



## STARTERS

### HOT SMOKED WINGS\*

**By Weight: 1 lb. 13 1 ½ lbs. 18**

Seasoned and house smoked wings in your choice of Korean BBQ sauce, hot sauce or our house dry rub with carrots, celery & bleu cheese

### DRY RUB PORK RIBLETS\*

**By Weight 1 lb. 12 1 ½ lbs. 16**

Fried crispy & tossed in kosher salt with coarse cracked black pepper w/ Ranch or Blue cheese

### ROCKY MOUNTAIN NACHOS 13

Your choice of pulled chicken or beef, includes shredded cheese, cilantro sour cream, Pico de gallo, guacamole, ranch beans, & jalapenos **Add pork green chili 2**

### CHICKEN QUESADILLA\* 13

Pulled chicken, ranch beans, shredded cheese, pico de gallo, guacamole & cilantro sour cream

### HOT SMOKED SALMON 12

House smoked salmon on fresh potato crisps with crème fraiche, fried capers, green onion & arugula salad

### AHI TUNA TATAKI\* 13

Sesame seared tuna tossed with sweet chili sauce, green onions and avocados served with crispy wontons, cucumbers & daikon radish

### SALT & PEPPER CALAMARI\* 15

Breaded calamari with a tangy cacciatore cream

### ASADO STEAK TACOS\* 15

Marinated & grilled steak with cotija cheese, pickled vegetable, avocado, roasted jalapeno tomatillo salsa in a flour tortilla

### CHARCUTERIE & CHEESE BOARD 16

A selection of cured meats, artisan cheese with crostini & lavash bread

## SOUPS

### GREEN CHILI

Cup 5 -or- Bowl 7

### SOUP OF THE DAY

Cup 4 Bowl 6

## SALADS

### CAESAR SALAD 8

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons **Add grilled chicken breast 5**

### COUSCOUS AND QUINOA SALAD 15

Turmeric couscous and quinoa with arugula, grilled asparagus, grape tomatoes, cucumber, champagne vinaigrette & beet coulis

### CHICKEN APPLE & AVOCADO SALAD 13

Grilled chicken breast, avocado, apple, candied walnuts, cranberries & mixed greens with a gorgonzola vinaigrette

### COBB SALAD 15

Chopped romaine, grilled chicken, avocado, bacon, grape tomato, hardboiled egg & gorgonzola with choice of dressing

#### Our Dressings

Dressings: Ranch, 1000 Island, Blue Cheese and Caesar

Vinaigrettes: Balsamic, Gorgonzola and Champagne

## “OUR BEERS ON TAP”

LAUGHING LAB SCOTTISH ALE 5.50,

AVERY WHITE RASCAL 5.50,

AC GOLDEN HERMAN JOSEPH 6,

BRECKENRIDGE AVALANCHE 5.50,

PIKES PEAK ELEPHANT ROCK IPA 5.

DRY DOCK APRICOT BLONDE 6,

105 West Brewing “DEEZ NUTS” 6

Brew of the Month 5.50

COORS LIGHT 4,

BUD LIGHT 4,

STELLA ARTOIS 5.5

GUINNESS 6.5,

Proudly Featuring  
**Boar's Head**  
PREMIUM DELI MEATS & CHEESES

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## BURGERS

Charbroiled 7oz fresh Black Angus on a brioche bun, served red, pink or well

### DELUXE BURGER\* 12

Lettuce, tomato, sliced onion & kosher dill pickle & choice of cheese

Add jalapenos, avocado, or bacon +1  
Add Guacamole, Pico de Gallo +.50

### BLACK & BLUE\* 13

Gorgonzola cheese, bacon, onion strings & balsamic drizzle

### BEAR DANCE BURGER\* 13

Bacon, avocado, smoked mozzarella & aioli

### NEW MEXICO BURGER \* 13

Guacamole, green chilies, fried jalapeno, pepper jack cheese & chipotle mayo

## Wines by the glass

Willian Hill Chard 2017 Central Coast, CA	8
Bread & Butter Chard 2016 Napa, CA	9
Giesen Sauvignon Blanc 2017. Marlborough, NZ	9
Benvolio Pinot Grigio 2016 Friuli, IT	8
Piatelli Malbec 2016. Premium Reserve, Mendoza, ARG	9
Hahn Pinot Noir 2017. Russian River, CA	8
A to Z Wineworks Pinot Noir 2015. Newburg, Oregon	9
Avalon Cab 2015 Lodi, CA	8
J. Lohr Cab 2016 Paso Robles, CA	9
Black Diamond Merlot 2015 Columbia Valley, WA	9
The Pessimist Red Blend 2017 Paso Robles, CA	10
Colterris Coloradeaux 2017 Cab,Mer,Petite Mer.blend Palisade, CO	9

## SANDWICHES

### RANCH CHICKEN SANDWICH 13

Breaded or Grilled chicken breast with Provolone Cheese, lettuce and sliced tomato with ranch mayo on brioche bun

### SHORT RIB FRENCH DIP 13.50

Braised beef short rib with caramelized onions & au jus baked with gruyere cheese on a hoagie

### REUBEN 13.50

House made pastrami with braised red cabbage kraut, swiss & thousand island on thick-cut rye

### SCHNITZEL SANDWICH 13

Breaded pork loin, horseradish cheddar, coleslaw, lemon coriander aioli on fresh bun

## SIDES

All Sandwiches and Burgers come with a choice of the following sides

Shoestring French fries  
Sweet potato fries  
Ranch Style Beans  
Fresh fried potato chips  
Coleslaw

Truffle Parmesan Fries +\$1.00  
Side salad +\$1.00  
Side Caesar +\$1.00  
Side Wedge with  
Blue cheese & bacon +\$2.50

## CLASSICS

### BEAR DANCE BURRITO 13

Choice of pulled chicken or beef, ranch beans, shredded cheese, pork green chili, topped with Pico de Gallo, cilantro sour cream & guacamole

### FISH & CHIPS 16

Beer battered walleye served with fries, coleslaw, tartar sauce & lemon

### STEAK & FRIES\* 17

Grilled 6oz Flatiron, herb steak butter, shoestring fries, topped with balsamic drizzle & fried onion

### CHICKEN SCALLOPINI 16

Pan seared chicken breast with Boursin crema and a, lemon onion reduction over sautéed spinach and crispy potato cake

### BEEF STROGANOFF 16

Braised short rib, mushroom & sherry velouté over egg noodles

### MARKET FISH

Daily seafood selection

### BUTCHERS DAILY CUT

Daily beef & game selection

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## Happy Hour

### Mon-Fri

5:00 pm to 7:00 pm

**\$2 off all wines by the glass**

**\$1 off draft and well drinks**



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