



BREAKFAST FAVORITES

AMERISTAR GREEN CHILE BURRITO* \$18
eggs, peppers, onions, bacon, breakfast potatoes, flour tortilla, cheese, green pork chile


BACON, EGG & CHEESE SANDWICH* \$16
bacon, scrambled eggs, Cheddar cheese on a brioche bun with breakfast potatoes

FIRESIDE BREAKFAST* \$15
two eggs any style, breakfast potatoes, choice of applewood-smoked bacon, sausage patties or ham, choice of toasted bread with butter & fruit preserves
*add a 6 oz. NY strip** \$14

STARTERS

CHICKEN WINGS \$16
choice of traditional Buffalo sauce, BBQ sauce, honey hot or spicy Filipino adobo glaze & choice of ranch or blue cheese dressing

CREAMY SPINACH & ARTICHOKE DIP \$15
spinach, artichoke hearts, arugula, Asiago cheese, cream cheese, house-made tri-color tortilla chips

 **ROASTED CHICKEN FLATBREAD** \$16
garlic cream sauce, caramelized red onion, roasted chicken, red peppers, spinach, mushrooms, mozzarella cheese

 **BRUSSELS SPROUTS** \$12
honey, fish sauce, soy vinaigrette, shaved apples

ROASTED RED PEPPER HUMMUS \$16
Chef's signature hummus, roasted red pepper jam, toasted pita bread, seasonal veggies

CHEESE QUESADILLA \$12
add grilled chicken \$6, *taco meat* \$4, *sautéed shrimp** \$7 or *steak** \$9

CHICKEN TENDERS \$14
choice of traditional Buffalo sauce, BBQ sauce, honey mustard or spicy Filipino adobo glaze & French fries

GREEN CHILE CHEESE FRIES \$14
Chef's signature pork green chile, Cheddar cheese, sour cream, scallions

SOUP DU JOUR \$6 CUP / \$9 BOWL
made fresh daily, please ask your server

COLORADO GREEN CHILE \$14
Chef's signature pork green chile with flour tortillas


SALADS

FARMERS MARKET SALAD (GF) \$11
local lettuces, shaved vegetables, dressing choice of ranch, blue cheese, Italian, Thousand Island or oil & vinegar

ASIAN SALAD \$16
Napa cabbage, bok choy, cashews, bell pepper, carrot, daikon radish, cucumber, basil, mint, cilantro, ginger sesame vinaigrette

CAESAR SALAD \$17
Romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano cheese, croutons, fried capers

COBB SALAD \$18
spring mix, hard-boiled eggs, cherry tomatoes, avocado, cucumbers, bacon bits, blue cheese crumbles, pulled chicken, blue cheese dressing

 **TACO SALAD** \$17
crispy tortilla, cherry tomatoes, Cheddar cheese, ground beef, sour cream, guacamole, cilantro-lime vinaigrette
ADD extra guacamole \$3

ADD-ON FOR SALAD ONLY *grilled chicken* \$6, *sautéed shrimp** \$7, *two crispy fried chicken tenders* \$6, *salmon** \$8 or *steak** \$12

ALL DAY


Served between
11AM-2PM Monday-Friday
11AM-3PM Saturday-Sunday
Dinner 5PM-Close

BURGERS & SANDWICHES


choice of French fries, onion rings, sweet potato fries or small farmers market salad \$5

FIRESIDE BURGER* \$17
pickles, lettuce, tomato, red onion on a house-made brioche bun with choice of Cheddar, gorgonzola, pepper jack or Gruyère cheese
ADD fried egg \$2, *applewood-smoked bacon* \$2, *mushrooms* \$3, *green chile* \$2, *avocado* \$2 or *impossible patty* \$5

PHILLY DIP \$18
shredded beef, onions, peppers, mozzarella cheese, horseradish sour cream, au jus on a hoagie roll

 **SPICY FILIPINO ADOBO CHICKEN SANDWICH** \$17
hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles, green leaf lettuce, scallion aioli on house-made brioche bread


CLASSIC REUBEN \$17
house-cured corned beef, Thousand Island dressing, sauerkraut on toasted rye bread

 **CHICKEN, BACON & RANCH WRAP** \$18
crispy chicken, bacon bits, spring mix, cucumber, red peppers, avocado, cherry tomatoes, Cheddar cheese, sesame seeds, ranch dressing

ENTRÉES

FISH & CHIPS \$16
beer-battered cod, Cajun remoulade, malt vinegar, French fries


SALMON* \$31
aromatic jasmine rice, braised napa cabbage, coconut caramel, green onions, cilantro, pickled jalapeños

 **MASALA FISH TACOS** \$18
mustard marinated red snapper, chipotle glaze, citrus cabbage slaw, flour tortillas
add avocado halve slices \$2


STEAK FRITES* \$35
grilled 12 oz. NY strip, maître d'hôtel butter, French fries, arugula, Champagne lemon vinaigrette

PASTA PRIMAVERA \$21
cherry tomatoes, artichokes, mushrooms, red peppers, spinach, pasta, creamy pesto sauce
ADD pulled chicken \$4 or *shrimp** \$7

MOULES FRITES \$26
Prince Edward Island mussels, shallots, garlic, white wine, butter, parsley, lemon wedges, French fries

 **PORK KATSU*** \$28
crispy pork cutlet, truffle mushrooms, green onion fried rice, sunny side-up fried egg

CHICKEN PARMESAN \$28
pasta, blistered cherry tomatoes, fire-roasted marinara sauce

 **BEEF STEW POT PIE** \$25
Kaldereta Philippine-style beef stew, mixed vegetables, tomato sauce, olives, chorizo, crispy puff pastry

HICKORY-ROASTED PRIME RIB* \$33
garlic mashed potatoes, market vegetables, jus, horseradish cream
FRIDAY & SATURDAY ONLY

 **Chef's Signature Item**

*We use only the highest quality ingredients; these items may be cooked to order, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs & wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.
Parties of 6 or more have an automatic gratuity charge of 20%. Check may be split up to three times.