

**PUB MENU**

Summer Mixed Berried with Mixed Greens, Toasted Pecans, Shaved Red Onion and Colorado Goat Cheese in Honey Balsamic

Vinaigrette **10**

\*\*Grilled Black Angus Sliders with Smoked Onion, Cheddar, and Smoky BBQ Glaze **13**

Flash Grilled Shishito Peppers with Sea Salt and Roasted Garlic

Aioli  **12**

Frost Creek Nachos with Pico de Gallo, House Guacamole, Pork Green Chili and Warm Cheddar- Beer Queso  **12**

\*\*Fried Redbird Boneless Chicken Tenders or Traditional Wings with Celery and Ranch or Creamy Bleu Cheese

Choice of Buffalo, BBQ, Salt & Pepper **12**

\*\*Tuna Tataki Flatbread with Hoisin, Pickled Onion, Jalapeno and Watercress with Green Apple and Sriracha Mayo  **16**

Market Charcuterie and Cheese Assortment with Toast and Seasonal Fruit Preserves  **19**



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