

FALL 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

SMOKED GOUDA & SPINACH DIP GF 12

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

BRUSSELS SPROUTS 10

honey, fish sauce, soy vinaigrette, shaved apple

POACHED PEAR & SMOKED BLUE CHEESE FLATBREAD 14

arugula, white sauce, pickled onions 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 chile, flour tortillas

SALADS

FARMER'S MARKET GF 10

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

FALLING FOR YOU GF 14

mixed greens, caramelized baby carrots, julienne apple, smoked goat cheese, candied walnuts, apple cider brown butter 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-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 3

FIRESIDE BURGER* 14

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

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 aïoli, house-made brioche bread

ENTRÉES

ROAST CHICKEN GF 24

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

AUTUMN HARVEST PASTA 19

house-made pasta, butternut squash, cranberry, sage cream sauce, toasted hazelnuts, crostini add pulled chicken 4, add shrimp 7

GRILLED SALMON* GF 28

charred orange marmalade, celery root purée, fennel & herb salad

GRILLED PORK CHOP* 26

Thai chili hazelnut rub, sweet potato & apple hash, brussels sprouts, brown butter sauce

BLACK HAWK GREEN CHILE BURRITO 15

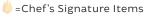
eggs, peppers, onions, bacon, red potatoes, flour tortilla, cheese sauce, green chile

STEAK FRITES* GF 29

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

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

garlic mashed potatoes, market vegetables, jus, horseradish cream



${f GF}$ =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
BAREFOOT WHITE 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

FIRESIDE COCKTAILS 13

7 DEADLY ZINS RED BLEND 12/44

BLOODY MARY

New Amsterdam vodka, house mix of tomato juice and spices

MIMOSA

Wycliff Champagne and orange juice

MARTINI

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

WHITE LADY

New Amsterdam gin, lemon juice and Cointreau

TOM COLLINS

New Amsterdam gin, lemon and soda water

PALOMA

Sauza tequila, grapefruit and lime juices

WHISKEY SOUR

Jim Beam whiskey, lemon juice and sugar

SNOWBALL

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

YOUR FAVE MULE

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

DOMESTIC BEERS 6 CRAFT BEERS 8 IMPORT BEERS 8

BUD LIGHT
COORS LIGHT
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

HOTTEA 4

ICEDTEA 4

COCA-COLA PRODUCTS 4