



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.



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15700 E. 112th Avenue, Commerce City, CO 80022

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 | Potato Tots | Fresh Fruit

LI’L 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 BRÛLE.....\$8

House made custard topped with caramelized sugar.