ZUCCHINI FRIES
Fried Zucchini, Chimichurri Ranch Dressing
$9.00 cal 332

CHICKEN WINGS
Tossed in Choice of Buffalo, Barbeque, or Garlic Parmesan, Side of Ranch or Blue Cheese, Celery
$12.50 cal 700-1000

RED ROCKS SMOTHERED FRIES OR TOTS
French Fries or Tater Tots, Pork Green Chili, Queso Blanco, Pico de Gallo, Green Onion, Sour Cream
$12.00 cal 750

DIP TRIO AND CHIPS
Colorado Smoked Peach Salsa, Roasted Poblano Guacamole, Pico De Gallo, Tortilla Chips
$12.00 cal 532

ELK SAUSAGE FLATBREAD
Smoked Jalapeno Cheddar Elk Sausage, Garlic Parmesan Cream Sauce, Queso Fresco, Roasted Tomatoes, Roasted Poblano, Arugula
$12.50 cal 570

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 CHICKEN**
Romaine Lettuce, Grilled Chicken, Black Beans, Roasted Corn, Pico de Gallo, Tortilla Strips, Queso Fresco, Cilantro Avocado Lime Dressing
$14.00 cal 950

**RED ROCKS POWER SALAD**
Baby Kale, Arugula, Blistered Grapes, Pistachios, Farro, Manchego cheese, Oregano Vinaigrette
$10.50 cal 503

**WEDGE SALAD**
Iceberg Wedge, Chopped Bacon, Blue Cheese Crumbles, Tomatoes, Red Onion, Blue Cheese Dressing
$9.00 cal 700

**SIDE SALAD**
Southwest Salad (No Chicken) or Wedge Salad
$5.00 cal 18-50

**Dressings**
- Ranch (cal 200)
- Blue Cheese (cal 320)
- Cilantro Avocado Lime (cal 310)
- Balsamic Vinaigrette (cal 120)
- Oregano Vinaigrette (cal 110)
- Honey Mustard (cal 200)

*Side of dressing $.50*

*Add Chicken (Grilled or Crispy) $4.00 cal 124
Add Smoked in House Salmon $5.00 cal 220*

---

Soup

**PORK GREEN CHILI**
Classic Colorado Green Chili, Pico de Gallo, Green Onion, Flour Tortilla
$8.50 cal 650

**CREATION ROCK SOUP OF THE DAY**
Chef’s choice and rotated daily. Please ask your server for today’s selection
$7.00 cal vary
All Sandwiches are served with French Fries, Tater Tots, or Fresh Fruit

SUNRISE BREAKFAST BURRITO
Scrambled Eggs, Tater Tots, Chopped Bacon, Black Beans, Caramelized Onions, Pepper Jack Cheese, Red Chili Tortilla, Smothered In Pork Green Chili
$14.00 cal 1000

TURKEY BLT
Turkey, Bacon, Leaf Lettuce, Tomato, Onion, Sharp White Cheddar Cheese, Garlic Basil Aioli, Croissant
$13.50 cal 1000

COLORADO CHEESE STEAK
Sliced Ribeye, Melted Pepper Jack, Caramelized Onions, Green Chilies, Hoagie
$13.50 cal 1250

MAHI MAHI FISH TACOS
Grilled Mahi Mahi, Corn Tortillas, Smoked Chipotle Peach Salsa, Roasted Corn Slaw, Queso Fresco, Cilantro Avocado Lime Dressing, Side of Spanish Rice and Black Beans
$15.50 cal 800

ROLLING SMOKE PULLED PORK SANDWICH
Head City Barbeque, Pulled Pork, Coleslaw, Brioche Bun
$13.50 cal 536

BIKER JIM’S JALAPENO CHEDDAR ELK BRATWURST
Biker Jim’s Jalapeno Cheddar Elk Bratwurst, Cream Cheese, Caramelized Onions, Hoagie
$13.50 cal 618

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.
Burgers

SIGNATURE BURGERS $15.00
No Substitutions on Signature Burgers

All burgers are served with Lettuce, Tomato, Onion and French Fries, Tater Tots, or Fresh Fruit

CHEF BETH’S GRILLED CHICKEN SANDWICH
Grilled Chicken Breast, Grilled Pineapple, Topped with Chimichurri Sauce
cal 677

*PULLED PORK BURGER
Grilled Beef Burger, Sharp White Cheddar Cheese, Pulled Pork, Slaw, Crispy Onion Strings
cal 1036

*COLORADO GUACAMOLE BURGER
Grilled Beef Burger, Pepper Jack Cheese, Bacon, Roasted Poblano Pepper Guacamole, Smoked Peach Salsa
cal 1003

HOUSE MARINATED AND GRILLED PORTOBELLO MUSHROOM BURGER
Marinated and Grilled Portobello Mushroom, Roasted Tomato Jam, Lemon Aioli, Arugula, Crispy Onion Strings
cal 1100

BUILD-A-BURGER $13.50

CHOOSE YOUR PATTY:
*Angus Beef cal 577
*Grilled Chicken Breast cal 210
Portobello Mushroom cal 20

CHOOSE YOUR BUN:
Brioche (cal 150)
Gluten Free (cal 240) – add 1.00

CHOOSE YOUR CHEESE (First Choice Included):
White Cheddar, Pepper Jack, Queso Fresco, Gorgonzola, Gruyere, Manchego
Extra Cheese $.75

ADD ADDITIONAL TOPPINGS:
Barbeque Sauce, Buffalo Sauce, Caramelized Onions, Chimichurri Sauce, Cole Slaw, Crispy Onion Strings, Garlic Basil Aioli, Green Chilies, Lemon Aioli, Pico de Gallo, Roasted Tomato Jam
– add $.50 each
Bacon, *Fried Egg, Pork Green Chili, Portobello Mushroom, Roasted Poblano Guacamole, Smoked Peach Salsa, Grilled Pineapple
– add $1.50 each

