

Starters

CHICKEN WINGS

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

sm(6) \$14.95 lg(12) \$21.95

CHIPS & SALSA \$5.95

A bowl of homemade tortilla chips w/ salsa fresca. Add guacamole for \$5

SPICY JERK CHICKEN SKEWERS \$14.95

All natural Red Bird chicken skewers w/ Thai peanut sauce

SOUTHWESTERN SPRING ROLLS \$13.95

Hand rolled & fried to order, stuffed w/ chicken, spinach, Monteray jack cheese, corn, & black beans w/ chipotle ranch

CRISPY FRIED CALAMARI \$13.95

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

QUESO DIP \$9.95

Homemade roasted green chili & jack cheese dip, w/ homemade tortilla chips

TRUFFLED TATER TOTS \$10.95

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

PAN STEAMED POT STICKERS \$11.95

Pork & Vegetable dumplings w/ traditional dipping sauce (7)

AUTHENTIC BAVARIAN SOFT PRETZEL \$12.95

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

BURRATA BRUCHETTA

Fresh Burratta cheese, organic Palisade Heirloom tomatoes, basil, olive oil, balsamic pearls & grilled baguette

\$13.95

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

ARTISAN FRENCH ONION SOUP

Served in a crock w/ sliced french baguette & a 3 cheese blend of fontina, gouda & gruyere

\$8 Crock

Lighter Fare

MIXED GREEN SALAD \$8.95 w/ cucumbers, croutons, tomatoes & red onions	THAI BEEF SALAD \$16.95 Grilled marinated skirt steak skewers, crispy julienne veggies, mixed greens, fresh cilantro, basil, sweet chili-lime vinaigrette
CAESAR SALAD \$9.95 Crisp romaine lettuce, herb croutons & parmesan cheese w/ traditional homemade dressing	COBB SALAD \$16.95 Crisp romaine, grilled chicken, fresh avocado, blue cheese crumbles, hard boiled egg, bacon, and tomato, served w/ our chipotle ranch dressing
SUMMER PEACH SALAD \$12.95 Organic Palisade peaches, arugala, point reye's blue chz, chia & pomegranate seeds, red onion w/ extra virgin olive oil & pomegranate balsamic	TACO SALAD \$15.95 A giant crispy tortilla bowl, filled w/ your choice of ground beef or pulled chicken, shredded lettuce, black beans, sour cream, guacamole, cheddar & jack cheese, pico de gallo, & chipotle ranch dressing
★ AHI SALAD \$15.95 Blackened Ahi tuna, crispy julienne veggies, peanuts, fresh cilantro, w/ a sweet chili-lime vinaigrette	

ADD ONS ARE FOR SALADS ONLY

Grilled chicken breast \$6, Grilled ahi tuna \$7, Center cut Top Sirloin steak \$8 Dressing choices; Balsamic vinaigrette, Ranch, Blue cheese, Sweet chili lime vinaigrette, Chipotle ranch, Honey mustard & Ceasar
All dressings are gluten free

Sandwiches & More

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

OUR HOUSE SMOKED PORK SANDWICH \$14.95 Hickory Mesquite wood smoked pulled pork on a toasted kaiser bun & coleslaw	
CHICKEN TENDER PLATTER \$13.95 Served w/ ranch	
THE ULTIMATE FRENCH DIP \$17.95 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 \$14.95 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 \$18.95 Fat Tire Ale battered fresh Alaskan Cod served in a basket w/ jalapeno hush puppies, coleslaw & tartar sauce	
--	--

★ 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 & steak 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 cheese \$1.95 Gluten free bun available \$1.50
\$13.95

ROUND UP BURGER \$15.45

Grilled burger topped w/ cheddar, thick cut applewood smoked bacon

GREEN CHILI CHEESE BURGER \$15.95

Grilled burger, house roasted Anaheim chili & sharp cheddar

SUNRISE BURGER \$16.95

Grilled burger w/ fried egg, thick cut applewood smoked bacon & pepper jack cheese

BB & B BURGER \$17.95

Buffalo burger, thick cut applewood smoked bacon, bourbon bbq w/ caramelized onions & gouda cheese

H & S KICKIN CHICKEN \$16.95

Spicy house made buttermilk battered Red Bird chicken breast, sweet pickle, ghost pepper jack, guac & chipotle aoli

BLACK & BLUE BURGER \$14.95

Grilled burger dredged in Louisiana blackened spice & our blue cheese mousse

SOUTHWEST CHICKEN \$15.95

Grilled chicken breast, topped w/ pepper jack, guacamole & a roasted Anaheim chile

DOUBLE R BURGER \$16.95

Grilled burger, smoked pulled pork, thick cut applewood smoked bacon, sharp cheddar

BISTRO BURGER \$17.95

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

Kids Meals Includes a Beverage

CHEESE PIZZA \$9.45

Traditional round pizza

FETTUCINI \$9.45

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

CHEESEBURGER \$9.45

1/4 pound patty served cheddar & fries

CHICKEN TENDERS \$9.45

Served w/ ranch & fries

GRILLED CHEESE \$9.45

Cheddar cheese on Texas toast w/ fries

KRAFT MAC 'N CHEESE \$9.45

Chef Specialties

available after 5:00pm

★ **BLACK CANYON RIBEYE** \$29.95

Espresso & ancho chile rubbed 12oz grilled ribeye. Served with tequila lime compound butter, chef's veggies & baked potato

KOREAN BBQ STYLE RIBS \$21.95

St. Louis style pork ribs slow cooked & served w/a Korean chili, ginger & garlic sauce w/ sweet potato waffle fries

SAUTÉED CHICKEN & PENNE \$22.95

W/ artichokes, sun-dried tomatoes, spinach & wild mushrooms in a pesto cream sauce

BLACKENED CHICKEN ALFREDO \$21.95

Sliced chicken breast dredged in spicy cajun seasonings tossed in a spicy alfredo sauce w/ scallions over fettuccini & garlic bread

CRUSTED ROCKY MOUNTAIN TROUT \$26.95

Crusted & sautéed w/ toasted pistachios, lemon butter, grapes & fresh basil w/ cous cous quinoa blend & chef's veggies, a local's favorite

South of the Border

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

FISH TACOS(2) FRIED OR BLACKENED \$16.95

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

SURF & TURF BAJA TACOS \$17.95

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

CARNE ASADA TACOS \$16.95

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

CHICKEN ENCHILADAS \$16.95

Topped w/ house made pork green chili, served w/ black beans, cheddar & jack, pico de gallo & sour cream

RMG FAJITAS \$18.95 Chx...\$21.95 Steak or Shrimp

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

There is 18% gratuity for parties of 6 or more and 20% for separate 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
\$14.95

RUSTIC MARGARITA \$17.95

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

ITALIAN PIZZA \$16.95

Pepperoni & sausage, mozzarella, aged parmesan & San Marzano tomato sauce

CALI CHICKEN \$18.95

Smoked chicken, colby jack, caramelized onions, bacon jam & avocado

THE VEGGIE \$17.95

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

CALABRIA \$18.95

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

TOPPINGS

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

The Sweet Finale

CARAMEL APPLE CRISP \$9.95

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

CHOCOLATE BROWNIE SUNDAE \$9.95

A warm homemade chocolate brownie topped w/ vanilla bean ice cream & Hershey's chocolate sauce

VANILLA ICE CREAM \$4.50

ROOTBEER FLOAT \$6.50

Tommy Knocker old style root beer from the tap with a scoop of vanilla ice cream

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

ENERGY DRINKS \$5.00

Red Bull(8.4 oz. can)