

Starters

CHICKEN WINGS

Choice of our house made spicy buffalo, house basian (honey sriracha), chipotle lime or BB-Q. Served w/ carrots, celery & ranch
sm(6) \$14.95 lg(12) \$21.95

CHIPS & SALSA \$6.45

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

TRUFFLED TATER TOTS \$11.45

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

CRISPY FRIED CALAMARI \$14.75

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

QUESO DIP \$9.95

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

PAN SEARED POT STICKERS \$12.45

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

AUTHENTIC BAVARIAN SOFT PRETZEL \$13.45

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

Warmers

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

Warm tortillas, pico de gallo, cheddar & jack

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

Elk simmered w/a 5 chili blend, pintos 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

Cucumbers, croutons, tomatoes & red onions

CAESAR SALAD \$9.95

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

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

THAI BEEF SALAD \$16.95

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

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

★ **AHI SALAD** \$15.95

Blackened Ahi tuna, crispy julienne veggies, peanuts, fresh cilantro, w/ 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 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 a french baguette, sweet caramelized onions, horseradish & chive havarti cheese, served w/a side of au jus for dipping

CRISPY CHICKEN WRAP \$15.45

Tenders tossed in your choice of spicy buffalo, house basian(honey sriracha), chipotle lime 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

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

★ 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
\$14.45

ROUND UP BURGER \$15.95

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 hand breaded buttermilk Red Bird chicken breast, sweet pickle, ghost pepper jack, guac & chipotle aoli

BLACK & BLUE BURGER \$15.45

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

4oz patty served w/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** \$30.95
Espresso & ancho chile rubbed 12oz grilled ribeye w/ tequila lime compound butter, chef's veggies & baked potato

HOUSE SMOKED RIBS \$22.95
St. Louis style pork ribs slow cooked & served w/a traditional BBQ sauce & sweet potato waffle fries

CHICKEN ALFREDO \$22.95
Roasted garlic alfredo w/ chicken & broccoli served over fettuccini

CRUSTED ROCKY MOUNTAIN TROUT \$27.95
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 corn & flour blended tortillas 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, pico de gallo, 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 \$19.95 Chx...\$22.95 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.

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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 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 \$4.75

ENERGY DRINKS \$5.00

Red Bull (8.4 oz. can)

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