



SUMMER DINNER STARTERS

CHICKEN WINGS 15

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

ARTICHOKE DIP 11

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

🔥 SPICED STREET CORN 10

roasted corn, Korean chile paste mayo, cilantro, Parmigiano-Reggiano, grilled lime

🔥 FUNGI FLATBREAD 14

mushrooms, arugula, Taleggio, white sauce, pickled onions
add pulled chicken 4

"OH SNAP" GF 10

sugar snap peas, hot honey glaze, sliced sweet peppers, spicy chow chow, toasted cashew

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

COLORADO GREEN CHILE 9

chef's signature pork green chile, flour tortillas

SALADS

FARMER'S MARKET GF 10

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

🔥 MEDITERRANEAN 15

baby gem lettuce, crispy pita, chickpeas, cucumber, feta, pickled red onions, olives, Champagne lemon vinaigrette

ASIAN 15

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

🔥 YOU ARE MY SUNSHINE GF 12

watermelon, sweet heat sunflower seeds, heirloom tomato, feta, arugula, honey citrus vinaigrette

CAESAR 12

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

ADD-ON

pulled chicken 4, sautéed shrimp 7, two crispy fried chicken tenders 6, or salmon 8

BURGERS & SANDWICHES

choice of fries, onion rings, sweet potato fries, pickled power slaw, 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 CRISPY SHRIMP PO'BOY 15

rock shrimp salad, lettuce, tomato, hot sauce, Cajun remoulade, rustic 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

ROAST CHICKEN GF 24

half chicken, garlic mashed potatoes, farmer's market vegetables, whole grain mustard jus

FARMER'S MARKET PRIMAVERA 18

house-made pasta, asparagus, baby carrots, radish, pecan basil pistou, Parmesan, crostini
add pulled chicken 4 or shrimp 7

HONEY CHIPOTLE SALMON* 25

forbidden rice pilaf, pineapple pico de gallo, micro cilantro, grilled lime

SMOKED PORK BELLY MAC N' CHEESE* 22

house-made conchiglie, creamy gouda, smoky pork belly, pickled slaw
add pulled chicken 4 or shrimp 7

BLACK HAWK GREEN CHILE BURRITO 15

eggs, peppers, onions, bacon, red potatoes, flour tortilla, cheese sauce, green chile

STEAK FRITES* 29

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

SMOKED PORK RIBS*

23 HALF RACK / 30 FULL RACK

house-made barbecue sauce, choice of two sides (fries, onion rings, sweet potato fries, pickled slaw blend, or garlic mashed potatoes)

🔥 HICKORY-ROASTED PRIME RIB* 32 (FRIDAY & SATURDAY ONLY)

garlic mashed potatoes, market vegetables, au 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

CARMEL ROAD CHARDONNAY 12 / 44

BAREFOOTWHITE ZINFANDEL 11 / 41

14 HANDS PINOT GRIGIO 13 / 46

BAREFOOT MOSCATO 12 / 44

MATUA SAUVIGNON BLANC 12 / 44

CARMEL ROAD PINOT NOIR 11 / 41

CHATEAU STE. MICHELLE MERLOT 11 / 41

MERF CABERNET SAUVIGNON 12 / 44

TRIVENTO AMADO SUR MALBEC 12 / 44

7 DEADLY ZINS RED BLEND 12 / 44

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

WHITE LADY

New Amsterdam gin, lemon juice, Cointreau

TOM COLLINS

New Amsterdam gin, lemon, soda water

PALOMA

Sauza tequila, grapefruit, lime juices

WHISKEY SOUR

Jim Beam bourbon, lemon juice, sugar

SNOWBALL

New Amsterdam vodka, lemonade or Sprite, garnished with a lime or lemon wedge

YOUR FAVE MULE

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

DOMESTIC BEERS 6

BUD LIGHT

COORS LIGHT

FATTIRE

MICHELOB ULTRA

CRAFT BEERS 8

COLORADO COLORFUL
PALE ALE

BLUE MOON BELGIAN WHITE

LAGUNITAS IPA

ANGRY ORCHARD
CRISP APPLE HARD CIDER

IMPORT BEERS 8

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

HOTTEA 4

ICEDTEA 4

COCA-COLA PRODUCTS 4