

in a house-made bread bowl with fresh fruit on the side 10

BURGERS & SANDWICHES

FIRE-ROASTED ROTISSERIE & LUNCH SPECIALTIES

EARTH BURGER (meatless)

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

•¡A HUEVO! BURGER

½ lb. beef burger, fried egg, pepper-bacon & cheddar cheese 13 side of home-made pork chile verde +2

GYROS

½ lamb, ½ beef, tomatoes, cucumbers, lettuce and onion on pita bread with tzatziki 11 add feta +1

CHEESESTEAK

shaved prime beef, onions, mushrooms, Swiss, giardiniera peppers, au jus 12

GARDEN MELT

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

ROTISSERIE CHICKEN SALAD SANDWICH

rotisserie chicken, celery, red onion, dried cranberries, poppy seeds, pumpkin seeds, mayo 11

Add 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 13

SPICY CAJUN JAMBALAYA

andouille sausage, shrimp, crawfish, chicken, vegetables and rice pilaf 13

•PREMIUM AGED ANGUS LONDON BROIL

fire roasted, thinly sliced with madeira mushroom sauce, buttermilk chive mashers and vegetables 13

•GRILLED SALMON

honey-tomatillo salsa, rice pilaf and vegetables 17

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

CRISPY BRUSSELS 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

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, 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, 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

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

