

APPETIZERS

**NACHOS**

Tri-colored tortilla chips topped with pork green chili, blended cheese, black beans, diced tomatoes, scallions and sliced jalapenos and a side of homemade salsa.

**BEAN....\$13    CHICKEN....\$16    BEEF....\$16**  
**SOUR CREAM....\$1    GUACAMOLE....\$2**

**BRUSSEL SPROUTS.....\$10**

Flash fried and served with bacon, brown butter and smoked almonds.

**BRUSCHETTA.....\$9**

Toasted garlic baguettes, topped with mozzarella and our signature bruschetta blend.

**APPETIZER SAMPLER.....\$17**

Chicken Tenders, mozzarella sticks, bruschetta and carrot & turmeric hummus. Served with marinara and chipotle ranch.

**POTATO SKINS.....\$9**

Crispy fried skins topped with bacon, melted cheddar, green onions and cotija. Served with a side of sour cream.

**CARROT & TURMERIC HUMMUS.....\$10**

Homemade savory carrot and chickpea hummus served with olives, veggies and warm pita chips.

**BONELESS WINGS.....\$13**

Generous portion of boneless wings tossed in your choice of sauce and served with celery, carrots and ranch or blue cheese dressing.

**SAUCE CHOICES:** BBQ, Buffalo, Teriyaki, Mango Habanero, Nashville Hot or Lemon Pepper

**WINGS.....\$14**

1 pound of bone-in wings tossed in your choice of sauce and served with celery, carrots and ranch or blue cheese dressing.

**SAUCE CHOICES:** BBQ, Buffalo, Teriyaki, Mango Habanero, Nashville Hot or Lemon Pepper

**CHICKEN TENDERS.....\$9**

Four breaded strips served with ranch dressing for dipping.

**FRIED GARLIC CHEESE CURDS.....\$10**

Served with a side of marinara for dipping.



BASKETS

**BASKET OF CHIPS.....\$5**

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

**MOZZARELLA STICKS.....\$8**

Deep fried and served with a side of marinara sauce for dipping.

**FRIES.....\$5**

A generous portion of golden fried Idaho potatoes.

**SWEET TOTS.....\$6**

A generous portion of sweet potato tots.

**CHIPS & SALSA.....\$5**

A basket of tri-colored chips with homemade salsa.

**CHILI CHEESE TOTS.....\$8**

Tater tots covered with our homemade green chili and shredded cheese.

**HOMEMADE PORK GREEN CHILI**

**CUP.....\$5**  
**BOWL.....\$8**  
**QUART TO GO.....\$12**

SALADS

**DRESSINGS:**

Ranch | Blue Cheese | Balsamic Vinaigrette | Raspberry Vinaigrette | Italian | Honey Mustard | Chipotle Ranch

**MIXED GREEN SALAD.....\$9**

Fresh Mixed greens with feta cheese, sun dried cranberries, tomatoes, cucumber and candied pecans served with your choice of dressing.

**ADD GRILLED CHICKEN OR CRISPY CHICKEN.....\$5**  
**ADD GRILLED SALMON.....\$11    ADD STEAK\*.....\$11**

**GRILLED CAESAR SALAD.....\$10**

Romaine heads lightly grilled then drizzled with a light caesar vinaigrette and topped with red onions, roasted red peppers and parmesan crisps.

**TABBOULEH BEET SALAD.....\$12**

Bulgur wheat and beets with fresh greens, red onions, tomatoes and goat cheese. Topped with honey vinaigrette.

**ADD GRILLED CHICKEN OR CRISPY CHICKEN.....\$5**  
**ADD GRILLED SALMON.....\$11    ADD STEAK\*.....\$11**

**STEAK SALAD\*.....\$21**

New York Strip Steak with field greens, blue cheese, hardboiled egg, heirloom tomatoes, marinated mushrooms, roasted red peppers and shoestring onions. Topped with parsley lemon vinaigrette.

**SOUTHWEST STYLE BURRITOS**

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

**BEAN.....\$11    CHICKEN.....\$13    CHICKEN & BEAN.....\$14    SOUR CREAM.....\$1**  
**BEEF.....\$13    BEEF & BEAN.....\$14    ADD SALSA.....\$1    GUACAMOLE.....\$2**

\* 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.

## SIDES:

Fries are included as a side with all entrees.

**FOR \$1 MORE:** Homemade Chips | SweetTots | Cottage Cheese | Black Beans | Fresh Fruit  
**FOR \$2 MORE:** Side Salad

### MEDITERRANEAN FUSION

#### GREEK SALAD.....\$15

Mixed greens with heirloom tomatoes, red onions, olives, pepperoncini, feta and grilled chicken tossed in a red wine vinaigrette.

