

TAP & BURGER

HIGHLANDS | SLOANS LAKE | BELLEVIEW STATION | WESTMINSTER

START HERE

CHEF CARRIE'S FLATBREAD

roasted mushroom / caramelized onion / smoked gouda mozzarella / garlic aioli 13
add truffle oil +2

QUESO AND CHIPS (GF)

roasted poblano chili queso 9
add chorizo +3

DJ SUPER NACHOS (GF)

poblano chili queso / black beans corn / charred broccoli / jalapeno red onion / sour cream / salsa 16
add bbq chicken +6
add chorizo +3

BAVARIAN SOFT PRETZEL BITES

roasted poblano chili queso 12
add chorizo +3

ONION RINGS

french onion aioli 8

WINGS!

SAUCES

bbq / buffalo / alabama bbq habanero grapefruit / sweet chili garlic carrot / celery / ranch or blue cheese

WINGS BY THE POUND (GF)

smoked or crispy

1 pound | 14
2 pound | 26

CHICKEN TENDERS

11

CAULIFLOWER "WINGS"

11

AT TAP & BURGER WE ARE A SERVICE INCLUDED RESTAURANT. 100% OF THE SERVICE CHARGE IS DISTRIBUTED TO THE STAFF IN AN EQUITABLE MANNER.

ADDITIONS

ranch / blue cheese / spicy ranch french onion aioli / chipotle aioli .75
sliced avocado / pickled jalapeno caramelized onion sauteed mushroom / fried egg*
bacon / candied bacon 2

END HERE

MALTED CHOCOLATE CAKE

milk stout fudge / pretzel crunch vanilla ice cream 9

SALTED CARAMEL PUDDING

whipped cream / sweet & salty pub snack mix 9

BURGERS SANDWICHES BURGERS*

We proudly serve all natural beef from Frontiere Naturals. Burgers are served MEDIUM with choice of: hand cut fries, simple salad, broccoli or coleslaw. Sweet potato tots or onion rings +2

THE CLASSIC SMASH

thin and crispy smashed beef patty American cheese / LTO / pickle special sauce 13.50

make it a "double smash" +5

PATTY MELT

thin and crispy smashed beef patty mustard onions / Texas toast American cheese / french onion aioli 16.50

BBQ BACON

sharp white cheddar / bacon / shrettuce tomato / onion ring / bbq sauce 15.50

BLACK AND BLUE

blackened beef patty / blue cheese bacon jam / crispy onion 15.50

PALEO GRASS FED (GF)

Buckner Family Farms grass-fed beef patty tomato / red onion / pickle special sauce / iceberg "bun" 16.50

BISON BURGER

Frontiere Natural Bison / smoked gouda arugula / tomato / red onion / umami sauce sesame seed bun 19

THE TAP BURGER

melted Swiss / shrettuce / red onion crispy onion / french onion aioli sesame seed bun / au jus 16.50

SMOKED BRISKET BURGER

Buckner Family Farms SMOKED grass-fed beef patty / pork belly / cheddar / American cheese / red onion / sexy sauce / pickles sesame seed bun 19

'SHROOM LUYA'S

melted Swiss sauteed mushroom shrettuce / truffle aioli 15.50

SPICY VEGGIE BURGER

black bean patty / smoked gouda pickled jalapeno / shrettuce / tomato red onion / chipotle aioli 15.50

ROAST BEEF & CHEDDAR

thin sliced roast beef / crispy onion cheddar wiz / bbq sauce / horsey sauce sesame seed bun 15.50

CRISPY BUFFALO CHICKEN

crispy chicken / buffalo sauce blue cheese / LTO / pickle special sauce 15.50

CRISPY FISH - WICH

beer battered cod / American cheese housemade potato chip slaw shrettuce / sexy sauce 15.50

ROASTED TURKEY DIP

melted Swiss / slaw / garlic lemon aioli toasted hoagie roll / au jus 15.50

FORK YEAH!

add bbq pulled, grilled or crispy chicken +6
beef patty or veggie patty +4

SIMPLE SALAD (GF) (V)

baby arugula / parmesan lemon olive oil vinaigrette 12

SMOKED CHICKEN BOWL (GF)

smoked bbq chicken / wild rice / tomato red onion / shredded kale / arugula cabbage / toasted almond / smoked orange marmalade vinaigrette 15.50

THE CAESAR (GF)

chopped kale / parmesan pickled red onion / anchovy / garlic dressing / toasted almond 14

