

# Opening Acts

## **CHICKEN WINGS** GF

Celery, Carrot Sticks and Choice of Two Sauces:  
Buffalo, Barbeque, Sweet Chili, Ranch or Blue Cheese  
\$12.50 cal 700-1000

## **VEGGIE QUESADILLA**

Flour Tortilla, Cheddar Cheese, Caramelized Onions,  
Hatch Green Chilies, Black Beans, Pico de Gallo,  
Sour Cream, Guacamole, Shredded Lettuce  
Add Chicken \$4 cal 124  
\$12.00 cal 920

## **ONION RINGS**

Beer Battered Thick Cut Onions  
Ancho Chipotle Dressing and Ranch Dressing  
\$6.50 cal 480

## **SMOTHERED RED ROCKS FRIES**

French Fries, Pork Green Chili, Queso Blanco,  
Pico de Gallo, Green Onion, Sour Cream  
\$12.00 cal 750

GF Gluten Friendly

*\$3 charge for split plates.*

*18% gratuity and no split checks on parties of 8 or more.*

*We accept all major credit cards.  
No personal checks accepted*

*2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information is available in writing upon request.*

# Salads

## **SOUTHWEST CRISPY CHICKEN**

Romaine Lettuce, Crispy Chicken, Avocado,  
Black Beans, Corn Pico de Gallo, Tortilla Strips,  
Ancho Chipotle Dressing

\$14.00 cal 750

## **RED ROCKS POWER SALAD**

Baby Kale, Dried Cherries, Sunflower Seeds,  
Farro, Feta, Poppy Seed Dressing

\$10.50 cal 503

## **CAESAR**

Romaine Lettuce, Croutons, Shaved Parmesan,  
Caesar Dressing

\$9.00 cal 700

## **GARDEN**

Romaine Lettuce, Cucumbers, Red Onion, Tomato,  
Carrots, Croutons

\$9.00 cal 700

## **SIDE SALAD**

Garden or Caesar

\$5.00 cal 18-50

### *Dressings*

*Ranch (cal 200), Ancho Chipotle (cal 220),  
Blue Cheese (cal 320), Caesar (cal 260),  
Poppy Seed (cal 280), Balsamic Vinaigrette (cal 120),  
Honey Mustard (cal 200)*

*Side of dressing \$.50*

*Add Chicken \$4 cal 124*

*Add Smoked Salmon \$5 cal 220*

# Soup

## **BUFFALO CHILI**

Slow cooked Bison Chili, Cheddar Cheese,  
Sour Cream, Tortilla Strips

\$8.50 cal 710

## **PORK GREEN CHILI**

Classic Colorado Green Chili, Pico de Gallo,  
Green Onion, Flour Tortilla

\$8.50 cal 650

## **CHEF'S DAILY SOUP CREATION \$7**

Chef's choice and rotated daily. Please ask your server  
for today's selection.

# Headliners

*All Sandwiches are served with French Fries,  
Onion Rings or Fresh Fruit*

## **AVOCADO BLT**

Bacon, Avocado, Tomato, Leaf Lettuce, Gruyere,  
Dijonaise, Toast  
\$12.50 cal 1150

## **HERITAGE MEATBALL HERO**

Angus Beef and Heritage Pork Meatballs, Marinara,  
Toasted Parmesan Hoagie, Mozzarella Cheese  
\$13.50 cal 1950

## **COLORADO CHEESE STEAK**

Roast Beef, Melted Pepper Jack, Caramelized Onions,  
Green Chilies, Parmesan Hoagie  
\$13.50 cal 1250

## **TURKEY CROISSANT**

Turkey, Leaf Lettuce, Tomato, Onion, Smoked Gouda,  
Garlic Aioli, Croissant  
\$13.50 cal 950

## **FISH AND CHIPS**

Beer Battered Atlantic Cod, French Fries,  
Tarter Sauce, Malt Vinegar  
\$15.50 cal 1480

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# Build-A-Burger

*All burgers are served with Lettuce, Tomato, Onion and French Fries, Onion Rings or Fresh Fruit*

## **CHOOSE YOUR PATTY:**

*Angus Beef cal 1370* **GF**

*Grilled Chicken Breast cal 1030* **GF**

*Crispy Chicken cal 1250*

*House Made Veggie Patty cal 1100* **GF**

## **CHOOSE YOUR BUN:**

*Brioche (cal 290)*

*Gluten Free (cal 240) –add 1.00* **GF**

## **CHOOSE YOUR CHEESE:**

*Cheddar, Pepper Jack, Mozzarella, Gorgonzola, Gruyere, or Smoked Gouda*

*Extra Cheese \$.75*

## **ADD ADDITIONAL TOPPINGS:**

*Barbeque Sauce, Buffalo Sauce, Caramelized Onions, Sautéed Mushrooms, Garlic Aioli, Green Chilies, Pico de Gallo*

*– add \$.50 each*

*Bacon, Fried Egg, Onion Ring, Pork Green Chili, Guacamole*

*– add \$1.50 each*

## **SIDE OF FRIES**

**\$5.50 cal 410**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# Encores

## **BROWNIE SUNDAE**

Warm Rock Slide Brownie, Toasted Pecans, Carmel, Vanilla Soft Serve Ice Cream, Vanilla Bean Whipped Cream, Cherries  
\$11.50 cal 1090

