

bar menu



mountain favorites

AGED BRIE CHEESE

aged brie, herb panko crust, bacon pepper jam, prosciutto crisp, pears, crostini **17**

CALAMARI TEMPURA

steak trips, cajun remoulade **21**

CRISPY CAULIFLOWER

spicy beer battered cauliflower, chipotle ranch **15**

CHIPOTLE HONEY PRAWNS

six giant prawns, panko, chipotle honey, orange, almonds **24**

BLUE BREAD

crusty french bread, blue cheese, secret stuff, heirloom tomato **15**

CLASSIC CAESAR

add anchovies 4 / chicken 6 / shrimp (3) 9
romaine hearts, creamy caesar dressing, croutons, parmesan cheese **12**



MAHI MAHI TACOS

choice of beer batter fried or spicy grilled hawaiian mahi mahi, spicy vegetable slaw, island salsa, sriracha aioli, flour tortillas **24**


BLACKENED AHI TUNA


sushi grade, five spice chili rub, veggie slaw, soy reduction **24**

HIGHLANDS RANCH BURGER

gluten friendly bun available  
bibb lettuce, fresh tomato, sweet red onion, pickle, mayo **18**

BEAST BURGER (ELK, HOG, BISON, WAGYU)

gluten friendly bun available 
half pound patty, swiss cheese, bacon, demi glace, sauteed mushrooms, grilled onions, lettuce and tomato, house cut fries **26**

 GLUTEN FRIENDLY. PLEASE BE AWARE THAT OUR GLUTEN FRIENDLY PRODUCTS ARE PREPARED IN KITCHENS THAT HANDLE MANY OTHER WHEAT PRODUCTS. WE CANNOT AND DO NOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

20% SERVICE CHARGE IS ADDED TO PARTIES OF 10 OR MORE.
CHECKS CAN BE SPLIT UP TO THREE TIMES PER PARTY.

12/18/23

