

STARTERS

Buffalo Wings 11

Crispy breaded chicken wings tossed in spicy buffalo or honey BBQ sauce served with carrots and celery and your 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

ENTREES

Scallops 28

Pan seared sea scallops, with toasted almond rice pilaf, zucchini, with a saffron cream sauce

Colorado Ribeye 14oz 34

Aged Black Angus Ribeye steak, Yukon mash potato, sautéed broccoli rabe, and herbed demi glaze

Buffalo Tenderloin Petite Filets 38

Two 3oz grilled petite Colorado Buffalo filets, truffled mash potatoes, grilled asparagus, and drizzled with charred tomato béarnaise

KC Strip 32

Grilled 12oz Kansas City Strip Steak, with three cheese au gratin potatoes, sautéed broccoli rabe, and herbed demi glaze

Grilled Pork Chop 24

Apple Brandy marinated 12oz grilled Berkshire bone in pork chop, sweet potato hash and apple brandy glaze

Buffalo Meatloaf 24

Prosciutto wrapped meatloaf with Yukon mash potato, honey-thyme glazed carrots and herbed demi glaze

Lemon Grilled Salmon Nicoise 26

With roasted fingerling potatoes, French green beans, grape tomatoes, nicoise olives with lemon butter and extra virgin olive oil

Seared Ahi Tuna 24

Seared rare Ahi tuna, hot soba noodle salad (fine julienne carrots-napa cabbage-shiitake mushrooms) with baby bok choy and miso broth

Grilled Chicken Pasta 20

Blackened chicken breast with andouille sausage, roasted peppers, onions, mushrooms, diced tomato, basil, tossed in a spicy cream sauce

BURGERS

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, served on a brioche bun with house fries

+ Choice of 2 Toppings

Cheddar, Swiss, Bacon, Mushrooms, Grilled onions

+ Additional toppings 1.00

SANDWICHES

Braised Beef Tender Sandwich 15

Cabernet braised beef tender, caramelized onion, Swiss cheese, on a crusty bread bun with house fries

Shaved Pork Sandwich 14

Roasted chili rubbed pork loin shaved thin, caramelized onions, charred poblano aioli and house fries

Chicken Paillard Sandwich 13

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



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 Caesar Salad 15

Cilantro lime marinated shrimp tossed with hearts of romaine, spicy Caesar dressing, avocado and diced tomato

Sesame Grilled Beef Salad 14

Sliced grilled marinated beef, iceberg lettuce, nappa 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

Apple Pie 6

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

Sorbet Trio 6

Strawberry, Passion Fruit, Lemon sorbet martini with fresh berries

Tiramisu 8

Ladyfingers, mascarpone cheese, with frangelico whipped cream and chocolate sauce

Classic Crème Brulee 8

Vanilla bean custard with fresh raspberries

Executive Chef: Weston Schroeder

For parties of eight or more, we add 18% gratuity.

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 & 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