SIDE OF FRIES, TATER TOTS, OR CUP OF FRUIT
$5.50 cal 0-410

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
**DARK CHOCOLATE LAVA CAKE**
Dark Chocolate Lava Cake, Candied Pecans, Caramel Sauce, Vanilla Soft Serve Ice Cream, Vanilla Bean Whipped Cream
$11.50 cal 1016

**SMOKED PEACH HONEY CHEESECAKE**
Honey Cheesecake, Crumbled Graham Cracker, Chopped Peaches, Vanilla Bean Whipped Cream
$11.50 cal 678

**SUMMER MIXED FRUIT SPRITZER**
Seltzer Water, Fresh Mint, Lemon, Lime and Orange, Splash of Raspberry Syrup, Mixed Berry Popsicle
$11.00 cal 150

**VANILLA ICE CREAM**
Plain, Caramel or Chocolate Sauce
$5.00 cal 127

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.
**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 SMARTWATER** $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 $8.00

**CRAFT DRAFT BEER**
Fat Tire (cal 210), Voodoo Ranger IPA (cal 280), Mural Agua Fresca (cal 110)
Lunch $6.50 / Dinner $9.00

**DOMESTIC CAN BEER**
Coors Banquet (cal 300), Coors Light (cal 210)
Lunch $5.75 / Dinner $8.25

**CRAFT CAN BEER**
Blue Moon (cal 230), Fat Tire (cal 207), Citradelic (cal 227)
Lunch $6.75 / Dinner $9.25

**LARGE CRAFT CAN BEER**
Stage Rock Colorado Ale - The Official Beer of Red Rocks Amphitheatre (cal 291), Voodoo Ranger IPA(cal 336), Mountain Time American Lager (cal 31X), Dale's Pale Ale (cal 312)
Lunch $8.50 / Dinner $11.00

**SPARKLING COCKTAIL**
Assorted Flavors (cal 120)
Lunch $6.50/ Dinner $9.00
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 Strawberry 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
Cavaliere D’Oro Prosecco, Peach Puree
$9.00
### RED

<table>
<thead>
<tr>
<th>Name</th>
<th>GL</th>
<th>BT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BERINGER MAIN &amp; VINE</strong></td>
<td>$6</td>
<td>$22</td>
</tr>
<tr>
<td>Cabernet Sauvignon (cal 118)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sonoma, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>19 CRIMES</strong></td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Red Blend (cal 125)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>STERLING VINTER’S COLLECTION</strong></td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Merlot (cal 120)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sonoma, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BERINGER BROS.</strong></td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Bourbon Barrel Aged Red Wine Blend (cal 125)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Napa Valley, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LYRIC BY ETUDE</strong></td>
<td>$12</td>
<td>$46</td>
</tr>
<tr>
<td>Pinot Noir (cal 125)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Santa Barbara, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PENFOLDS MAX’S</strong></td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Cabernet Cabernet Sauvignon (cal 125)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>South Australia</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### WHITE

<table>
<thead>
<tr>
<th>Name</th>
<th>GL</th>
<th>BT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BERINGER MAIN &amp; VINE</strong></td>
<td>$6</td>
<td>$22</td>
</tr>
<tr>
<td>Chardonnay (cal 118)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sonoma, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MATUA</strong></td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Sauvignon Blanc (cal 112)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marlborough, New Zealand</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CHATEAU ST. JEAN</strong></td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Chardonnay (cal 120)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>North Coast, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CAVIARE D’ORO</strong></td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Pinot Grigio (cal 112)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veneto, Italy</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### BUBBLES & ROSE

<table>
<thead>
<tr>
<th>Name</th>
<th>GL</th>
<th>BT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAIVALE D’ORO</strong></td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Prosecco (cal 130)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veneto, Italy</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MAISON DE GRAND ESPRIT</strong></td>
<td>$11</td>
<td>$42</td>
</tr>
<tr>
<td>Rose (cal 118)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cotes du Provence, France</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MAISON DE GRAND ESPRIT</strong></td>
<td>$78</td>
<td></td>
</tr>
<tr>
<td>Champagne (cal 125)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cotes du Provence, France</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>FROSE</strong></td>
<td>$11</td>
<td>115</td>
</tr>
<tr>
<td>Chateau Minuty Rose</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rose (cal 118)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Add Absolut Strawberry Vodka Floater- $5</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**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 Strawberry 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**  
Cavaliere D’Oro Prosecco, Peach Puree  
$9.00
Beer

DOMESTIC DRAFT BEER
Coors Banquet (cal 300)
Coors Light (cal 210)
Lunch $5.50 / Dinner $8.00

CRAFT DRAFT BEER
Fat Tire (cal 210), Voodoo Ranger IPA (cal 280),
Mural Agua Fresca (cal 110)
Lunch $6.50 / Dinner $9.00

DOMESTIC CAN BEER
Coors Banquet (cal 300), Coors Light (cal 210)
Lunch $5.75 / Dinner $8.25

CRAFT CAN BEER
Blue Moon (cal 230), Fat Tire (cal 207),
Citradelic (cal 227)
Lunch $6.75 / Dinner $9.25

LARGE CRAFT CAN BEER
Stage Rock Colorado Ale - The Official Beer of Red
Rocks Amphitheatre (cal 291),
Voodoo Ranger IPA(cal 336), Mountain Time American
Lager (cal XXX), Dale’s Pale Ale (cal 312)
Lunch $8.50 / Dinner $11.00

SPARKLING COCKTAIL
Assorted Flavors (cal 120)
Lunch $6.50/ Dinner $9.00