CHOPPED COBB (GF) (V)

chopped romaine / crispy chicken red onion / egg / blue cheese / tomato avocado / bacon / sherry vinaigrette 16

THE FOUR CORNERS (GF)

chopped romaine / black bean roasted corn / charred broccoli jalapeno / avocado / red onion tomato / sharp cheddar spicy ranch 14

THE WEDGE (GF)

iceberg lettuce / blue cheese dressing candied bacon / tomato / cucumber red onion / blue cheese crumbles everything spice 14

CHEESY MAC

orecchiette / bread crumb 6.50 / 13
add broccoli, cauliflower, truffle oil sauteed mushroom or bacon +2

HAPPY HOUR

MONDAY - FRIDAY
3-6 9-CL

COORS LIGHT 2

DALES PALE ALE 3

WELL COCKTAILS 5

HOUSE WINES 5

THE CLASSIC SMASH

thin and crispy smashed beef patty American cheese / LTO / pickle special sauce 8

MEATBALL SLIDERS

red sauce / mozzarella 4 each

TAQUITOS

spicy chicken / corn tortilla queso / cheese / salsa 6

CHEF CARRIE'S FLATBREAD

roasted mushroom / caramelized onion / smoked gouda mozzarella / garlic aioli 8
add truffle oil +2

QUESO AND CHIPS (GF)

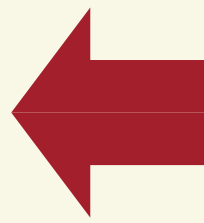
roasted poblano chili queso 6

(V) = VEGAN (GF) = GLUTEN FREE (GFO) GLUTEN FREE OPTION



*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. MENU ITEMS MAY CONTAIN INGREDIENTS WHICH ARE NOT LISTED. PLEASE ALERT STAFF TO ANY DIETARY RESTRICTIONS.

DRAFT SELECTIONS



SCAN HERE

WINE "LIFE IS GOOD TODAY"

RED glass / 750ml

BAR DOUGH HOUSE RED 9 / 36

Sangiovese / Syrah / Hotchkiss, CO

IMAGERY 10 / 40

Pinot Noir / Sonoma, CA

ATTIMO ROSSO 9 / 36

Cabernet / Nebbiolo / Barbera / Piedmont, It / Denver, CO

MERKIN CHUPACABRA 10 / 40

Grenache / Syrah / Mourvedre / Willcox, AZ

WHITE glass / 750ml

THE OBC WINE PROJECT 9 / 36

Pinot Gris / Ft. Collins, CO

JACK RABBIT HILL 9 / 36

White Blend / Hotchkiss, CO

MERKIN CHUPACABRA BLANCA 10 / 40

Sauvignon Blanc / Riesling / Chardonnay / Willcox, AZ

ROSE / BUBBLES

CHLOE 9 / 36

Merlot / Pinot Noir / Central Coast, CA

CINZANO 8 / 32

Prosecco / Veneto, Italy

COCKTAILS "NOT A WORRY IN THE WORLD"

CHAMPAGNE SUPERNOVA 10

Absolut Grapefruit / Aperol / pineapple / lemon / prosecco

BETTER LATE THAN NAVEL 10

Woody Creek Gin / smoked orange marmalade / lemon bitter orange tonic

LA BOCANA 12

Don Julio blanco / Dona Loca mezcal / aloe / guava / orange

STREET TACO MICHELADA 10

House made green michelada / Westbound and Down "The Coloradan" lime / spicy rim

NANA'S OLD FASHIONED APPLE BUTTER 10

Russell's Reserve bourbon / homemade apple butter / sugar / orange

APEROL SPRITZ (on tap!) 8

Aperol / prosecco / soda / orange

HOUSE MARGARITA 8

Lunazul Reposado / fresh squeezed lime / agave

TAMARINDO 10

Espolon Blanco / fresh squeezed lime / agave jalapeno / tamarind / chili lime rim

KISS ME GINGERLY 10

Tanqueray Ten / ginger / pineapple / hibiscus / lemon

TOES IN THE WATER ASS IN THE SAND

THE ORIGINAL (PASSIONFRUIT & ELDERFLOWER) 8

Hard Kombucha / 5% ABV Jiant Brewing Co. (Los Angeles, CA)

WHITE CLAW HARD SELTZER 7.5

Black Cherry / Grapefruit / Mango / Lime

RASPBERRY MINT 8

Hard Tea / 5% ABV Jiant Brewing Co. (Los Angeles, CA)

BEVERAGES

PEPSI
DIET PEPSI
SIERRA MIST
DR. PEPPER

MOUNTAIN DEW
LEMONADE
MUG ROOT BEER

TEAKOE ICED TEA
TEAKOE HOT TEA
DAZBOG COFFEE

COLD BEER IN MY HAND

CRAFT BEER IN CANS AND BOTTLES

GRASSLANDS Fizzy, yellow, crisp and light.

