

# SLIDERS AND CRAFTED BEERS

## SLIDERS

PLATE OF 3 \$13.00  
EACH ADDITIONAL \$4.00  
MIX AND MATCH SELECTIONS

### THE BASIC JOE

The Original Mini Burger, Cheddar Cheese, Sweet Pickle Relish, Special Sauce, Tomato and Lettuce

### COLORADO BISON

Grilled Mini Bison Burger, Smoked Bacon, Fried Onion Ring, Smoked Jalapeño and 1,000 Island

### ALBUQUERQUE FIRE

Mini Griddle Burger, Guacamole, Pepper Jack Cheese and Roasted Tomato Salsa

### THE BUFFALO SABER

Fried Red Hot Chicken and Cast Iron Griddle Burger with Coleslaw

### BALTIMORE OR BUST

Crab Cake, Lettuce, Tomato, Onion And Saffron Aioli

### LOUISIANA LOVE

Blackened Iron Roasted Burger, Swiss Cheese, Bacon and Onions

### WISCONSIN BLACK & BLUE

Charred Beef, Wisconsin Blue Cheese Bacon, Aioli and Onion Marmalade

### TENNESEE MOODY BLUES

Slow Cooked Smoked Pork, Jack Daniels Braised Onions, Cheddar Cheese

### THE TEXAS CHUCKWAGON

Iron Grilled Burger, Chili, Bacon, Sour Cream, Cheddar Cheese Sauce and Pickled Jalapeno's

### ST. LOUIS SMOKEHOUSE

Charred Mini Burger with Smoked Cheddar Cheese, Bacon, and St. Louis Style BBQ Glaze

## CRAFTED BEERS

FLIGHT OF 3 5OZ TASTING \$5.00  
EACH ADDITIONAL \$1.50  
MIX AND MATCH SELECTIONS

### BLUE MOON COORS

Traditional Belgium Whit

### SUNSHINE WHEAT NEW BELGIUM

Coriander and Orange Peel Tartness with Honey and Apple Tones

**SHOCK TOP BELGIUM WHITE  
ANHEUSER BUSCH**  
Hint of Orange & Lemon Belgium Whit

### ODELL'S IPA ODELL'S

Bolder and More Flavorful than Your Traditional IPA

### MOJO PALE ALE BOULDER BEER

Packed With Flavor, a Perfect Balance of Hop Bitterness and Malt Flavor

### RANGER IPA NEW BELGIUM

India Pale Ale Bursting with Hops for an Intense IPA Flavor

### SINGLETRACK COPPER ALE BOULDER BEER

Medium Bodied Traditional Copper Ale

### OLD SCRATCH AMBER ALE FLYING DOG

Lighter Malty Mellow Beer

### FAT TIRE AMBER ALE NEW BELGIUM

Balanced with Toasty Biscuit Malt Flavors

### CUTTHROAT PORTER ODELL'S

Dark Roasted Malts with a Hint Of Chocolate and Coffee

### PLANET PORTER BOULDER BEER

Smooth and Dark

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness \*

## SOUP AND SALADS

<b>ROASTED GARLIC AND SUNCHOKE SOUP</b>	<b>6</b>
Black Garlic Oil and Artichoke	
<b>CHEF'S DAILY SOUP</b>	<b>6</b>
Inspired Seasonally	
<b>CAESAR SALAD</b>	<b>7</b>
Whole Romaine Hearts with Nero Pecorino, Croutons, Grapes and Garlic Dressing	
<b>THE FLATIRON WEDGE</b>	<b>8</b>
Iceberg Lettuce, Bleu Cheese Crumbles, Tomato, Red Onion, Bacon and Blue Cheese Dressing	
<b>SALMON NICOISE SALAD</b>	<b>13</b>
Cedar Grilled Salmon, Spinach, Shaved Fennel, French Beans, Heirloom Tomatoes, Hard Boiled Egg, Basil Croutons, Red Onion, Fingerling Potatoes, White Truffle Oil and Red Wine Shallot Vinaigrette	
<b>BOWL OF GREEN CHILI</b>	<b>8</b>
Pork Green Chili served With Flour Tortillas, Pepper Jack and Cheddar Cheese	

