



WINTER DINNER MENU

STARTERS

CHICKEN WINGS 11

choice of traditional Buffalo sauce, barbecue sauce
spicy Filipino adobo glaze sweet heat or dry rub,
choice of ranch or blue cheese dressing

SPINACH ARTICHOKE DIP 14

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

CRISPY BRUSSEL SPROUTS 12

prosciutto, hazelnut, garlic, shallot

GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar

CAPRESE FLATBREAD 14

heirloom tomato, marinara, fresh mozzarella, basil

🔥 BUTTERNUT SQUASH FLATBREAD 14

prosciutto, goat cheese, sage,
pickled red onion, arugula
add pulled chicken 4

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

COLORADO GREEN CHILE 9

chef's signature pork green chili, flour tortillas

SALADS

FARMER'S MARKET GF 10

local lettuces, shaved vegetables,
choice of ranch, blue cheese,
Italian, thousand island or oil & vinegar

🔥 WARM SPINACH SALAD 14

apples, bacon, grilled red onions,
pine nuts, smokey vinaigrette

ASIAN 15

Napa cabbage, bok choy, cashews, bell pepper,
carrot, daikon radish, cucumber, basil, mint,
cilantro, ginger sesame vinaigrette

CAESAR 12

romaine lettuce, creamy garlic caper dressing,
Parmigiano-Reggiano, 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 farmer's market salad 5

FIRESIDE BURGER* 14

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

🔥 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

CUBAN SANDWICH 15

sliced pork, ham, Swiss cheese, pickles, beer mustard, rustic bread

ENTRÉES

ROAST HALF CHICKEN GF 24

herb mashed potatoes, garlic spinach,
chicken and thyme velouté

PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms,
Parmesan cream, crostini
add pulled chicken 4, add shrimp 7

SEARED SALMON 28

orange soy glaze, jasmine rice,
shiitake mushroom, broccolini

CHICKEN PARMESAN 25

House-made pasta, farmer's market vegetables,
fire-roasted marinara

CAROLINA PORK BELLY 23

herb mashed potatoes, tomato confit,
spinach, Carolina adobo sauce

BLACK HAWK GREEN CHILI BURRITO 15

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

STEAK FRITES* GF 29

grilled 12 oz. NY strip, maître d' hotel butter,
fries, arugula, jus

🔥 HICKORY-ROASTED PRIME RIB* GF 32

(Friday & Saturday only)

garlic mashed potatoes, market vegetables, jus,
horseradish cream



=Chef's Signature Items

GF=Gluten free

*We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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.



DRINKS

WINES

- KENDALL-JACKSON VINTNER'S RESERVE ROSÉ** 12/44
- KENDALL-JACKSON VINTNER'S RESERVE SAUVIGNON BLANC** 12/44
- KENDALL-JACKSON VINTNER'S RESERVE PINOT GRIS** 13/46
- KENDALL-JACKSON VINTNER'S RESERVE RIESLING** 13/44
- KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY** 12/44
- KENDALL-JACKSON VINTNER'S RESERVE MERLOT** 12/44
- KENDALL-JACKSON VINTNER'S RESERVE PINOT NOIR** 12/44
- KENDALL-JACKSON VINTNER'S RESERVE RED BLEND** 12/44
- KENDALL-JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON** 12/45

FIRESIDE COCKTAILS 13

BLOODY MARY

New Amsterdam vodka, house mix of tomato juice, spices

MIMOSA

Wycliff Champagne, orange juice

MARTINI

New Amsterdam gin or vodka, vermouth, garnished with an olive or a lemon twist

RUM SOUR

Captain Morgan Black Spiced rum, lemon juice, simple syrup

VODKA COLLINS

New Amsterdam vodka, simple syrup, lemon juice, soda water or ginger beer

TOM COLLINS

New Amsterdam gin, lemon, soda water

PALOMA

Sauza tequila, grapefruit, lime juices

WHISKEY SOUR

Jim Beam bourbon, lemon juice, sugar

DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

YOUR FAVE MULE

your choice of vodka, tequila, gin or whiskey, lime juice, ginger beer

DOMESTIC BEERS 8 CRAFT BEERS 9 IMPORT BEERS 9

BUD LIGHT

COORS LIGHT

NEW BELGIUM FAT TIRE

MICHELOB ULTRA

COLORADO COLORFUL

PALE ALE

BLUE MOON BELGIAN WHITE

LAGUNITAS IPA

ANGRY ORCHARD

CRISP APPLE HARD CIDER

HEINEKEN

CORONA EXTRA

STELLA ARTOIS

BEVERAGES

JUICES SMALL 5 | LARGE 6

Apple, Pineapple, Orange, Cranberry,
Tomato or Lemonade

MILK SMALL 5 | LARGE 6

SAN PELLEGRINO 7

NAKED JUICES 7

Green Machine, Mighty Mango or Berry Blast

COFFEE 4

HOT TEA 4

ICED TEA 4

COCA-COLA PRODUCTS 4