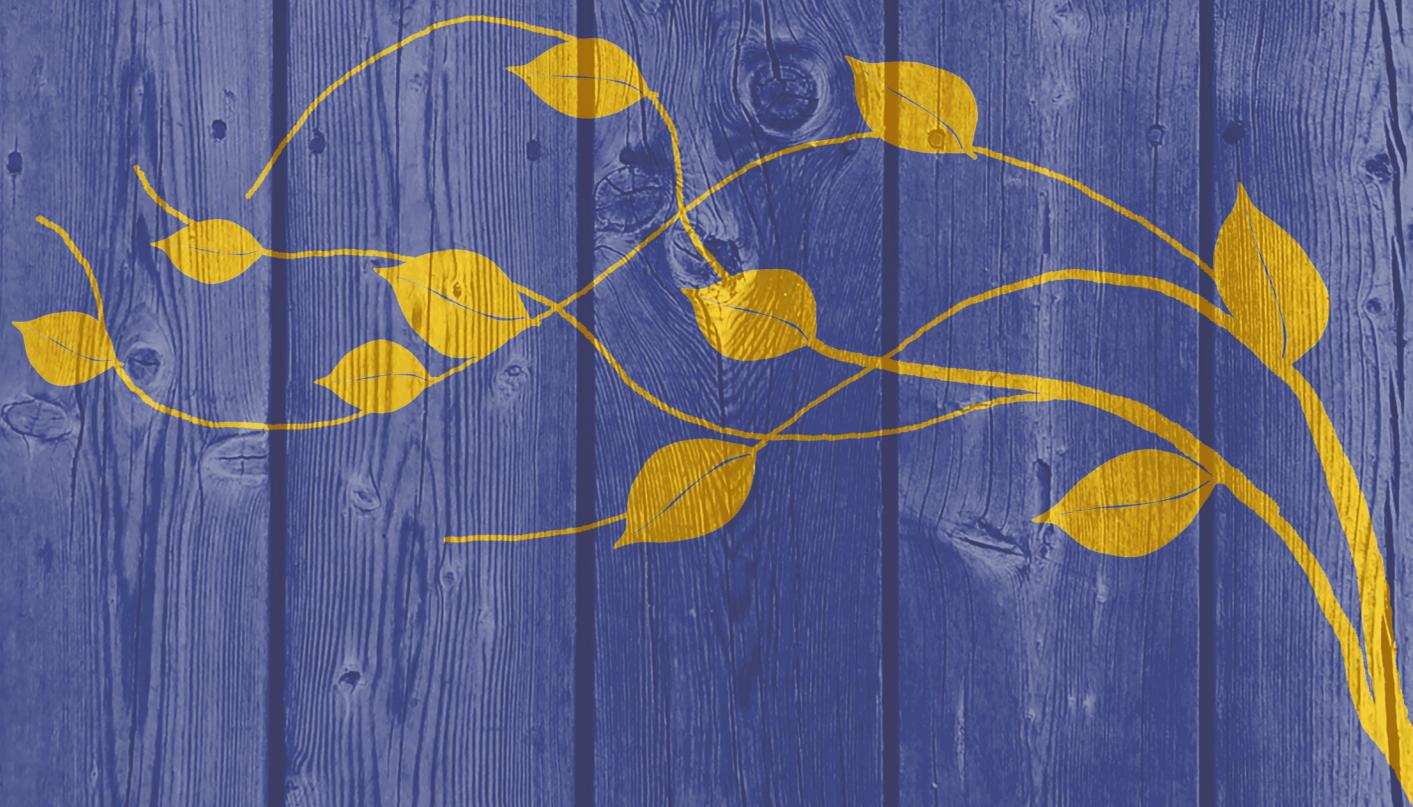


Bison Grill

Buffalo Run
Golf Course



Lunch & Dinner
MENU

Appetizers

Nachos

Tri-colored tortilla chips topped with pork green chili, blended cheese, diced tomato, scallions and sliced jalapeños with fresh salsa

Bean **\$11** Chicken **\$13** Sour Cream **\$1**
Beef **\$12** Buffalo **\$14** Guacamole **\$1**

Smoked Wings **\$12**

House-smoked wings deep fried and tossed in your choice of sauce and served with celery, carrots and blue cheese or ranch dressing

Sauce choices:

BBQ • Buffalo • Teriyaki • Mango Habanero • Chipotle Cranberry

Potato Tot Casserole **\$8**

Tater tots with red chili, cheese, jalapenos, diced red onion and sour cream

Edamame Hummus **\$7**

Homemade edamame hummus served with cucumber tomato salad, olives and flat bread for dipping

Appetizer Sampler **\$14**

Mozzarella sticks, chicken tenders, jalapeno poppers and potato skins with marinara and southwest ranch for dipping