COORS BANQUET 4.5

American Lager / 5% Coors Brewing Co. (Golden, CO)

MODELO ESPECIAL 5

Mexican Lager / 4.4% Grupo Modelo (Mexico City, MX)

HIGH LIFE 5

Champagne of Beers / 4.6% Miller Brewing Co. (Milwaukee, WI)

HIGHWAYMAN (16oz) 8

Pilsner / 5% Roadhouse Brewing Co. (Jackson, WY)

GRILL SAUCE 5

American Lager / 4.8% Resolute Brewing Co. (Centennial, CO)

THE COLORADAN 9 (16oz.)

Mexican Style Lager / 4.9% Westbound and Down (Idaho Springs, CO)

HIGH PLAINS Fruity, tart and refreshing.

CIDRE BLANC 8

Dry Cider / 6.9% Anxo Cider (Washington D.C.)

GOOD BEHAVIOR 7

Session IPA / 4.0% O'Dell Brewing Co. (Ft. Collins, CO)

MADE MARION 8

Marion Blackberry Cider / 5.6% 2 Towns Cider House (Corvallis, OR)

STRAWBERRY RHUBARB 8

Fruited Sour Ale / 6.2% Great Divide Brewing Co. (Denver, CO)

BERRY NOIR 7

Berry Sour Ale / 5.9% Boulevard Brewing Co. (Kansas City, MO)

ROTATING SOUR 8

Ask your server! Crooked Stave Artisan Beer Project (Denver, CO)

RIVER NORTH WHITE 8

Belgian Wit / 5% River North Brewing Co. (Denver, CO)

SHANDY 8 (16oz.)

Lemon Ale / 4.5% Eddyline Brewing Co. (Buena Vista, CO)

FOOTHILLS Hoppy, juicy and sessionable.

FAVORITE BLONDE ALE 8 (gluten - free)

Blonde Ale / 5% Holidaily Brewing Co. (Golden, CO)

JUCY BANGER 8

India Pale Ale / 7.5% Station 26 Brewing Co. (Denver, CO)

CORIOLIS EFFECT 9 (16oz.)

NZ India Pale Ale / 6.5% New Image Brewing Co. (Arvada, CO)

ANANDA 8

India Pale Ale / 6.2% Wiseacre Brewing Co. (Memphis, TN)

PSEUDO SUE 9 (16oz.)

Pale Ale / 5.8% Toppling Goliath Brewing Co. (Decorah, IA)

RARE TRAIT 10 (16oz.)

Hazy India Pale Ale / 6.4% Cerebral Brewing Co. (Denver, CO)

JANET RENO'S DANCE PARTY 8

India Pale Ale / 5.4% Call to Arms Brewing Co. (Denver, CO)

INCREDIBLE PULP 8

Blood Orange Extra Pale Ale / 6.0% Boneyard Beer (Bend, OR)

TREELINE Malty, rich and assertive.

DUCHESSE DE BOURGOGNE PETITE 10

Flanders Red / 4.5% Brouwerij Verhaeghe (Vichte, BEL)

COCONUT PORTER 8

Porter / 7% Maui Brewing Co. (Maui, HI)

ELLIE'S BROWN 7

Brown Ale / 5.5% Avery Brewing Co. (Boulder, CO)

SAD PANDA 9

Coffee Stout / 6.8% Horse & Dragon Brewing Co. (Ft. Collins, CO)

DELIRIUM TREMENS 12 (16oz.)

Belgian Golden Strong Ale / 8.5% Brouwerij Huyghe (Melle, BEL)

FALSE SUMMIT Flavor and fun minus the alcohol.

GRUVI GOLDEN 7 (N/A)

Golden Lager / 0% Gruvi Brewing Co. (Denver, CO)

JUCY IPA 8 (N/A)

India Pale Ale / 0% Untitled Art Brewing Co. (Waunakee, WI)