

# STARTERS

## 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

## Bruschetta 10

Roasted red peppers, vine ripened roma tomatoes, basil, shaved Parmesan cheese, peppered arugula and balsamic

## Chicken Nachos 12

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

## Stout Beer Battered Mushroom Caps 10

Boursin cheese stuffed mushroom caps, stout beer battered and fried, served with chipotle mustard dipping sauce

## Grilled Margherita Pizza 12

Grilled flatbread with garlic tomato puree, buffalo mozzarella, fresh basil, drizzled with extra virgin olive oil

## Colorado Smoked Trout 13

In-house smoked trout with shaved fennel, arugula, lemon crème fraîche and capers, served with Belgian endive and flatbread crackers

# ENTREES

## Colorado Rib Eye 34

14oz aged black angus rib eye steak with roasted pearl onions, Yukon mashed potatoes, sautéed broccoli rabe and herbed demi glaze

## Buffalo Tenderloin Petite Filets 38

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

## KC Strip 32

12oz grilled Kansas City strip steak with "loaded" baked potato wedges,

## Alaskan Halibut 30

Pan seared Alaskan halibut with a potato crab cake, sautéed fennel and baby spinach, served with tarragon butter and remaloude sauce

## Pork Tenderloin Medallions 26

Pan seared pork tenderloin medallions with bacon cheddar cheese grits and sautéed rainbow chard served with a baked apple chutney and stone ground mustard butter sauce

## Seafood Pasta 26

Homemade pappardelle pasta, fresh mussels and shrimp with Italian bacon, arugula, fresh basil, tomatoes, Parmesan cheese and a white wine butter sauce

## Lemon Grilled Salmon Niçoise 26

Grilled salmon with roasted fingerling potatoes, French green beans, grape tomatoes, niçoise olives with lemon butter and extra virgin olive oil

## Pan Seared Chicken Breast 24

8oz pan seared airline chicken with white corn polenta cake and roasted baby brussels sprouts, topped with a garlic Marsala butter 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

# SANDWICHES

## Braised Pot Roast Sandwich 15

Cabernet braised beef with caramelized onions, Swiss cheese on a ciabatta bun with house fries

## Pulled Pork Sandwich 14

Slow roasted BBQ pulled pork, topped with caramelized onions and spiced cabbage slaw served with buttermilk onion rings

## Chicken Paillard Sandwich 13

Breaded and tenderized chicken breast with basil, roasted tomatoes, buffalo mozzarella on a ciabatta bun with house fries

## Buffalo Burger 14

8oz ground buffalo patty with crisp lettuce, tomato, onion, dill pickle on a red onion kaiser bun with house fries

## Burger 13

10oz hand packed ground sirloin burger, with crisp lettuce, tomato, dill pickle on a brioche bun with house fries

+ Burgers come with choice of two toppings  
Cheddar, Swiss, bacon, mushrooms or grilled onions  
+ Additional toppings \$1



at Pepsi Center

# SALADS

## Classic Caesar Salad 8

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

## Shrimp Salad 15

Grilled marinated shrimp with mixed greens, roasted corn, black beans, fire roasted peppers tossed in 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

## Sesame Grilled Beef Salad 14

Grilled marinated beef, iceberg lettuce, napa cabbage, scallions, carrots, fried rice noodles, cilantro tossed in a sesame soy vinaigrette

## 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

Ask your server what the chef has prepared fresh today

# DESSERTS

## Strawberry Shortcake 8

Grilled vanilla pound cake with a warm strawberry sauce and whipped cream

## Chocolate Euphoria 8

Baked chocolate brownie with chocolate ice cream, raspberry sauce and shaved bittersweet chocolate

## Apple Pie 6

Warm apple pie, vanilla bean ice cream with cinnamon caramel sauce

## Sorbet Trio 6

Strawberry, passion fruit, lemon sorbet martini with fresh berries

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Executive Chef: Weston Schroeder

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## 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  
Guinness 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  
Grand Bateau Rouge Bourdeaux 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  
Jonata Pinot Noir 85  
Au Bon Climat Pinot Noir 45  
Pairing Red 40