

## STARTERS

### HAND-CUT FRY BASKET \$7

seasoned or plain

### SWEET POTATO FRITTERS \$8

decadent mix of sweet potato mash, bacon, & goat cheese w/ side of worechestershire aioli

### WINGS \$11

hot, dry rub, BBQ, or teriyaki sauce ranch or blue cheese dippers

### SOUP du JOUR

bowl \$6 cup \$4

## GREENS

### HOUSE CHOP SALAD \$8

shredded kale & brussel sprouts topped w/ toasted almond & parmesan cheese, tossed in house made lemon mustard vinaigrette

### SUMMER SALAD \$10

fresh seasonal fruit w/ house candied walnut & goat cheese atop a bed of baby spinach w/ house made fruity balsamic vinaigrette

### WEDGE SALAD \$9

avocado, parmesan, bacon, & crouton atop wedged butter lettuce w/ blue cheese, ranch

### ROASTED BEET SALAD \$10

roasted beets, corn, & red bell pepper w/ honey balsamic reduction & goat cheese



1225 NOTORIOUS BLAIR

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DINNER 5-9

## TIN MEALS

### FISH TACOS \$15

2 beer battered cod tacos w/ sour slaw & red pepper aioli on corn tortillas. w/ chips n salsa

### PULLED PORK TACOS \$13

3 carnitas-style pork tacos w/ asian slaw on corn tortillas. w/ chips n salsa

### GROUND BEEF TACOS \$12

3 ground beef tacos w/ cheddar, lettuce & tomato. w/ side of house chips n salsa

### FISH 'N' CHIPS \$17

made to order beer battered cod w/ hand-cut fries, crispy kale chips, & malt vinegar aioli

**KIDS – INCLUDES A DRINK**

Chicken Strips w/ fries & applesauce \$10

## MAIN PLATES

*served w/ cup of soup or chop salad*

### FLAT IRON STEAK \$28

flat iron steak w/ buttered herb reduction, mashed potatoes & sautéed spinach

### LEMON CAPER DILL SALMON \$26

fresh pan seared salmon in a lemon caper dill beurre blanc sauce w/ zucchini squash & garlic roasted potatoes

### PORTERHOUSE PORKCHOP \$24

Colorado raised chop pan seared w/ honey balsamic drizzle. zucchini squash & mashed potato sides

### BISON MEATLOAF \$22

hearty portion of house made loaf w/ veal demi glaze, garlic mashed potatoes & carrot celery medley on the side

### BBQ CHICKEN CONFIT \$24

chicken quarter baked slow & low w/ homemade bbq sauce w/ zucchini squash & mashed potatoes on the side

### 3 CHEESE BISON LASAGNA \$20

mozzarella, parmesan, & ricotta unite w/ bison in house marinara w/ garlic crostini & fresh spinach on the side

## DESSERT

Pot de Crème - 8

2 SCOOPS of Vanilla Bean Ice Cream - 4

MIMI'S COBBLER a la mode - 8

ROOTBEER FLOAT- 6