

Starters

CHICKEN WINGS

Choice of our house made spicy buffalo, house basian (honey sriracha) or BB-Q. Served w/ carrots, celery & ranch
\$13.95

CHIPS & SALSA \$5.95

A bowl of homemade tortilla chips served with salsa fresca. Add guacamole for \$5

CRISPY FRIED CALAMARI \$12.95

Calamari, banana peppers & paired w/ spicy marinara & cilantro aioli

TRUFFLED TATER TOTS \$9.95

Crispy tater tots lightly seasoned w/ truffle oil & parmesan cheese w/ chipolte aioli

QUESO DIP \$8.95

Homemade roasted green chili & jack cheese dip, served with homemade tortilla chips

SPICY JERK CHICKEN SKEWERS \$11.95

All natural Red Bird chicken skewers w/ Thai peanut sauce

AUTHENTIC BAVARIAN SOFT PRETZEL \$11.95

Jumbo pretzel lightly salted w/ spicy cheese sauce & sweet Bavarian mustard. Great for sharing

Lighter Fare

MIXED GREEN SALAD \$7.95

w/ cucumbers, croutons, tomatoes & red onions

CAESAR SALAD \$8.95

Crisp romaine lettuce, herb croutons & parmesan cheese w/ traditional homemade dressing

★ **AHI SALAD** \$14.95

Blackened Ahi tuna, crispy julienne veggies, peanuts, fresh cilantro, w/ a sweet chili-lime vinaigrette

THAI BEEF SALAD \$15.95

Grilled marinated skirt steak skewers, crispy julienne veggies, mixed greens, fresh cilantro, basil, sweet chili-lime vinaigrette

COBB SALAD \$15.95

Crisp romaine, grilled chicken, fresh avocado, blue cheese crumbles, hard boiled egg, bacon, and tomato, served w/ our chipotle ranch dressing

ADD ONS ARE FOR SALADS ONLY

Grilled chicken breast \$5, Grilled ahi tuna \$6, Center cut Top Sirloin steak \$7 Dressing choices; Balsamic vinaigrette, Ranch, Blue cheese, Poppyseed, Sweet chili lime vinaigrette, Chipotle ranch, Honey mustard & Ceasar
All dressings are gluten free

Warmers

SPICY PORK GREEN CHILI \$5 Cup \$8 Bowl

STEW

Warm tortillas, pico de gallo, cheddar & jack

HIGH COUNTRY ELK CHILI \$5 Cup \$8 Bowl

Elk simmered w/a 5 chili blend, tomatoes & spices for bold flavor served w/ cheese & onion

FRENCH ONION SOUP

Served in a crock w/ sliced french baguette & melted swiss cheese.
\$7 Crock

Chef Specialties

available after 5:00pm

★ **BLACK CANYON RIBEYE** \$28.95
Espresso & ancho chile rubbed 12oz grilled ribeye. Served with tequila lime compound butter, chef's veggies & truffled Yukon mashers

BLACKENED CHICKEN ALFREDO \$19.95
Sliced chicken breast dredged in spicy cajun seasonings tossed in a spicy alfredo sauce w/ scallions over fettuccini & garlic bread

CRUSTED ROCKY MOUNTAIN TROUT \$23.95
Crusted & sautéed w/ toasted pistachios, lemon butter, grapes & fresh basil w/ cous cous quinoa blend & chef's veggies, a local's favorite

★ Signature Burgers

We proudly serve all natural, "Never, Ever" Colorado premium Angus beef

Served on a toasted fresh baked kaiser bun w/ lettuce, tomato, red onion, pickle & fresh hand cut fries.

Substitute a side salad \$2, soup or green chili \$3, truffled tater tots or sweet potato waffle fries \$3

THE ALL AMERICAN

Choice of grilled all natural 8 oz Angus beef patty, 6 oz chicken breast, Beyond Burger(veggie \$3) , 6 oz Buffalo \$3 ..Cheese add ons (Ghost Pepper Jack, Cheddar, Swiss, Gouda or Blue)\$1.50 each Thick cut applewood smoked bacon or Havarti horseradish \$1.95 Gluten free bun available \$1.50

\$11.95

ROUND UP BURGER \$14.45
Grilled burger topped w/ cheddar, thick cut applewood smoked bacon

GREEN CHILI CHEESE BURGER \$14.95
Grilled burger, house roasted Anaheim chili & sharp cheddar

SUNRISE BURGER \$15.95
Grilled burger w/ fried egg, thick cut applewood smoked bacon & pepper jack cheese

BB & B BURGER \$15.95
Buffalo burger, thick cut applewood smoked bacon, bourbon bbq w/ caramelized onions & gouda cheese

BLACK & BLUE BURGER \$13.95
Grilled burger dredged in Louisiana blackened spice & our blue cheese mousse

SOUTHWEST CHICKEN \$14.95
Grilled chicken breast, topped w/ pepper jack, guacamole & a roasted Anaheim chile

BISTRO BURGER \$16.95
Grilled burger, caramelized onions, fig jam, blue cheese mousse, thick cut applewood smoked bacon & a port wine reduction. A staff favorite!

