

# FIRESIDE KITCHEN

## FALL LUNCH

### STARTERS

#### CHICKEN WINGS 16

choice of traditional Buffalo sauce, BBQ sauce, or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing

#### SPINACH ARTICHOKE DIP 14

arugula, mozzarella cheese, blistered tomatoes, house-made tri-color tortilla chips

#### SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

#### COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

#### MUSHROOM FLORENTINE FLATBREAD 14

spinach, Asiago cheese, pickled red onion, arugula  
add pulled chicken 4

#### SMOKED SALMON FLATBREAD 16

Boursin cheese, caper, balsamic

#### CHEESE QUESADILLA 11

add pulled chicken 4

#### GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

### SALADS

#### FARMERS MARKET SALAD GF 10

local lettuce, shaved vegetables, dressing choice of ranch, blue cheese, Italian, Thousand Island or oil & vinegar

#### ASIAN SALAD 15

Napa cabbage, bok choy, cashews, bell pepper, orange, radish, cucumber, basil, mint, cilantro, Miso vinaigrette

#### AUTUMN SQUASH SALAD 14

mixed greens, butternut squash, walnuts, apple Champagne dressing

#### CAESAR SALAD 12

Romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano cheese, biscuit croutons, marinated white anchovy

#### ADD-ON FOR SALAD ONLY

pulled chicken 4, sautéed shrimp 7, two crispy fried chicken tenders 6 or salmon 9

### SANDWICHES

choice of fries, onion rings, sweet potato fries or small farmers market salad 5

#### FIRESIDE BURGER\* 14

pickles, lettuce, tomato, red onion, brioche bun, choice of Tillamook White Cheddar, gorgonzola, pepper jack or Gruyère cheese  
add fried egg 2, applewood-smoked bacon 2, mushrooms 3, Colorado green chile 4, avocado 2

#### CUBAN SANDWICH 15

sliced pork, ham, Swiss cheese, pickles, beer mustard, rustic bread

#### SPICY FILIPINO ADOBO CHICKEN SANDWICH 15

hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles, green leaf lettuce, scallion aioli, house-made brioche bread

#### CHICKEN PARMESAN SANDWICH 16

brioche, marinara sauce, mozzarella cheese, Parmesan cheese

### ENTRÉES

#### ROAST CHICKEN BREAST GF 19

red potatoes, farmers market vegetables, whole grain mustard jus

#### FISH & CHIPS 14

beer battered cod, Cajun remoulade, malt vinegar, fries

#### BLACK HAWK GREEN CHILI BURRITO 15

eggs, peppers, onions, bacon, potatoes, flour tortilla, cheese, green chili

#### PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini  
add pulled chicken 4, add shrimp 7

#### CHICKEN PARMESAN 25

house-made pasta, farmers market vegetables, fire-roasted marinara sauce

#### STEAK FRITES\* 29

grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, jus

🔥 = Chef's Signature Items    GF = Gluten free

\*We use only the highest quality ingredients; however, consuming raw, or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Parties of 6 or more have an automatic gratuity of 20% added to their bill. Checks may be split a maximum of 3 times.

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# FIRESIDE KITCHEN

## DRINKS

### WINE

- CARMEL ROAD CHARDONNAY 12 / 44  
BAREFOOT WHITE ZINFANDEL 11 / 41  
14 HANDS PINOT GRIGIO 13 / 46  
BAREFOOT MOSCATO 12 / 44  
MATUA SAUVIGNON BLANC 12 / 44  
CARMEL ROAD PINOT NOIR 11 / 41  
CHATEAU STE. MICHELLE MERLOT 11 / 41  
MERF CABERNET SAUVIGNON 12 / 44  
TRIVENTO AMADO SUR MALBEC 12 / 44  
7 DEADLY ZINS RED BLEND 12 / 44

### FIRESIDE COCKTAILS 13

#### NEW AMSTERDAM BLOODY MARY

house mix of tomato juice,  
New Amsterdam vodka, spices

#### WYCLIFF ORANGE MIMOSA

Wycliff Champagne, orange juice

#### NEW AMSTERDAM MARTINI

New Amsterdam gin or vodka, vermouth,  
garnished with an olive or a lemon twist

#### CAPTAIN MORGAN RUM SOUR

Captain Morgan Black Spiced rum,  
lemon juice, simple syrup

#### CAPTAIN MORGAN DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

#### NEW AMSTERDAM VODKA COLLINS

New Amsterdam vodka, simple syrup,  
lemon juice, soda water or ginger beer

#### TOM COLLINS

New Amsterdam gin, lemon, soda water

#### SAUZA PALOMA

Sauza tequila, grapefruit juice, lime juice

#### JIM BEAM WHISKEY SOUR

Jim Beam whiskey, lemon juice, sugar

#### YOUR FAV MULE

choice of New Amsterdam vodka or gin,  
Sauza tequila, Jim Beam whiskey, lime, ginger beer

### DOMESTIC BEER 8

Bud Light  
Coors Light  
Fat Tire  
Michelob Ultra  
Lagunitas IPA

### CRAFT BEERS 9

Great Divide Denver Pale Ale  
Angry Orchard  
Green Apple Cider  
Blue Moon Belgian White  
Avery White Rascal  
Great Divide  
Strawberry Rhubarb

### IMPORT BEERS 9

Heineken  
Corona

### JUICES

Small 5 | Large 6

apple, pineapple, orange, cranberry,  
tomato, lemonade, milk

#### NAKED JUICES 7

Green Machine, Mighty Mango, Berry Blast

### BEVERAGES

COFFEE 4, HOT TEA 4, ICED TEA 4,  
COKE PRODUCTS 4

SAN PELLEGRINO 7

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