

WINE BY THE GLASS COLORADO CRAFT BEERS

PREMIUM WINES FROM THE CRUVINET

emeritus pinot noir, russian river. 19
duckhorn merlot, napa. 22
b side red blend, napa. 19
turnbull cabernet sauvignon, napa. 20

INTERESTING WHITES

blufeld riesling, mosel germany. 8
benvolio pinot grigio, italy. 9
franciscan chardonnay, napa. 12
sonoma cutrer chardonnay, russian river. 14
imagery sauv blanc, california. 9

INTERESTING REDS

estancia cabernet sauvignon, paso robles. 10
smith & hook cabernet, central coast. 14
diseno malbec, argentina. 8
j. lohr tower road petite sirah, paso robles. 13
lyric by etude pinot noir, santa barbara. 13
santa cristina sangiovese, tuscan. 9
glen carlou red blend, south africa. 11

LIBATIONS

HOUSE INFUSED COLORADO

PREMIUM SPIRITS

fireside smash – mint infused local bourbon, simple syrup, muddled lemon, served on the rocks. 10

burly mary – 11 vegetable infused elevate vodka, spicy tomato juice. 9

roaring fork martini – fresh pineapple & vanilla bean, goat artisan vodka. 12

BARTENDER'S BEST

upper manhattan rocks – barrel aged in-house breckenridge small batch bourbon, dolin sweet vermouth, bordeaux cherries, ice ball. 13

MORE CRAFT COCKTAILS

st germain pear martini - grey goose, elderflower, lemon, simple syrup, twist. 12

dog bite - leopold's small batch vodka, cranberry orange syrup, tabasco, up. 12

gold rush - bulleit frontier rye, clover honey, squeezed lemon, rocks. 11

new old fashioned – stranahan's, splash of ginger beer. 11

DRAUGHT. 6.5

easy street wheat - odell brewing, ft collins. light citrus, smooth finish, abv 4.6

hop peak ipa - breckenridge brewery, littleton. lush citrus with pine aromas, abv 6.5

colorado kolsch – steamworks, durango. lemon and grassy hops with mild malts, abv 4.0

astronaut amber – platte park, denver. malt amber loved throughout the galaxy, abv 5.1

apricot blonde – dry dock brewery, aurora. golden blonde ale, just enough fruit, abv 4.7

vanilla porter – breckenridge brewery, littleton. chocolate & roasted nut flavor, abv 4.7

COLORADO CRAFT BOTTLES (SOME CANS) 6

mama's little yella pils – oscar blues, longmont. abv 5.3

red rocket pale ale – bristol, colorado springs. abv 5.2

titan ipa – great divide brewing co, denver. abv 7.1

pin stripe red – ska, durango. abv 5.2

pretzel assassin – denver beer co. abv 5.0

milk stout nitro – left hand brewing co, longmont. abv 6

mango mosaic - breckenridge brewery, littleton. abv 5.5

myrcenary double ipa – odell brewing co, ft collins. abv 9.3. 8

favorite blonde gluten free 16oz - holiday brewing, golden. abv 5.0 10

THE REST

coors light, bud, bud light, miller lite, michelob ultra, odoul's. 5

stella, corona, sam adams boston lager, new castle, heineken. 6

CIDER

angry orchard. 6

FIRE SIDE
BAR & GRILL

— SNACKS & SMALL PLATES —

CANDIED BACON. 6 🍷 🍷
sriracha mustard rub

STREET TACOS. 5 each
cilantro shrimp - cojito cheese / corn relish / cabbage / chipotle cream
house smoked pork belly - queso fresco / rustic slaw / mango pico

PESTO HUMMUS TO SHARE. 11
housemade sea salt crackers / vegetable spears

ARTISAN CHEESE FLIGHT TO SHARE (3). 16 🍷
house crackers / apple / grapes / housemade jam

SALT & PEPPER CALAMARI. 12
oven roasted tomatoes / sweet chili pineapple sauce

PORK BELLY & SPROUTS. 11 🍷
raspberry porter syrup / toasted marcona almonds

BLACKENED SHRIMP MAC N CHEESE. 12 🍷
english peas / parmesan cream / truffle panko crust

— SALADS —

GREEN SALAD. 8 (ENTREE 13)
english cucumber / marinated tomatoes / carrot ribbon / smoked walnuts

ARUGULA & SPINACH SALAD. 10 (ENTREE 16) 🍷 🍷
strawberries / candied pecans / cherry tomatoes / raspberry vinaigrette

TRADITIONAL CAESAR. 9
garlic croutons / shaved parmesan
chicken +6, *salmon +8

CHOP CHOP. 15
sweet sriracha bacon / marinated tomatoes / avocado /
egg / bleu cheese crumbles / buttermilk dressing
chicken +6, *salmon +8

— SOUPS —

GREEN CHILI CORN CHOWDER. 7

COLORADO FIVE ONION SOUP AU GRATIN. 8

— MAINS —

BUFFALO MEATLOAF. 21 🍷 🍷
cheddar whipped potato / house ketchup

ROCKY MOUNTAIN TROUT. 25 🍷 🍷
brown butter / spinach / toasted pine nuts / heirloom tomatoes /
basil wine sauce

PAN FRIED RED BIRD CHICKEN BREAST. 24 🍷
smoked pistachios / prosciutto / madeira peppercorn sauce /
roasted fingerling potatoes

PUB STYLE FISH & CHIPS. 18
alaskan cod / amber ale beer batter / coleslaw / tartar sauce

KALE & MUSHROOM RAVIOLI. 20 🍷
roasted garlic heirloom tomatoes / white wine /
olive oil

BLACKENED SHRIMP MAC N CHEESE. 22 🍷
english peas / parmesan cream / truffle panko crust

18% gratuity will be added to all parties of 6 or more.

— GRILLED —

*** COLORADO NATURAL BEEF RIBEYE - local wine reduction 32** 🍷
OR

***GARLIC RUBBED FLAT IRON STEAK - brandy mushroom cream 24**
vanilla bean mashed yams / haricot vert /
flash fried leeks

***VERLASSO SALMON 26**
marinated artichoke heart / oven dried tomatoes /
preserved lemon butter / orzo pilaf

— SANDWICH BOARDS —

served with fries or housemade chips

***FIRESIDE BISON BURGER. 17**
topped with smoked brisket / muenster / whiskey spiked onions /
smoked paprika aioli 🍷 🍷

***7X RANCH WAGYU BURGER. 14**
your choice of cheese / extra toppings +1 each 🍷

***SALMON BRIOCHE. 17**
fennel chili aioli / sweet pepper slaw / daikon sprouts

ROASTED TURKEY CLUB. 14
lettuce / vine ripe tomato / boulder bacon 🍷

🍷 Fireside Bar & Grill Specialty Dish 🍷 Features Local Food Ingredients 🍷 Gluten-Free

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