## APPETIZERS

<b>FRIED CHICKEN WINGS</b>	<b>8</b>
Your Choice of BBQ or Spicy served with Crisp Celery Carrots and Blue Cheese Dressing	
<b>CHIPS AND DIPS</b>	<b>10</b>
House made Fried Tortilla Chips, Roasted Tomato Salsa, Hot Jalapeno Cheese Sauce and Guacamole	
<b>QUESADILLAS</b>	<b>12</b>
Choose from BBQ Bison or Spiced Chicken Quesadillas filled with Griddle Fried Onions, Peppers and Cheese. Served with Sour Cream, and Spicy Salsa on the Side	
<b>GRILLED FLATBREAD</b>	<b>10</b>
Seasonal Tomato, Mushroom, Goat Cheese, Caramelized Onions and Artichokes	
<b>BEER BATTERED STEAK CUT ONION RINGS</b>	<b>6</b>
Served with BBQ Sauce and Ranch	
<b>TAP ROOM SMOTHERED NACHOS</b>	<b>12</b>
Fried Corn Tortilla Chips, Frijoles Borracho "Drunken Beans", Grilled Chicken, Jalapeño Cheddar Cheese Sauce, Onion, Olives, Tomato, Lettuce, Sour Cream, Guacamole, and Salsa	

## SANDWICHES

**ALL SANDWICHES SERVED WITH YOUR CHOICE OF CHIPS, FRIES,  
SALAD, FRUIT, OR COTTAGE CHEESE**

**GRILLED ALL NATURAL ANGUS BURGER 11**

Angus Beef topped with Lettuce,  
Pickled Vegetables, Red Onion, Tomato on a Sesame Brioche Bun.  
Choice of Cheese and Served with Your Choice of 2 Toppings

**IRON ROASTED SPICED CHICKEN SANDWICH 12**

Chipotle and Honey Spiced Chicken Breast, Bacon,  
Avocado, Pepper Jack Cheese and Lettuce on Ciabatta

**CLUB SANDWICH 11**

Choice of Turkey or Ham  
With Bacon, Lemon Basil Aioli, Avocado, Swiss Cheese,  
Lettuce and Tomato served on Wheat Bread  
Substitute Salmon or Portobello for \$1.00

**CRAB CAKE PO BOY 13**

Green Tomato Relish, Slaw and Lemon Basil Aioli  
on a Toasted Hoagie

**DELI STYLE REUBEN 10**

Hot Corned Beef, Gruyere cheese,  
1000 Island & Sauerkraut on Toasted Rye

## ENTRÉE'S

**FISH AND CHIPS 13**

Beer Battered Cod, Lemon Basil Aioli,  
Coleslaw and French Fries

**BLACK GARLIC CRUSTED BEEF SHOULDER STEAK 19**

Charred Vegetables, Green Onion Mashed Potatoes,  
Bordelaise Sauce and a side of Smoked Blue Cheese Cream

**BISON BARACOA BURRITO ROYALE 13**

Frijoles Borracho "Drunken Beans," Braised Bison,  
Rolled in a Flour Tortilla, Smothered in Green Chili,  
Topped with Sour Cream, Guacamole, Salsa and Diced Red Onion

**GRILLED COWBOY CUT MEYER RIBEYE STEAK 38**

18oz. Bone-In Certified Angus Beef accompanied with a  
Stack of Beer Battered Onion Rings and BBQ Sauce

**CEDAR PAPER GRILLED SALMON 27**

Arugula, Tomato & Caper Berry Salad with Candied  
Pumpkin Seed Vinaigrette

## SWEET TOOTH

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<b>CLASSIC CRÈME BRULÉE</b>	<b>7</b>
With Seasonal Berry and Cookie	
<b>CHOCOLATE AND PEANUT BUTTER BAR</b>	<b>8</b>
Raspberry Preserves and Peanut Carmel	
<b>VANILLA CHEESECAKE</b>	<b>8</b>
Armenian Cherry	
<b>STONE FRUIT COBBLER</b>	<b>6</b>
Mascarpone Ice Cream with Walnut Syrup	

## THE UNDER AGED

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<b>FRESH FRUIT COCKTAIL</b>	<b>3</b>
Seasonal Melon and Berries	
<b>GRILLED CHICKEN BREAST</b>	<b>5</b>
With Broccoli smothered in Cheese	
<b>PB &amp; J</b>	<b>5</b>
With Sliced Apples	
<b>ALL BEEF MINI SLIDERS</b>	<b>5</b>
Topped with Lettuce, Tomato and American Cheese Served with Fries	
<b>GRILLED CHEESE</b>	<b>5</b>
Served with Fries	
<b>HAM AND CHEESE MELT</b>	<b>5</b>
Served with Sliced Fruit	
<b>SPAGHETTI AND SAUCE</b>	<b>5</b>
Choice of Marinara or Butter & Parmesan Cheese	