South of the Border

(2) Tacos served in a corn & flour blended tortilla w/ rice & beans

FISH TACOS(2) FRIED OR BLACKENED

Your choice of Fat Tire Ale battered fresh Alaskan cod or sautéed blackened Mahi Mahi served w/ cabbage, chunky salsa, white sauce & fresh cilantro

\$14.95

SURF & TURF BAJA TACOS \$15.95

Grilled marinated skirt steak, wild gulf tempura shrimp, sriracha aioli & fresh avocado

CARNE ASADA TACOS \$14.95

Grilled marinated skirt steak, queso blanco, caramelized onions & pico de gallo

RMG FAJITAS

A choice of grilled chicken breast, grilled marinated skirt steak or blackened shrimp served sizzling on a platter w/ onions & peppers, sour cream, guacamole, lettuce, pico de gallo, cheese & warm tortillas. \$4 more for a combo w/ any two

\$16.95 Chx...\$19.95 Steak or Shrimp

Sandwiches & More

Served w/ pickle & fresh hand-cut fries, substitute a side salad \$2, cup of green chili or soup \$3, truffled tater tots or sweet potato waffle fries \$3

CHICKEN TENDER PLATTER \$11.95

Served w/ ranch

THE ULTIMATE FRENCH DIP \$15.95

Thinly sliced prime rib piled high on an french baguette, sweet caramelized onions, horseradish & chive havarti cheese, served w/a side of au jus for dipping

CRISPY CHICKEN WRAP \$12.95

Tenders tossed in your choice of spicy buffalo, house basian(honey sriracha) or BB-Q sauce w/lettuce, tomato, shredded cheddar & jack & ranch

FISH 'N CHIPS \$17.95

Fat Tire Ale battered fresh Alaskan Cod served in a basket w/ jalapeno hush puppies, coleslaw & tartar sauce

Kids Meals Includes a Beverage

CHEESE PIZZA \$8.45

Traditional round pizza

CHEESEBURGER \$8.45

1/4 pound patty served cheddar & fries

KRAFT MAC 'N CHEESE \$8.45

CHICKEN TENDERS \$8.45

Served w/ ranch & fries

FETTUCCINI \$8.45

Choice of red sauce or butter parmesan sauce (alfredo sauce \$3)

There is 18% gratuity for parties of 6 or more and 20% for seperate checks. No personal checks.

Artisan Pizzas

Hand tossed and made to order in our stone oven

Substitute a gluten free cauliflower crust \$3

CHEESE PIZZA

San Marzano tomato sauce, shredded mozzarella & fresh mozzarella
\$13.95

RUSTIC MARGARITA \$16.95

Oven roasted tomatoes, extra virgin olive oil, fresh basil, fresh mozzarella & San Marzano drizzle

CALABRIA \$17.95

San Marzano tomato sauce, Italian sausage, fresh mozzarella, mushroom blend, arugula, truffle oil & goat cheese

THE VEGGIE \$16.95

San Marzano tomato sauce, fresh mozzarella, mushroom blend, oven roasted tomatoes, goat cheese & caramelized onion

CALI CHICKEN \$17.95

Hickory smoked chicken, colby jack, caramelized onions, bacon jam & avocado

TOPPINGS

Pepperoni, caramelized onions, bell peppers, oven roasted tomatoes, sausage, mushroom blend, fresh mozzarella, arugula, goat cheese, smoked chicken
\$1.50

The Sweet Finale

CHOCOLATE CHUNK BROWNIE SUNDAE \$7.95

Rich brownie studded w/ chunks of dark & sweet chocolate, vanilla bean ice cream, chocolate sauce & whipped cream

CARAMEL APPLE CRISP \$7.95

Chunky apples, crispy struesel topping, caramel sauce, vanilla bean ice cream & whipped cream

VANILLA ICE CREAM \$3.50

Beverages

FOUNTAIN SODA \$3.50

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Orange Crush, Lemonade, unsweetened Iced Tea, Soda Water, Tonic Water, Ginger Ale

TOMMY KNOCKER OLD STYLE DRAFT ROOT BEER ON TAP \$4.50