

FIRESIDE KITCHEN

SPRING DINNER

STARTERS

CHICKEN WINGS 15

choice of traditional Buffalo sauce, BBQ sauce or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing



THREE CHEESE QUESO DIP 13

Cheddar, gouda and Parmesan cheeses, chipotle, blistered tomatoes, house-made tri-color tortilla chips

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

HEIRLOOM TOMATO AND MOZZARELLA FLATBREAD 14

fresh mozzarella, basil pesto, heirloom tomato, pickled red onion, arugula add pulled chicken 4

BRUSSELS SPROUTS 10

honey, fish sauce, soy vinaigrette, shaved apple

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas



SALADS

FARMERS MARKET SALAD GF 10

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

ASIAN SALAD 15

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

SPRING GARDEN SALAD 14

mixed greens, shaved fennel, grilled red onion, fava bean, goat cheese, sunflower seeds, Champagne lemon dressing

CAESAR SALAD 12

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

ADD-ON FOR SALAD ONLY

pulled chicken 4, sautéed shrimp 7, two crispy fried chicken tenders 6 or salmon 9

BURGERS & SANDWICHES

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

CUBAN SANDWICH 15

sliced pork, ham, Swiss cheese, pickles, beer mustard, 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 JERK CHICKEN GF 24

half chicken, chorizo and apple hash, whole grain mustard jus

BLACKENED SALMON 28

polenta cake, cauliflower cream and florets

SPRING PASTA 19

house-made pasta, blackened alfredo sauce, asparagus, fava bean, heirloom tomato, crostini

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

STEAK FRITES* 29

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

HICKORY-ROASTED PRIME RIB* 32

(FRIDAY & SATURDAY ONLY)

garlic mashed potatoes, farmers market vegetables, jus, horseradish cream



=Chef's Signature Items

GF=Gluten free

*We use only the highest quality ingredients; however, consuming raw, or under cooked 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 of 20% added to their bill. Checks may be split a maximum of 3 times.

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FIRESIDE KITCHEN

DRINKS

WINE

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
7 DEADLY ZINS RED BLEND 12 / 44

FIRESIDE COCKTAILS 13

NEW AMSTERDAM BLOODY MARY

House mix of tomato juice,
New Amsterdam vodka, spices

WYCLIFF ORANGE MIMOSA

Wycliff Champagne, orange juice

NEW AMSTERDAM MARTINI

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

CAPTAIN MORGAN RUM SOUR

Captain Morgan Black Spiced rum,
lemon juice, simple syrup

CAPTAIN MORGAN DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

NEW AMSTERDAM VODKA COLLINS

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

TOM COLLINS

New Amsterdam gin, lemon, soda water

SAUZA PALOMA

Sauza tequila, grapefruit juice, lime juice

JIM BEAM WHISKEY SOUR

Jim Beam whiskey, lemon juice, sugar

YOUR FAV MULE

Choice of New Amsterdam vodka or gin,
Sauza tequila, Jim Beam whiskey, lime, ginger beer

DOMESTIC BEER 8

Bud Light

Coors Light

Fat Tire

Michelob Ultra

Lagunitas IPA

CRAFT BEERS 9

Great Divide Denver Pale Ale

Angry Orchard
Green Apple Cider

Blue Moon Belgian White

Avery IPA

Great Divide
Strawberry Rhubarb

IMPORT BEERS 9

Heineken

Corona

JUICES

Small 5 | Large 6

apple, pineapple, orange, cranberry,
tomato, lemonade, milk

NAKED JUICES 7

Green Machine, Mighty Mango, Berry Blast

BEVERAGES

COFFEE 4, HOT TEA 4, ICED TEA 4,
COKE PRODUCTS 4

SAN PELLEGRINO 7



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