Bruschetta Dip **\$8**

Seasoned cream cheese topped with house-made tomato bruschetta, parmesan and balsamic glaze served with pita chips

Rib Tips **\$10**

Pork Rib tips, smoked and grilled and brushed with BBQ Sauce

Classic Potato Skins **\$8**

Idaho potatoes stuffed with smoky bacon, melted cheese and scallions. Served with sour cream

Chipotle Bacon Mac n Cheese

Spring Rolls **\$7**

Deep fried and served with ranch dressing

Bar Baskets

Basket of Chips **\$4**

Enjoy a basket of our fresh cut potatoes with a side of southwest ranch

Basket of Fries **\$4**

A generous portion of golden fried Idaho potatoes

Basket of Sweet Tots **\$4**

A generous portion of sweet potato tots

Basket of Potato Tots **\$4**

Served with ranch dressing

Chips and Salsa **\$5**

A basket of tri-colored chips with homemade salsa

Mozzarella Styx **\$7**

Breaded cheese with marinara sauce for dipping

Jalapeno Poppers **\$7**

Stuffed with cheese, deep fried and served with ranch dressing

Basket of Onion Rings **\$7**

Signature thick cut onion rings with a side of southwest ranch

Chicken Tenders **\$8**

Four breaded chicken strips served with dipping sauce

Coconut Shrimp **\$8**

Deep fried and served with Mango Habanero dipping sauce

Sides

**Homemade Potato Chips • French Fries • Coleslaw • Sweet Potato Tots
Vegetarian House Black Beans • Cottage Cheese • Onion Rings • Fresh Fruit**

Soups

Homemade Green Chili • Colorado Red Chili • French Onion

Cup **\$4** Bowl **\$6**

A La Carte

Burger Patty* **\$5** Top sirloin* **\$10** Salmon filet **\$10** Flour tortilla
Buffalo Patty* **\$9** Chicken Breast **\$5** Sides **\$3** or pita bread **\$2**

The Signature Bison Sandwich

Classic French Dip **\$12**

Served with choice of cheese and au jus

The Colorado Buffalo **\$13**

Smoked bacon, cheddar cheese, barbeque sauce and au jus

The Philly **\$13**

Sautéed onion and peppers with provolone cheese and au jus

** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

Seasonal Fresh Salads

Dressings: Ranch, Southwest Ranch, Balsamic Vinaigrette, Blue Cheese, Italian, Thousand Island, Honey Mustard, Cilantro Lime and Raspberry Vinaigrette

Cobb Salad \$13

Fresh mixed greens, black forest ham, smoked turkey, bacon, roma tomatoes, fresh avocado, blue cheese and sliced hard-boiled egg with your choice of dressing

Mixed Greens Salad \$9

Fresh mixed greens with feta cheese, sun dried cranberries, cherry tomatoes, cucumber and candied pecans. Your choice of dressing

Mediterranean Salad \$13

Marinated chicken, mixed greens, feta cheese, capers, red onions, olives, cucumbers and tomato, tossed with greek dressing

Blackened Southwest Chicken Salad \$13

Mixed greens topped with blackened chicken, tortilla strips, black beans, corn, diced tomatoes, onions, cucumber and cheddar jack cheese with cilantro lime dressing

Classic Spinach Salad \$10

Fresh spinach with red onions, mushrooms and sliced egg, tossed in our classic sweet & sour dressing

Blackened Steak* & Blue Cheese Salad \$17

Mixed greens, cherry tomatoes, cucumber, sundried peaches, red onion and blue cheese crumbles with blackened steak and frizzled red onions. Your choice of dressing

Caesar Salad \$9

Crisp romaine tossed with creamy Caesar dressing, parmesan cheese and house baked croutons

Add to any salad:

Grilled Chicken	\$4	Steak*	\$8
Salmon	\$8	Chicken Salad	\$4
Crispy Chicken	\$4		

Burgers

Served with choice of side

Signature Burger* \$10

Grilled to perfection and served with your choice of cheese

Black & Blue* \$11

Blackened with melted blue cheese and sautéed onions

Cowboy* \$12

Smoked bacon, barbeque sauce, cheddar cheese and a signature onion ring

Denver Burger* \$12

Grilled burger with black beans wrapped in a flour tortilla, smothered with our homemade green chili and melted cheese

Southwest Burger* \$12

A grilled Anaheim chile with smoked bacon, pepperjack cheese and chipotle cranberry sauce

Mahi Burger \$13

Grilled mahi with teriyaki sauce, grilled pineapple and chipotle mayo on a brioche bun

Firecracker* \$11

With bacon, fresh jalapeno and pepper jack cheese

Substitutes:

Grilled chicken for any burger	\$1
Colorado Bison* for any burger	\$3
Gluten-free bun on any burger	\$1

Sandwiches and Wraps

Prairie Chicken \$11

A grilled chicken breast with chipotle mayo, lettuce, tomato, pepper jack cheese, and a roasted Anaheim chile served on a grilled artisan baguette

Turkey Guacamole Wrap \$10

Shaved turkey with romaine, tomato, guacamole, bacon and Swiss cheese on a jumbo tomato tortilla

California Club \$10

Black forest ham, smoked turkey, bacon, American cheese, Swiss cheese, lettuce, tomato and guacamole on a grilled brioche roll

Reuben \$11

Shaved corned beef or turkey served on marbled rye with sauerkraut, Thousand Island dressing and Swiss cheese

Eggplant Parm Sandwich \$10

Breaded Eggplant topped with marinara and provolone and shredded lettuce on a brioche bun

BLTA Sandwich \$11

Bacon, Lettuce, tomato and avocado with basil aioli on 7 grain wheat bread

Crispy Chicken Ranch Sandwich \$11

Crispy chicken with swiss cheese, bacon, lettuce, tomato and ranch dressing on a hoagie roll

Hot Italian \$11

Salami, capicola, pepperoni, provolone cheese and banana peppers on a hoagie bun

Southwest Style Burritos

Smothered in homemade pork green chili then topped with melted cheddar jack cheese, shredded lettuce, fresh tomatoes and scallions

Bean	\$9	Chicken	\$11	Chicken & Bean	\$12	Sour Cream	\$1	Salsa	\$1
Beef	\$10	Beef & Bean	\$11	Buffalo	\$13	Guacamole	\$1	Green Chili	\$2

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Bison Grill Specialties

Fish and Chips \$13

Hand battered cod served with homemade tartar sauce, French fries and coleslaw

Beef Shepards Pie \$13

Seasoned ground beef, celery, carrots, potatoes and hearty gravy topped with tater tots and cheddar jack cheese

Signature Steak and Fries* \$15

Tender steak, grilled to order. Served with our signature dipping sauce and French fries

Mahi Street Tacos \$15

Blackened mahi served over corn tortillas with pineapple jalapeño slaw, diced tomatoes, jalapeño ranch and scallions with a side of black beans

Chicken Quesadilla \$11

Seasoned chicken and cheese in a jalapeno cheddar tortilla garnished with mango habanero sauce and a side of sour cream

Little Buffs (10 and under)

Available 11 a.m. to close.

Served with choice of: French fries, sweet potato tots, or fresh fruit

Chicken Nuggets

\$5

Mini Corndogs

\$5

Cheeseburger

\$5

Grilled Cheese

\$5

Macaroni & Cheese

\$5

Cheese Quesadilla

\$5

Buttered Noodle Bowl

\$5

Desserts

Chippewa Pie \$8

Homemade frozen pie with oreo cookie crust, marshmallow, crumbled english toffee and peanut butter filling topped with chocolate ganash

Bierstadt Brownie \$7

A warm brownie topped with a scoop of vanilla ice cream, caramel, pecans, chocolate sauce, strawberries and whipped cream

Very Vanilla Crème Brulee \$7

Homemade sweet custard served with fresh berries

Sopapilla Sundae \$6

Freshly made sopapillas with ice cream, cinnamon sugar, whipped cream and a caramel churro

Bananas Foster Cheesecake \$7

Straight from the streets of New Orleans, creamy cheesecake with fresh bananas, banana liquor and rum

Happy Hour

3 p.m. - 6 p.m. daily

Coors and Bud Light Pints \$2

Buffalo Gold Pints \$3

House Wines \$5

Buffalo Wings \$5

5 jumbo smoked wings tossed in your choice of sauce and served with ranch or blue cheese dressing

Coconut Shrimp \$5

4 deep fried shrimp served with mango habanero dipping sauce

Mozzarella Styx \$5

4 Mozzarella sticks served with marinara sauce

Beverages

Draft Beers

Coors Light

Bud Light

Buffalo Gold (Boulder Beer Co.)

Ask about our rotating Colorado craft beer taps

Canyon Road Wines

Whites: Chardonnay, Pinot Grigio, Sauvignon Blanc

Reds: Cabernet Sauvignon, Merlot, Pinot Noir

Blush: White Zinfandel

Specialty Cocktails

House Bloody Mary \$8

Our own recipe made with Colorado distilled Vanjak Vodka

Mimosa

Classic Mixture of Champagne and Orange juice

Single \$6

Double \$9

Hawaiian Mimosa

Orange Juice, Pineapple juice, Champagne and Malibu Rum

Single \$7

Double \$10

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