



BREAKFAST FAVORITES

BLACK HAWK 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

 **WHITE CHICKEN FLATBREAD** \$16
garlic cream sauce, caramelized red onion, pulled 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 \$14
add pulled chicken \$4, 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 \$12
Chef's signature pork green chile with flour tortillas

CHARCUTERIE BOARD \$20
Chef's choice of cured meats, cheeses, fruits & nuts


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 pulled chicken \$4, sautéed shrimp* \$7, two crispy fried chicken tenders \$6, salmon* \$8 or steak* \$14

ALL DAY


Served between
12P-2P Monday-Thursday
12P-3P Friday-Sunday
Dinner 5P-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, Colorado pork green chile \$4, 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

OPEN-FACED BISTRO SANDWICH \$21
house-made toasted rosemary focaccia bread, prosciutto, rosemary mascarpone, fig jam, blackberry jus, baby arugula

ENTRÉES


SEARED SALMON* \$31
lemon herb velouté sauce, Jasmine rice, broccolini

CHICKEN TACOS \$18
shredded chicken, cabbage, pineapple salsa, cilantro, cotija cheese
ADD avocado salsa or avocado slices \$2


STEAK FRITES* \$34
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

 **GRILLED ROSEMARY PORKCHOP*** \$28
marinated bone-in pork chop, garlic mashed potatoes, honey roasted carrots

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

 **CHICKEN POT PIE** \$24
creamy chicken sauce with mixed veggies inside of a crispy puff pastry

HICKORY-ROASTED PRIME RIB* \$32
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.



DRINK MENU

WINE

GLASS / BOTTLE

KENDALL-JACKSON

VINTNER'S RESERVE ROSÉ \$12 / \$44

SAUVIGNON BLANC \$12 / \$44

PINOT GRIS \$13 / \$46

RIESLING \$13 / \$44

CHARDONNAY \$12 / \$44

MERLOT \$12 / \$44

PINOT NOIR \$12 / \$44

CABERNET SAUVIGNON \$12 / \$45

BEER

DOMESTIC \$8

MILLER LITE

COORS LIGHT

BUD LIGHT

NEW BELGIUM FAT TIRE ALE

MICHELOB ULTRA

CRAFT \$9

DALE'S PALE ALE

BLUE MOON BELGIAN WHITE

STONE IPA

ANGRY ORCHARD CRISP APPLE HARD CIDER

IMPORT \$9

HEINEKEN ORIGINAL

CORONA EXTRA

STELLA ARTOIS

FIRESIDE COCKTAILS \$13

BLOODY MARY

New Amsterdam vodka, house mix of tomato juice & spices

MIMOSA

Wycliff Brut California Champagne & orange juice

MARTINI

New Amsterdam Gin or Vodka, vermouth, garnished with an olive or lemon twist

RUM SOUR

Captain Morgan Black Spiced rum, lemon juice, soda water or ginger beer

VODKA COLLINS

New Amsterdam gin, lemon, soda water

PALOMA

el Jimador tequila, grapefruit & lime juice

WHISKEY SOUR

Jim Beam Bourbon, lemon juice, sugar

DARK & STORMY

Captain Morgan Black Spiced rum & ginger beer

YOUR FAVE MULE

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

BEVERAGES

JUICES Small \$5/Large \$6

APPLE, PINEAPPLE, ORANGE, CRANBERRY, TOMATO, LEMONADE

NAKED JUICES \$7

GREEN MACHINE, MIGHTY MANGO, BERRY BLAST

MILK Small \$5/Large \$6

S. PELLEGRINO \$7

COFFEE \$4

HOT TEA \$4

ICED TEA \$4

COCA-COLA PRODUCTS \$4

ENERGY DRINKS \$7

RED BULL ENERGY DRINK, RED BULL SUGARFREE, RED BULL YELLOW EDITION (TROPICAL), RED BULL RED EDITION (RED)