

FIRESIDE KITCHEN

LUNCH MENU

STARTERS

CHICKEN WINGS 11

choice of traditional Buffalo sauce, BBQ sauce or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing

CHICKEN TENDERS 11

choice of traditional Buffalo sauce, BBQ sauce or spicy Filipino adobo glaze, French fries

🔥 SPINACH ARTICHOKE DIP 14

spinach, artichoke hearts, mozzarella cheese, arugula, blistered tomatoes, house-made tri-color tortilla chips

GREEN CHILI CHEESE FRIES 12

pork green chili, Cheddar cheese, scallions, sour cream

PESTO FLATBREAD 14

pesto, mozzarella cheese, artichokes, roasted red pepper, cherry tomatoes, mushrooms
add pulled chicken 4 or bacon 4

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

🔥 COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

CHEESE QUESADILLA 11

add pulled chicken 4, taco meat 4 or sautéed shrimp* 7

SALADS

FARMERS MARKET SALAD GF 10

local lettuce, shaved vegetables, choice of ranch, blue cheese, Italian, Thousand Island or oil & vinegar

🔥 TACO SALAD 16

crispy tortilla, cherry tomato, cheddar cheese, ground beef, sour cream, guacamole, lemon coriander vinaigrette
add extra guacamole 3

ASIAN SALAD 15

Napa cabbage, bok choy, cashews, bell pepper, carrot, radish, cucumber, basil, mint, cilantro, miso vinaigrette

CAESAR SALAD 12

romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano cheese, biscuit croutons, marinated white anchovy

ADD-ONS

pulled chicken 4, sautéed shrimp* 7,
two crispy fried chicken tenders 6 or salmon* 9

BURGERS & SANDWICHES

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

FIRESIDE BURGER* 14

pickles, lettuce, tomato, red onion, brioche bun, choice of Tillamook White Cheddar, gorgonzola, pepper jack or Gruyère cheese
add fried egg 2, applewood-smoked bacon 2, mushrooms 3, Colorado green chile 4, avocado 2

PHILLY DIP 16

shredded beef, onions, peppers, mozzarella cheese, horseradish sour cream, au jus, hoagie roll

BACON, EGG & CHEESE SANDWICH 12

bacon, scrambled eggs, Cheddar cheese, brioche bun

CLASSIC REUBEN 15

house-cured corned beef, Thousand Island dressing, sauerkraut, toasted rye bread

🔥 SPICY FILIPINO ADOBO CHICKEN SANDWICH 15

hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles, green leaf lettuce, scallion aioli, house-made brioche bread

ENTRÉES

🔥 PHỞ DẶC BIỆT* GF 22

rice stick noodles, beef meatball, tripe, beef brisket, sliced sirloin, scallion, yellow onion, beef broth. side of bean sprouts, Thai chili, lime, hoisin sauce, Thai basil

ROASTED CHICKEN BREAST GF 19

red potatoes, garlic spinach, chicken and thyme velouté

FISH & CHIPS 14

beer battered cod, Cajun remoulade, malt vinegar, fries

🔥 PASTA PRIMAVERA 19

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4, add shrimp* 7

STEAK FRITES* GF 31

grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, Champagne lemon vinaigrette

🔥 BLACK HAWK GREEN CHILI BURRITO* 15

eggs, peppers, onions, bacon, potatoes, flour tortilla, cheese, green chili

CHICKEN PARMESAN 25

house-made pasta, farmers market vegetables, fire-roasted marinara sauce

🔥 = Chef's Signature Items GF = Gluten free

*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 and 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.