

STARTERS

Tempura Vegetables 10

Flash fried spring vegetables with sweet chili sesame ponzu sauce

Chicken Nachos 12

Tortilla chips topped with shredded chili braised chicken, melted cheese, crushed black beans, pico de gallo, sour cream and guacamole

Wings 11

Crispy breaded chicken wings tossed in spicy buffalo or honey BBQ sauce served with carrots and celery and choice of ranch or blue cheese

Fried Green Tomatoes 13

Crispy fried green tomatoes with smoked paprika rémoulade topped with chilled crawfish corn relish

Denver Cheese Steak Sliders 12

Shaved rib eye beef, caramelized onions, Mornay cheese sauce on mini potato buns

ENTREES

Butter Poached Lobster 36

Butter poached lobster with sautéed mushrooms, baby carrots, leeks, pearl onions, whipped potatoes, fresh herbs and a vanilla infused cognac cream sauce

Cappellini Shrimp Scampi 26

Cappellini pasta, sautéed shrimp, roasted red peppers, fresh basil, tomatoes and artichoke hearts tossed in scampi butter and parmesan cheese

Chicken & Sausage Rigatoni 24

Grilled chicken and sweet Italian sausage, fresh tomatoes and parmesan cheese tossed in our house made basil pesto sauce

Seared Ahi Tuna 24

Seared rare ahi tuna, hot soba noodle salad of fine julienne carrots, napa cabbage and shiitake mushrooms with baby bok choy and miso broth

Buffalo Tenderloin Petite Filets 38

Two 3oz grilled petite Colorado buffalo filets, truffled mashed potatoes, grilled asparagus, drizzled with charred tomato béarnaise

Colorado Rib Eye 34

14oz grilled rib eye with grilled asparagus, truffled mac & cheese and cabernet sauce

Beef Filet 36

8oz grilled Angus tenderloin with grilled zucchini and squash, Boursin cheese mashed potatoes and cabernet sauce

Market Fish

Ask your server what the chef has prepared fresh today

SANDWICHES & BURGERS

Sandwiches and burgers are served with choice of house seasoned fries or kettle chips

Grilled Smoked Salmon BLT 15

In-house grilled smoked salmon with apple wood bacon, shredded lettuce, sliced tomatoes with cayenne mayo on a buttery croissant

Chicken Salad Sandwich 14

Grilled chicken tossed with tarragon aioli, shaved cucumber, shredded lettuce, sliced tomatoes on thick cut wheat bread

Smoked BBQ Pulled Pork Sandwich 14

Slow roasted BBQ pulled pork topped with caramelized onions and spiced cabbage slaw

Buffalo Burger 14

8oz hand-packed ground Colorado buffalo burger on a brioche bun

Sirloin Burger 13

10oz hand-packed ground sirloin burger on a brioche bun

+ Burgers come with lettuce, tomato, onion, pickles and choice to two of the following toppings: cheddar cheese, Swiss cheese, bacon, mushrooms or grilled onions
+ Additional toppings \$1



at Pepsi Center

SALADS

Wedge Salad 8

Iceberg wedge house blue cheese dressing, bacon, scallions, diced roma tomatoes, fresh cracked pepper, shaved red onions

Classic Caesar Salad 8

Crisp hearts of romaine, house made croutons, Caesar dressing, shaved Parmesan cheese, cracked black pepper
Add chicken 4

Grilled Shrimp Salad 15

Grilled Jumbo Shrimp, crisp greens, jicama, roasted chilies, black beans, cilantro, fresh lime, fried flour tortillas tossed with creamy cilantro lime dressing

Chopped Caprese Salad 13

Chopped mixed greens, fresh tomatoes, buffalo mozzarella pearls, basil, parmesan cheese, aged balsamic and crisp prosciutto chips

House Salad 6

Mix greens, baby arugula, English cucumbers, grape tomatoes and grilled flatbread

+ Dressings

Ranch, blue cheese or balsamic vinaigrette

SOUPS

Chicken Tortilla Soup 8

Braised chicken, roasted chilies, onions, tomatoes, cheddar jack cheese, sour cream and tortilla strips

Soup of the Day 8

DESSERTS

Strawberry Shortcake 8

Grilled vanilla lemon pound cake, macerated strawberries, whipped cream, strawberry sauce and mint

Chocolate Euphoria 8

Warm house made brownie tower, raspberry sauce, chocolate ice cream, salted bittersweet chocolate and mint

Apple Pie 6

An American classic - warm apple pie, vanilla bean ice cream, cinnamon sugar and whipped cream

Sorbet Trio 6

Mango, Raspberry and lemon sorbet with fresh berries

Executive Chef: Weston Schroeder

SOFT DRINKS

Pepsi 2.50
Diet Pepsi 2.50
Sierra Mist 2.50
Mountain Dew 2.50
Lemonade 2.50

DOMESTIC DRAFT BEER

Budweiser 4.75
Bud Light 4.75
Coors Light 4.75

PREMIUM DRAFT BEER

Fat Tire 6.75
Blue Moon 6.75
Sunshine Wheat 6.75
Molson Canadian 6.75
Stella Artois 6.75
Bass Pale Ale 6.75
1554 6.75

DOMESTIC BOTTLED BEER

Coors Original 4.50
Coors Non-Alcoholic 4.50

PREMIUM BOTTLED BEER

Corona Extra 6.25
Heineken 6.25
Amstel Light 6.25
90 Shilling 6.25
Newcastle 6.25
Mike's Hard Lemonade 6.25

SPARKLING WINES AND CHAMPAGNE

Chandon Brut Classic Split (187ml) 10
Korbel Brut 30

WHITES BY THE GLASS

A by Acacia Chardonnay 7
Sterling Chardonnay 8
Bonterra Chardonnay 9
Ecco Domani Pinot Grigio 7
Oyster Bay Sauvignon Blanc 8
Canyon Road White Zinfandel 7

WHITES BY THE BOTTLE

Sonoma Cutrer Chardonnay 42
Chalone Chardonnay 50
Santa Margherita Pinot Grigio 45
Whitehaven Sauvignon Blanc 30
Pairing White 40

REDS BY THE GLASS

Avalon Cabernet Sauvignon 7
Silver Palm Cabernet Sauvignon 9
14 Hands Merlot 7
Acre Merlot 9
Mirrasou Pinot Noir 7
Casillero del Diablo Pinot Noir 8
Peter Lehmann Shiraz 9

REDS BY THE BOTTLE

Jonata Cabernet Sauvignon 125
Murphy Goode Cabernet Sauvignon 34
Coppola Merlot 40
Freemark Abbey Merlot 42
Au Bon Climat Pinot Noir 45