

MENU

LUNCH & DINNER



Bison Grill

Buffalo Run
Golf Course

APPETIZERS

Nachos

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

Bean **\$12** Chicken **\$14** Add Sour Cream **\$1**
Beef **\$13** Buffalo **\$15** Add Guacamole **\$1**

Wings

Half Pound **\$7** One Pound **\$13**

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

Sauce choices: BBQ, Buffalo, Lemon Pepper, Teriyaki and Mango Habanero

Roasted Red Pepper Hummus **\$8**

Homemade hummus served with Pita chips, celery, carrots, cucumbers and olives.

Rib Tips **\$11**

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

Bunn-Che Corkscrew Fries **\$8**

Corkscrew fries topped with bacon, blue cheese and green onions then drizzled with buffalo sauce and ranch.

Classic Potato Skins **\$8**

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

Appetizer Sampler **\$14**

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

Brussel Sprouts **\$8**

Flash fried brussel sprouts, bacon, house smoked almonds and brown butter.

Shrimp Cocktail **\$10**

House cooked shrimp, chilled and served with cocktail sauce and lemon.

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 Pork Rinds **\$6**

Fried to order, topped with salt and pepper and served with hot sauce.

Basket of Onion Rings **\$8**

Signature thick cut onion rings with a side of southwest ranch.

Chips and Salsa **\$5**

A basket of tri-colored chips with homemade salsa.

Jalapeno Poppers **\$8**

Stuffed with cheese, deep fried and served with ranch dressing.

Soft Pretzel Sticks **\$6**

Served warm with mustard for dipping.

Add cheese **\$1**

Mozzarella Sticks **\$8**

Breaded cheese with marinara sauce for dipping.

Fried Clams **\$8**

Served with Tartar Sauce.

Chicken Tenders **\$9**

Four breaded chicken strips served with dipping sauce.

Coconut Shrimp **\$9**

Deep fried and served with Mango Habanero dipping sauce.

SOUPS

Cup **\$4** Bowl **\$7**

Homemade Green Chili • Colorado Red Chili • French Onion

A LA CARTE

Burger Patty* **\$5** 8 oz. NY Strip* **\$10** Salmon filet **\$10** Flour tortilla
Buffalo Patty* **\$9** Chicken Breast **\$5** Sides **\$3** or pita bread **\$2**

SIDES

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

THE SIGNATURE BISON SANDWICH

Served with your choice of side.

Classic French Dip **\$13**

Served with choice of cheese and au jus.

The Steakhouse **\$14**

Smoked onions, aged cheddar and our signature steak sauce served with au jus.

The Colorado Buffalo **\$14**

Smoked bacon, cheddar cheese, barbecue sauce and au jus.

Buffalo Grilled Cheese **\$14**

Grilled on 7 grain bread with choice of cheese, sautéed mushrooms and served with 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 Vinaigrette • Raspberry Vinaigrette

Cobb Salad \$14

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.

Southwest Grilled Salad \$14

Mixed greens, cherry tomatoes, cucumber, corn, black beans, tortilla strips, cotija cheese and grilled green onions. Your choice of dressing.

With Grilled Chicken **\$14**

With 8 ounce NY Strip steak* **\$18**

Summer Swing Spinach Salad \$11

Fresh spinach with granola, red onions, strawberries, cantaloupe and feta cheese, tossed in a raspberry vinaigrette dressing.

Mediterranean Salad \$13

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

Mixed Greens Salad \$9

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

Wedge Salad \$10

Our version of the classic, made with bibb lettuce, blue cheese, bacon, house smoked almonds and diced roma tomatoes. Your choice of dressing.

Add to any salad:

Grilled Chicken **\$4** Crispy Chicken **\$4**

Chicken Salad **\$4** Salmon Filet **\$7**

8 oz. New York Strip Steak* **\$7**

BURGERS

Served with your choice of side.

Cheese Choices: American, Blue Cheese, Cheddar, Pepper Jack, Provolone, Swiss

Signature Burger* \$11

Grilled to perfection and served with your choice of cheese.

Pastrami Burger* \$13

Topped with our house smoked pastrami, 1000 Island Dressing and swiss cheese.

Up North* \$13

Topped with house made pea meal bacon, aged cheddar and onion straws.

Cowboy* \$13

Smoked bacon, barbecue sauce, cheddar cheese and a signature onion ring.

Denver Burger* \$13

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

Firecracker* \$12

With bacon, fresh jalapeno and pepper jack cheese.