## WHITE WINES

<b>BERINGER WHITE ZINFANDEL, CA</b>	<b>6/24</b>
<b>ECCO DOMANI PINOT GRIGIO, IT</b>	<b>7/28</b>
<b>HOGUE CELLARS CHARDONNAY, WA</b>	<b>7.5/31</b>
<b>MATUA VALLEY SAUV BLANC, NZ</b>	<b>8/32</b>
<b>KENDALL JACKSON CHARDONNAY, CA</b>	<b>9/36</b>
<b>DR. LOOSEN RIESLING, GR</b>	<b>9/36</b>
<b>GORDON BROS CHARD, COLUMBIA VALLEY</b>	<b>9/40</b>
<b>KIM CRAWFORD SAUVIGNON BLANC NZ</b>	<b>12/48</b>
<b>SONOMA CUTRER CHARDONNAY, CA</b>	<b>13/52</b>
<b>DOMAINE ST. MICHELLE SPARKLING NV, SP</b>	<b>7/32</b>

## RED WINES

<b>HOUGE CABERNET, AU</b>	<b>7.5/31</b>
<b>HOUGE MERLOT, AU</b>	<b>7.5/31</b>
<b>MCWILLIAMS SHIRAZ, AU</b>	<b>9/36</b>
<b>MAIN STREET CABERNET, CA</b>	<b>9/36</b>
<b>GIRLS IN VINEYARD CAB, RUTHERFORD CA</b>	<b>10/45</b>
<b>CAMEL ROAD PINOT NOIR, CA</b>	<b>10/40</b>
<b>GENISIS HOGUE CELLARS MERLOT WA</b>	<b>10/40</b>
<b>BY CABERNET NAPA VALLEY, CA</b>	<b>11/44</b>
<b>DRY CREEK "HERITAGE" ZINFANDEL, CA</b>	<b>11/44</b>
<b>ST. HALLET "FAITH" SHIRAZ, AU</b>	<b>12/48</b>
<b>SIMI LANDSLIDE ALEXANDER VALLEY</b>	<b>19/76</b>

## JUMBO MARTINIS

<b>BLUEBERRY TINI</b> STOLI BLUEBERRY, BLUEBERRY SYRUP, CREAM	<b>9</b>
<b>LEMON DROP</b> KETTLE ONE CITRUS, TRIPLE SEC, SIMPLE SYRUP SOUR, SUGAR RIM	<b>10</b>
<b>MUDSLIDE</b> BAILEYS, KAHLUA, FRIS VODKA, CREAM, CHOC SYRUP	<b>9</b>
<b>SWAMI DAVIS</b> CUERVO GOLD, COINTREAU, SOUR, SPLASH OJ	<b>9</b>
<b>CHUNKY MONKEY</b> ABSOLUTE VANILLA, CRÈME DE CACAO, CRÈME DE BANANA, SPLASH CRÈME	<b>9</b>
<b>FLORIDA GATOR</b> MIDORI, SOUR, CHAMBORD, JAGERMEISTER INGREDIENTS ARE LAYERED	<b>10</b>
<b>CUCUMBER TINI</b> HENDRICKS GIN, MUDDLED CUCUMBER PINCH SALT, FRESH LIME	<b>11</b>
<b>GRAND COSMO</b> GREY GOOSE L'ORANGE VODKA, GRAND MARNIER AND CRANBERRY JUICE	<b>12</b>
<b>KEY LIME TINI</b> ABSOLUTE VANILLA, VANILLA LIQUOR LIME JUICE, SPLASH CRÈME	<b>9</b>
<b>POMEGRANATE MARTINI</b> KETTLE ONE VODKA, POMEGRANATE JUICE AND A LEMON TWIST	<b>9</b>
<b>BLUE HAWAIIAN</b> MALIBU RUM, ISLAND BLUE PUCKERS PINEAPPLE JUICE	<b>9</b>