#### DONER KABOB.....\$14

Seasoned ground beef skewers wrapped in bacon and served on warm pita with lettuce, red onion, tomato and lemon garlic yogurt sauce. Served with choice of side.

#### FALAFEL.....\$7

Homemade Falafel served in a basket with tahini lemon zest sauce for dipping.

#### GREEK BEEF STEW.....\$17

A rich Greek stew made with tender beef, slow cooked with vegetables, tomatoes, spices and orzo pasta.

#### TROUT VALENCIA.....\$19

Boneless trout baked with butter, herbs and white wine, then served over orzo pasta salad.



### BURGERS

#### SIGNATURE BURGER\*.....\$13

Grilled to perfection and served with your choice of cheddar, American, swiss, provolone or pepperjack. Served with choice of side.

#### JALAPENO POPPER BURGER\*.....\$15

Topped with a jalapeno cream cheese spread and bacon. Served with choice of side.

#### MUSHROOM SWISS BURGER\*.....\$15

Grilled to order and topped with sauteed mushrooms, house steak sauce and swiss cheese. Served with choice of side.

#### CHICKEN CAESAR BURGER.....\$14

Grilled Chicken Burger with caesar aioli, parmesan crisp, romaine and roma tomatoes on a challah roll. Served with choice of side.

»»» —————> **SUBSTITUTE BUFFALO FOR ANY BURGER....\$4** <————— «««

### SANDWICHES

#### KIELBASA SAUSAGE SUB.....\$13

Kielbasa Sausage topped with peppers, onions and provolone cheese on a hoagie roll. Served with choice of side.

#### PRAIRIE CHICKEN.....\$13

Grilled chicken breast with chipotle mayo, lettuce, tomato, pepperjack cheese and a roasted Anaheim chile served on a grilled artisan baguette. Served with choice of side.

#### CORNED LAMB SANDWICH.....\$14

House cured leg of lamb thinly sliced and stacked with tzatziki sauce, feta cheese, cucumber & tomato salad and shredded lettuce served on a challah roll.

#### STEAK & FRIES\*.....\$18

Tender 8-ounce NY strip steak, grilled to order. Served with our signature steak sauce and French fries.

#### TUNA SALAD HOAGIE.....\$12

Homemade tuna salad & swiss cheese with lettuce and tomato on a hoagie bun. Served with choice of side.

#### PORK BELLY BLT.....\$12

House cured pork belly served on a hoagie roll with lettuce, tomato & mayonnaise. Served with choice of side.

#### REUBEN.....\$14

House cured pastrami served on marbled rye with homemade sauerkraut, thousand island dressing and swiss cheese. Served with choice of side.

#### CAPRESE FLATBREAD SANDWICH.....\$14

Fresh mozzarella, grilled chicken, roma tomatoes, lettuce, pesto aioli and a balsamic glaze on flatbread. Served with choice of side.

#### NASHVILLE CHICKEN SANDWICH.....\$15

Breaded chicken breast with roasted garlic aioli, house pickles, Nashville hot sauce, lettuce and tomato on a brioche bun. Served with choice of side.

#### COLORADO DIP.....\$15

Tender sliced ribeye with bacon, BBQ sauce and cheddar cheese on a grilled hoagie bun. Served with au jus and choice of side.

#### TURKEY CLUB ON A CROISSANT.....\$15

House Smoked turkey with lettuce, tomato, bacon and swiss, cheddar, avocado and sun dried tomato aioli on a croissant. Served with choice of side.

## KID'S SIDES: French Fries | PotatoTots | Fresh Fruit

### LIL' BUFFS

#### CHICKEN NUGGETS.....\$6.50

Served with a choice of kid's side.

#### HOT DOG.....\$6.50

Served with a choice of kid's side

#### CHEESE PIZZA.....\$6.50

Flatbread with marinara and mozzarella served with a choice of kid's side.

#### GRILLED CHEESE.....\$6.50

American cheese on white bread served with choice of kid's side.

#### TURKEY & SWISS ROLLUP.....\$6.50

Turkey, swiss cheese, lettuce and tomato in a tortilla wrap and served with choice of kids side.



### DESSERT

#### LEMON CHESS PIE A LA MODE.....\$8

Traditional southern lemon pie served with a scoop of vanilla ice cream.

#### FRIED STRAWBERRY CHEESECAKE.....\$8

Homemade Cheesecake filling with strawberries fried in a flour tortilla and served with vanilla ice cream.

#### CHOCOLATE LAVA CAKE.....\$8

Chocolate cake filled with warm chocolate and served with vanilla ice cream.

#### CRÈME BRÛLÉE.....\$8

House made custard topped with caramelized sugar.