

# 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

#### SPINACH ARTICHOKE DIP 14

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

#### CHEESE QUESADILLA 11

add pulled chicken 4

#### GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

#### CAPRESE FLATBREAD 14

heirloom tomato, marinara sauce, fresh mozzarella cheese, basil

#### 🔥 BUFFALO CHICKEN FLATBREAD 14

blue cheese, herbed buttermilk cream

#### 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

### SALADS

#### FARMERS MARKET SALAD GF 10

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

#### 🔥 FATTOUSH SALAD 14

romaine lettuce, crispy pita, heirloom tomato, cucumber, pickled red onion, radish, lemon vinaigrette

#### ASIAN SALAD 15

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

#### CUBAN SANDWICH 15

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

#### 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

#### ROASTED CHICKEN BREAST GF 19

roasted red potatoes, garlic spinach, chicken and thyme velouté

#### FISH & CHIPS 14

beer battered cod, Cajun remoulade, malt vinegar, fries

#### 🔥 PASTA CARBONARA 19

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

#### STEAK FRITES\* GF 29

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

#### 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.