SMALL PLATES & APPETIZERS

SHOCK TOP LODGE JUMBO CHICKEN WINGS 13 • Dry rubbed and served with your choice of traditional buffalo, bourbon BBQ, Thai sweet chili or mango habanero blazin sauce, includes carrots and celery and your choice of bleu cheese or ranch dressing

TRADITIONAL CHICKEN NACHOS 13 • Thick cut tortilla chips, chili con queso, house-made pickled jalapeno, ranchero beans, diced tomato, green onion, and tequila lime grilled chicken served with guacamole and sour cream

HOMEMADE PRETZEL KNOTS 12 • Jumbo pretzel knots served with queso and honey Dijon dipping sauces

PORK BELLY STEAM BUNS 13 • Spicy cured pork belly served in a warm steam bun with pickled carrots and daikon topped with wasabi avocado sauce

COLORADO CHORIZO SLIDERS 13 • Seasoned pork patties topped with chili con queso, pickled jalapenos, shredded lettuce, guacamole and sour cream

CHIPS AND GUACAMOLE 8 • V

SOUP & SALAD

PORK GREEN CHILE CUP 5 BOWL 9 • Traditional green Chile served with grilled flour tortillas

CAESAR SALAD 10 • Romaine tossed with house made Caesar, shaved parmesan cheese and fresh croutons

HOUSE SALAD SIDE 6 FULL 9 • Field greens, grape tomato, shaved red onions, sliced cucumbers and croutons
Served with your choice of dressing: Ranch, sesame sweet chili vinaigrette or balsamic vinaigrette

ASIAN CHOPPED SALAD 16 • Chopped iceberg lettuce and cabbage, fresh red peppers, shaved red onion, pickled daikon and carrots with grilled chicken satay and served with sesame sweet chili vinaigrette

BURGER & SANDWICHES

BLACKENED PRIME RIB SANDWICH 17 • Seasoned and grilled prime rib on a bolillo roll with melted blue cheese and balsamic caramelized onions served with A-1 roasted garlic aioli

SHOCK TOP BURGER 16 • Topped with bacon, pepper jack cheese, roasted chiles and Shock Top burger sauce

PASTRAMI BURGER 16 • Topped with shaved pastrami, American cheese, and Shock Top burger sauce

BBQ CHICKEN SANDWICH 16 • Grilled chicken with melted cheddar cheese, BBQ sauce and a jumbo onion ring

TASSO BLT SANDWICH 15 • House cured cajun spiced bacon with heirloom tomatoes, baby arugula and a creole mustard aioli served on grilled potato rosemary bread

BUILD YOUR OWN BURGER / CHICKEN SANDWICH 15 • 1/2 lb burger or 8 ounce marinated and grilled Red Bird chicken breast served on a brioche bun with fresh leaf lettuce and sliced tomato
*Your choice of cheese - cheddar, Swiss, pepper jack, blue cheese crumbles or American*
*Add homemade pickled jalapenos or caramelized onions for $1*
*Add guacamole, a fried egg or bacon for $2*

ENTREES

FLAT IRON STEAK 27 • Served on a bed of arugula tossed with parmesan cheese, a light lemon vinaigrette and heirloom tomatoes

DRY RUBBED BUFFALO RIBEYE 38 • Served with a sweet potato and bacon hash and the vegetable de jour

GRILLED SHRIMP POMODORO 25 • Fresh sautéed tomatoes, garlic, crushed red pepper and tossed with EVOO and linguini

MEDITERRANEAN PASTA 22 • Thin linguini pasta tossed with roasted peppers, baby arugula, braised garlic, Kalamata olives, artichoke hearts and red onion, topped with shaved parmesan cheese and fresh basil
*Add grilled chicken $6, shrimp $7 or flat iron steak $8*

SHRIMP TACOS 18 • Sautéed shrimp with a sweet mango and habanero salsa, Caribbean jerk spiced sour cream and shaved red cabbage accompanied by cilantro lime rice and spicy ranchero beans

*Items are or Can be Made Gluten Free

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Tables of six or more people will incur a 20% service charge
**DESSERTS**

**SEVEN LAYER CHOCOLATE CAKE 12**  
Layered chocolate cake for two people

**SEASONAL FRUIT SHORTCAKE 8**  
Macerated seasonal fruit on a shortcake topped with fresh whipped cream

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**SOFT DRINKS**

PEPSI 3  
DIET PEPSI 3  
SIERRA MIST 3  
MOUNTAIN DEW 3  
DR. PEPPER 3  
LEMONADE 3

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**DRAFT BEER**

BUDWEISER 6.00  
BUD LIGHT 6.00  
COORS LIGHT 6.00  
KOKANEE 6.00  
GOOSE IPA 7.50  
SHOCK TOP 7.50  
STELLA ARTOIS 7.50  
JOHNNY APPLESEED 7.50  
90 SHILLING 7.50  
10 BARREL OATMEAL STOUT 7.50

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**WINES**

**GLASS AND BOTTLE**

CHÂTEAU ST. MICHELLE RIESLING 8 / 25  
II PERTICO PINOT GRIGIO 9 / 31  
TWO PONDS CHARDONNAY 10 / 33  
MIMI CHARDONNAY, COLOMBIA VALLEY 12 / 41

14 HANDS MERLOT 8 / 27  
BOGLE CABERNET SAUVIGNON 9 / 31  
SEVEN FALLS CABERNET SAUVIGNON 11 / 37

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**BOTTLED BEER**

COORS ORIGINAL 5.50  
COORS LIGHT 5.50  
MILLER LITE 5.50  
COORS NON-ALCOHOLIC 5.50  
CORONA EXTRA 7.00  
HEINEKEN 7.00  
MIKE'S HARD LEMONADE 7.00  
ODELL IPA 7.50  
FAT TIRE 7.50  
ANGRY ORCHARD 7.50

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**SPARKLING WINE**

ZONIN PROSECCO (187ML) 9  
KORBEL BRUT (187ML) 7