## **CHEESECAKE**

Classic Cheesecake, Fresh Berry Compote, Vanilla Bean Whipped Cream  
\$11.50 cal 740

## **SUMMER BERRY TRIFLE**

Layers of Pound Cake, Summer Berry Compote, Vanilla Custard, Vanilla Bean Whipped Cream  
\$11.50 cal 345

## **ROOT BEER FLOAT**

Vanilla Ice Cream, Root Beer  
\$5.50 cal 330

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# Beverages

## **SOFT DRINKS \$2.50 CAL 0-220**

Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, PowerAde Mountain Blast, Lemonade, Dr. Pepper, Ginger Ale

## **ASSORTED RED BULL FLAVORS \$4.00 CAL 0-168**

## **ASSORTED JUICES AND TEAS \$3.50 CAL 0-136**

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Lipton Unsweetened Tea, Raspberry and Peach Iced Tea, Raspberry or Peach Lemonade, Tazo Herbal Tea

\*no refills on any juice

## **BOTTLED SMART WATER \$4.00 CAL 0**

## **SAN PELLEGRINO SPARKLING WATER \$5.50 CAL 0**

## **COFFEE \$3.00 CAL 5**

Regular and Decaffeinated Coffee

# Beer

## **DOMESTIC DRAFT BEER**

Coors Banquet (cal 300), Coors Light (cal 210)  
Lunch \$5.50 / Dinner \$7.00

## **CRAFT DRAFT**

Fat Tire (cal 210), Blue Moon (cal 230),  
Voodoo Ranger IPA (cal 280), Crispin Rosé Cider  
(cal 197)

Lunch \$6.25 / Dinner \$9.25

## **CANNED BEER**

16oz

Fat Tire (cal 207)

Citradelic (cal 227)

Leinenkugel's Summer Shandy (cal 173)

Lunch \$6.50 / Dinner \$9.50

19.2oz

Dale's Pale Ale (cal 312)

Voodoo Ranger IPA(cal 336)

Fat Tire Belgian White (cal 288)

Red Rocks Beer (cal 291)

Lunch \$9.50 / Dinner \$11.00

# Specialty Cocktails

## **STRANHATTEN**

Stranahan's Whiskey, Sweet Vermouth, Bitters, Cherry  
Lunch \$8.00 / Dinner \$11.00

## **OLD FASHIONED**

Stranahan's Whiskey, Cherry, Orange Peel, Simple  
Syrup, Bitters  
Lunch \$8.00 / Dinner \$11.00

## **ALTOS PALOMA**

Altos Silver Tequila, Grapefruit Juice, Soda Water, Lime  
Lunch \$8.00 / Dinner \$11.00

## **ALTOS HANDCRAFTED MARGARITA**

Altos Silver Tequila, Lime Juice, Agave  
Lunch \$8.00 / Dinner \$11.00

## **ABSOLUT SUMMER**

Absolut Vodka, Iced Tea, Lemonade  
Lunch \$8.00 / Dinner \$11.00

## **ABSOLUT LIME & SODA**

Absolut Lime Vodka, Soda Water  
Lunch \$8.00 / Dinner \$11.00

## **MANDRIN PINTA**

Absolut Mandarin Vodka, Pineapple Juice,  
Lemon-Lime Soda  
Lunch \$8.00 / Dinner \$11.00

## **PEACH BELLINI**

Stellina Di Notte Prosecco, Peach Puree  
\$9.00

# Wine

<b>RED</b>	<b>GL</b>	<b>BT</b>
<b>BERINGER MAIN &amp; VINE</b> Cabernet Sauvignon (cal 118)	<b>\$6</b>	<b>\$22</b>
<b>19 CRIMES</b> Red Blend (cal 129)	<b>\$8</b>	<b>\$30</b>
<b>MATUA</b> Pinot Noir (cal 110)	<b>\$8</b>	<b>\$30</b>
<b>STERLING VINTER'S COLLECTION</b> Merlot (cal 120)	<b>\$9</b>	<b>\$34</b>
<b>PENFOLDS BIN 9 MAX</b> Cabernet Sauvignon (cal 125)		<b>\$49</b>
<b>LYRIC BY ETUDE</b> Pinot Noir (cal 125)		<b>\$49</b>

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<b>WHITE</b>	<b>GL</b>	<b>BT</b>
<b>BERINGER MAIN &amp; VINE</b> Chardonnay (cal 118)	<b>\$6</b>	<b>\$22</b>
<b>MATUA</b> Sauvignon Blanc (cal 112)	<b>\$8</b>	<b>\$30</b>
<b>MATUA</b> Pinot Noir Rose (cal 125)	<b>\$8</b>	<b>\$30</b>
<b>STERLING VINTER'S COLLECTION</b> Chardonnay (cal 110)	<b>\$8</b>	<b>\$30</b>
<b>CAMPANILE</b> Pinot Grigio (cal 112)	<b>\$8</b>	<b>\$30</b>
<b>STELLINA DI NOTTE</b> Prosecco (cal 140)	<b>\$9</b>	<b>\$34</b>