

EST. 1998



# Dinner

WE WORK TO CREATE EXCITING DISHES USING ONLY THE BEST, FRESH, SEASONAL INGREDIENTS. IF MOTHER NATURE AIN'T FEELIN' IT, YOU AREN'T EATIN' IT.

## STARTERS

### Deviled Eggs

Sriracha Smoked Pork, Sharp Cheddar, Grilled Onions

### BBQ Brisket Pot Stickers

House Smoked C.A.B. Brisket, Pepper Jack Cheese and Renfro's Hot Sweet Jalapeño Relish stuffed Pot Stickers, Maple Bacon BBQ Soy Dipper

### Keller Flats

Weekly flatbread creations featuring fresh, seasonal and "twisted" offerings from Chefs Carlos & Bob

### Bacon "Not" Ranch Dip

Our "Not" so hidden Garlic & Herb Dip with Hand Cut Bacon and Spring Onion. Served with BBQ Root Chips

### Primadita

Shaved Prime Rib, Jim Beam® Onions, Roasted Peppers, Sharp Cheddar, Swiss, Wood Grilled Pita, Au Jus, Creamy Horseradish

### Kobe Sliders

Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Gruyere, Classic Set Up, 510 French Fries

### LODO

Chipotle Black Bean Purée, Jalapeño Queso, Mrs. Renfro's Hot Sweet Pepper Relish, Stone Ground Corn Tortillas

### J.A.C N Jam Dip

Jalapeño Granny Smith Apple Pimento Cheese, Bourbon Chili Bacon Jam, Stone Ground Corn Tortillas

## SANDWICHES, SALADS & SUCH

Burgers & Sandwiches served with a choice of FM Side Salad, 510 Fries, or BBQ Root Chips

### FnG Burger

Wood Fired C.A.B. Top 2% Chuck & Steak, WI Sharp Cheddar, Classic Set Up, Brioche Bun

### Bison Burger

Colorado Bison, Maple Bacon BBQ Sauce, Sharp Cheddar, Grilled Canadian Bacon, Roasted Red Onions, DB Rustic Bun

### Turkey & Bourbon Cranberry

Gruyère, Iceberg, Tomato, Red Onion, Smoked Bacon, Wood Grilled Focaccia

### The Wedge

¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Campari Tomatoes, Bacon

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

### Wood Grilled Caesar

Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Campari Tomatoes, Bacon, Garlic Butter Croutons

★ Add Wood Grilled Chicken

★ Add Scottish Salmon

### Beef Tipped Salad

Seared Tips, A.1.® Vinaigrette, WI Cheddar, Swiss, Campari Tomatoes, Pickled Red Onions

## THE MAINS

### Scottish Wild Salmon

Wood Fired Wild Caught Salmon, KTX Greens, Saffron Lemon Butter

### Filet Mignon

6 oz. Top 2% C.A.B. Tenderloin Steak, Horseradish Smashed Potatoes

### Chorizo Stuffed Pork

Bacon Wrapped, Skillet Red Potatoes with Spinach, Bacon and Red Onion, Buffalo Trace Bourbon Cherry Demi

### Local Buzz Fish & Chips

Four Corners Brewery Honey Rye Tempura, Herb Tartar, Cole Slaw, Savory Steak Plank Fries

### Flat Iron Steak

Garlic Smashed Potatoes, Wood Grilled Asparagus, Shiner Bock Four Pepper Demi

### Boneless Pot Roast Short Rib

Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

### Chicken Tierra

Artichoke and Spinach Stuffed, Silvia's Garden Rice, Wild Mushrooms

### St. Louis BBQ Back Ribs

Maple Bacon BBQ Sauce, Ellen's Potato Salad, El Comal Baked Beans

### 25 HP Village Pasta

Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

### Chipotle Bison 7 Cheese Mac

Colorado Bison, Rigate Shell Pasta, Parmesan, Romano, Smoked Provolone, Asiago, Mozzarella, Sharp Cheddar, Swiss, FM Salad

### Smoked Brisket Cottage Pie

House Smoked C.A.B. Chopped Brisket, Garlic Smashed Potatoes, Jim Beam Grilled Onions, Beer Infused Sharp Cheddar

## DESSERTS

### Nutella Flourless Chocolate Cake

### Crème Brûlée

Check with your server for today's savor

### Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Amarena Cherry Glacé

### Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

### Bourbon Cherry Chocolate Bread Pudding

## FOR THE KIDDOS 12 & UNDER

### Chef's Mac & Cheese

### Aunt Jill's Marinara Pasta

### Chef's Grilled Cheese

### Mini Burgers

### Chicken Tenders

### Flatbread Cheese Pizza

## #ASHTAGS

MON Mac & Cheese

TUE Chef's Tacos

WED Arevachilladas

THU The Schnitz

FRI Osso Bucco

SAT Prime Rib

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