

FIRESIDE KITCHEN

SPRING LUNCH

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

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

HEIRLOOM TOMATO AND MOZZARELLA FLATBREAD 14

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

SOUTHWEST SHRIMP TACOS 15

pico de gallo, shredded lettuce, grilled lime, spicy remoulade, flour tortilla



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

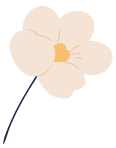
mixed greens, shaved fennel, grilled red onion, fava bean, goat cheese, sunflower seeds, Champagne lemon dressing

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



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

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 BREAST GF 19

red potatoes, farmers market vegetables, whole grain mustard jus

FISH & CHIPS 14

beer battered cod, Cajun remoulade, malt vinegar, fries

BLACK HAWK GREEN CHILI BURRITO 15

eggs, peppers, onions, bacon, potatoes, flour tortilla, cheese, green chili

SPRING PASTA 19

House-made pasta, blackened alfredo sauce, asparagus, fava bean, heirloom tomato, crostini
add pulled chicken 4, add shrimp 7

CHICKEN PARMESAN 25

House-made pasta, farmers market vegetables, fire-roasted marinara sauce

STEAK FRITES* GF 29

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



=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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