

FIRESIDE KITCHEN

FALL DINNER

STARTERS

CHICKEN WINGS 16

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

SPINACH ARTICHOKE DIP 14

arugula, mozzarella cheese, blistered tomatoes, house-made tri-color tortilla chips

MUSHROOM FLORENTINE FLATBREAD 14

spinach, Asiago cheese, pickled red onion, arugula
add pulled chicken 4

SMOKED SALMON FLATBREAD 16

Boursin cheese, caper, balsamic

GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

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

SALADS

FARMERS MARKET SALAD GF 10

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

ASIAN SALAD 15

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

🔥 AUTUMN SQUASH SALAD 14

mixed greens, butternut squash, walnuts, apple Champagne 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

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

pepperoncini brined 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 HALF CHICKEN 24

herb mashed potatoes, garlic spinach, chicken and thyme velouté

SEARED SALMON 28

orange soy glaze, jasmine rice, shiitake mushroom, broccolini

PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini
add pulled chicken 4, add shrimp 7

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

BBQ RIBS HALF RACK 23 FULL RACK 31

creamy slaw, choice of French fries, sweet potato fries or onion rings

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 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 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 White Rascal
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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