Mahi Burger \$13

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

Substitutes:

Grilled chicken for any burger **\$1**

Our Signature Bison Blend for any burger **\$3**

Gluten-free bun on any sandwich or burger **\$1**

SANDWICHES AND WRAPS

Served with your choice of side.

Prairie Chicken \$12

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

Turkey Guacamole Wrap \$11

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

California Club \$11

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

Reuben \$12

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

Chicken Salad Croissant \$12

Homemade chicken salad with lettuce and tomato on a croissant.

BLTA Sandwich \$12

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

Garden Sandwich \$11

Portobello mushroom, roasted red peppers, spinach and artichoke pate, tomato and fresh spinach on a croissant.

Crispy Chicken Ranch Sandwich \$12

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

Pastrami Wrap \$12

House smoked pastrami with Dijon mustard, swiss cheese, roasted red peppers, lettuce and red onions on a jalapeno cheddar wrap.

Buffalo Chicken Sub \$12

Crispy chicken tossed in buffalo sauce with lettuce, tomato, celery, carrots and blue cheese crumbles on a hoagie bun.

Pea Meal Sandwich \$12

House cured pea meal bacon, aged cheddar, whole grain mustard, lettuce and tomato on a black and white sesame roll.

Add a fried egg* **\$1**

Clam Roll \$13

Deep fried clams on a hoagie roll with lettuce and tomato. Served with Tartar sauce.

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SOUTHWEST STYLE BURRITOS

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

Bean \$10	Chicken \$12	Chicken & Bean \$13	Add Sour Cream \$1	Add Salsa \$1
Beef \$11	Beef & Bean \$13	Buffalo \$14	Add Guacamole \$1	Add Green Chili \$2

BISON GRILL SPECIALTIES

Served with your choice of side.

Fish and Chips **\$13**

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

Smoked Duck Sandwich **\$15**

Thin sliced duck breast with lettuce, tomato, cheese and cherry BBQ sauce on a Brioche Bun.

Mahi Street Tacos **\$14**

Blackened mahi served over corn tortillas with pineapple jalapeño slaw, diced tomatoes and scallions with choice of side.

Signature Steak and Fries* **\$15**

Tender 8 oz. NY Strip steak, grilled to order. Served with our signature steak sauce and French fries.

Tostada Plate **\$13**

One chicken and one beef tostada topped with melted cheese, lettuce and fresh Pico de Gallo served with sour cream and a side of black beans.

Smoked Prime Rib Quesadilla **\$12**

Thin sliced Prime Rib, pico de gallo and cheese in a jalapeno cheddar tortilla garnished with sides of salsa and sour cream.

LITTLE BUFFS

10 Years Old 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

Mac & Cheese	\$5
Cheese Quesadilla	\$5
Buttered Noodle Bowl	\$5

HOMEMADE DESSERTS

Colorado Apple Cake **\$7**

Sliced apples baked with a rich walnut batter and topped with cream cheese icing and caramel.

Strawberry Cheesecake Empanadas **\$7**

Cheesecake filled empanadas served with vanilla ice cream.

Mason Jar Creme **\$7**

Rich custard topped with homemade berry compote.

Banana Cake **\$7**

Served with caramelized bananas and salted caramel sauce.

Chocolate Spring Rolls **\$7**

Filled with chocolate ganache and served with espresso sauce for dipping.

HAPPY HOUR

3 p.m. to 6 p.m. Daily

Coors Light Pints	\$2
Bud Light Pints	\$2

Buffalo Gold Pints	\$3
House Wines	\$5
25% off all Bar Baskets	

BEER & WINE

Draft Beers

Coors Light
Bud Light
Buffalo Gold (Boulder Beer)

Ask about our rotating Colorado craft beer taps

Canyon Road Wines

Whites: Chardonnay, Pinot Grigio,
Sauvignon Blanc, Riesling

Reds: Cabernet, Merlot

Blush: White Zinfandel

SPECIALTY COCKTAILS

House Bloody Mary **\$8**

Our own recipe made with Colorado distilled Vanjak vodka.

First 9 Problems **\$8**

Malibu Rum, Myers Rum, Leopold Brothers American Orange Liqueur, pineapple juice, lime juice and grenadine.

Bogey Punch **\$8**

Absolut Citron, Blue Curacao, Sprite and fresh mint.

Rocky Mountain Sunset **\$8**

Captain Morgan, orange juice, pineapple juice and lemon juice topped with grenadine and a Myers Rum float.

House Maggie **\$8**

Made with Herradura Tequila, triple sec and a Leopold Brothers American Orange Liqueur float.

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