## SPECIALTIES

<b>MANHATTAN CLASSIC</b>	<b>10</b>
KNOB CREEK WITH A SPLASH OF SWEET VERMOUTH, BITTERS AND A CHERRY	
<b>KENTUCKY SIDE CAR</b>	<b>9</b>
MAKERS MARK WITH TRIPLE SEC, LEMON AND SUGAR	
<b>PERFECT TURKEY</b>	<b>9</b>
WILD TURKEY WITH EQUAL PARTS SWEET AND DRY VERMOUTH	
<b>BOOKERS ICED TEA</b>	<b>9</b>
BOOKERS BOURBON WITH LEMON, SUGAR AND WATER	
<b>DIRTY HENDRICKS</b>	<b>9</b>
HENDRICKS GIN AND A SPLASH OF OLIVE JUICE ON THE ROCKS	
<b>ROYAL RESERVE</b>	<b>9</b>
CROWN ROYAL RESERVE WITH A SPLASH OF AMARETTO AND A CHERRY	
<b>AVIATOR</b>	<b>9</b>
BEEFEATER GIN, MARASCHINO CHERRY JUICE AND LEMON WITH SODA	
<b>HIBISCUS DAQUIRI</b>	<b>10</b>
HIBISCUS INFUSED RUM, SIMPLE SYRUP AND LIME JUICE	
<b>WHISKEY BARREL</b>	<b>9</b>
WOODFORD RESERVE BOURBON WITH TAWNY PORT	

## SCOTCHS

<b>DEWAR'S 12YR</b>	<b>7</b>
<b>CHIVAS</b>	<b>8</b>
<b>JOHNNIE WALKER BLACK</b>	<b>9</b>
<b>GLENLIVET 12YR</b>	<b>9</b>
<b>GLENMORANGE 10YR</b>	<b>11</b>
<b>JOHNNIE WALKER GREEN</b>	<b>12</b>
<b>MACALLAN 12YR</b>	<b>12</b>
<b>LAGAVULIN 16YR</b>	<b>16</b>
<b>GLENMORANGE 18YR</b>	<b>24</b>
<b>MACALLAN 18YR</b>	<b>24</b>
<b>JOHNNIE WALKER BLUE</b>	<b>38</b>
<b>MACALLAN 25YR</b>	<b>55</b>

## BOURBONS

<b>WILD TURKEY</b>	<b>6</b>
<b>MAKERS MARK</b>	<b>7</b>
<b>WOODFORD RESERVE</b>	<b>7</b>
<b>BUSHMILLS</b>	<b>7</b>
<b>KNOB CREEK</b>	<b>7</b>
<b>1792 RIDGEMOUNT RESERVE</b>	<b>8</b>
<b>BASIL HAYDENS</b>	<b>9</b>
<b>BAKERS</b>	<b>9</b>
<b>BOOKERS</b>	<b>12</b>

## WHISKEYS

<b>JACK DANIEL'S</b>	<b>6</b>
<b>GENTLEMAN JACK</b>	<b>7</b>
<b>JACK DANIEL'S SINGLE BARREL</b>	<b>7</b>
<b>CANADIAN CLUB</b>	<b>6</b>
<b>BUSHMILL'S</b>	<b>7</b>
<b>BLACK BUSH</b>	<b>9</b>
<b>JAMESON IRISH</b>	<b>7</b>

## CORDIALS

<b>B&amp;B</b>	<b>8</b>
<b>DRAMBUIE</b>	<b>8</b>
<b>AMARETTO DISARRONO</b>	<b>8</b>
<b>KAHLUA</b>	<b>7</b>
<b>GODIVA CHOCOLATE, WHITE AND DARK</b>	<b>7</b>
<b>FRANGELICO</b>	<b>7</b>
<b>BAILEYS</b>	<b>7</b>
<b>GRAND MARNIER</b>	<b>9</b>

## COGNACS

<b>REMY MARTIN VSOP</b>	<b>12</b>
<b>REMY MARTIN XO</b>	<b>24</b>
<b>HENNESSEY VSOP</b>	<b>12</b>
<b>HENNESSEY XO</b>	<b>24</b>
<b>MARTELL CORDON BLEU</b>	<b>20</b>
<b>MARTELL XO</b>	<b>28</b>
<b>COURVOISEIR VSOP</b>	<b>11</b>
<b>COURVOISEIR XO</b>	<b>20</b>
<b>COURVOISEIR INITIALE</b>	<b>45</b>

## **STICKIES AND PORTS**

<b>TAYLOR FLADGATE LBV</b>	<b>7</b>
<b>FONSECA BIN 27</b>	<b>8</b>
<b>TAYLOR FLADGATE 10YR</b>	<b>8</b>
<b>TAYLOR FLADGATE 20YR</b>	<b>13</b>
<b>TAYLOR FLADGATE 30YR</b>	<b>18</b>