



APPETIZERS

HUMMUS PLATE

Sprinkled with feta cheese served with sliced raw veggies and toasted pita wedges, 15.5

AHI TUNA POKE

Layers of sliced avocado, cilantro corn pico, pickled onions, ahi tuna. Finished with sweet soy drizzle and served with tortilla chips, 15.5

FRIED PICKLES

Basket of dill pickle chips fried to a golden brown. Served with ranch, 7.5

CHEESE CURDS

Breaded and fried white cheddar cheese nuggets. Served with marinara, 8

PIMENTO FRITTERS

House-made, panko breaded, golden fried pimento cheese balls. Served with raspberry jam, 10

SWEET POTATO FRIES 7.5

ONION RING BASKET 7.5

GREEN CHILI WAFFLE FRIES

Basket of our golden fries smothered in pork green chili, topped with cheddar and Monterey Jack cheeses, 10

DESSERT

OUR IN-HOUSE PASTRY CHEF ROTATES THROUGH A VARIETY OF SWEET TREATS. ASK YOUR SERVER FOR WHAT IS AVAILABLE OR CHECK OUT THE PASTRY CASE JUST INSIDE THE DOOR!!!

FOR KIDS

10

GRILLED CHEESE

Wheat bread with cheddar cheese. Served with fries.

CHEESE QUESADILLA

Large flour tortilla with Monterey Jack and cheddar cheese. Served with fries.

MINI BURGER

Grilled hamburger with cheddar cheese. Served with fries.

MAC AND CHEESE



SPECIALTY SANDWICHES

Choice of fries, kettle chips or potato salad. Sweet Potato Fries /1. Side Salad /3

PENCE PARK

POBLANO TURKEY MELT

Oven-roasted turkey, strips of green chiles, provolone cheese and sriracha mayo on toasty marble rye bread, 17.5

TURKEY CREEK

Oven-roasted turkey, hardwood-smoked bacon, avocado, gruyere cheese, lettuce and tomato. Served with honey dijon on fresh baked thick cut rustic wheat bread, 16.5

BERGEN PARK BANH MI

Our take on a Vietnamese street sandwich! Oven-roasted turkey, pickled veggie slaw, cilantro, lettuce, cucumber and jalapeños. Served on a toasted Parisian baguette with sriracha mayo, 17.5
Substitute Grilled Chicken Breast /3
Make it **VEGAN** with plant based chicken and vegan sriracha mayo, 17.5

THE RACHEL

Oven-roasted turkey, sauerkraut, gruyere cheese. Grilled on fresh baked marble rye with your choice of 1000 island dressing or spicy deli mustard, 18
Make it **VEGAN** with grilled zucchini, no cheese, and vegan Thousand Island dressing, 17.5

CRISPY SHRIMP PO' BOY

Quinoa battered fried shrimp piled on a toasted Parisian baguette and topped with lettuce, tomato, and creole inspired house-made spicy remoulade, 18.5

PIMENTO BLT

Savory pimento cream cheese, two slices of applewood smoked bacon, lettuce, and tomato on toasted thick sliced sourdough bread, 16.5

MT. BLUE SKY FALAFEL WRAP

Your choice of house made falafel or grilled chicken breast, hummus, cucumbers, red onions, tomatoes, Kalamata olives, feta cheese, greens and lemon drizzle wrapped up in a flour tortilla, 18.5
Make it **VEGAN** and skip the feta!

BURGERS,* MELTS & DIPS

Choice of fries, kettle chips or potato salad. Sweet Potato Fries, add/1. Onion Rings or Side Salad /2.5

Switch up your protein with your choice of: **grilled chicken, grilled salmon filet, GF Impossible Burger, or plant-based chicken.** Ask your server for price adjustments.

CORWINA'S CRISPY HOT HONEY CHICKEN SANDWICH

Crispy breaded chicken breast tossed in hot honey sauce on a brioche bun, with pickled cabbage slaw, pickle chips and lettuce, 19.5

CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun, 18
Bison/22
Add a slice of Hardwood-smoked Bacon /2

MUSHROOM ONION GRUYERE BURGER

Front Range grass-fed beef patty with sautéed mushrooms and onions, melted gruyere cheese, and garlic aioli. Served on a fresh-baked brioche bun, 20

GREEN CHILE AVOCADO BISON BURGER

Strips of roasted green chiles, three-pepper gouda cheese, avocado and green chile aioli. Served on brioche bun, 24

PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 21
Add Provolone /1. Pickled Giardiniera Veggies /1.5

BLACK BEAN BURGER^V

Our house-made black bean patty topped with our special burger sauce and your choice of cheese or slices of avocado, 19.5

TURKEY MELT

Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Served on toasted jalapeño-cheddar sourdough, 17.5

SALADS

GRILLED GREEK SALAD

Your choice of falafel medallions, crispy chicken or grilled chicken, sliced cucumbers, red onions, baby tomatoes, kalamata olives, smear of hummus, feta cheese, pita wedges and lemon vinaigrette, 18.5
Make it **VEGAN** with house-made falafel medallions

CRISPY SHRIMP NOODLE SALAD^{\$}

Quinoa breaded shrimp, chilled Japanese noodles tossed in sesame mint vinaigrette with carrots, tomatoes, bell peppers, zucchini, and roasted cashews, 22
Make it **VEGAN** and skip the shrimp, 18.5

SEARED SALMON SALAD*^{\$}

Dried cranberries, candied walnuts, pepitas, avocado, apple slices and goat cheese. Served on a bed of greens with maple balsamic vinaigrette dressing, 20

SHADOW MOUNTAIN AHI TUNA SALAD*^{GF}

Seared, chilled, thinly sliced Ahi tuna served over a bed of greens with shaved fennel, sliced beets, avocado, and pickled onions. Served with Asian balsamic dressing, 24

SEASONAL SOUP

Served October through May.

Ask your server for today's selection, cup/5 or bowl/8

Split plates \$2 charge.

*Our grass-fed beef burgers, grass-fed bison burgers, fish and cage-free eggs are cooked to order.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
Food may come into contact with or contain common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish.

^V VEGETARIAN
^{GF} GLUTEN-FREE
^{\$} CONTAINS NUTS