

THE PLACERY

APPETIZERS

CITRUS-CHILE POPCORN \$5
FRESHLY POPPED POPCORN,
CITRUS-CHILE, CHIVES

BAKED BRIE \$12
WARM BRIE WHEEL, GLAZED PECANS,
DRIED FRUIT, HONEY, SERVED WITH
ARTISAN BREAD

CRISPY BRUSSEL SPROUTS \$12
BRUSSEL SPROUT HALVES, WHOLE-GRAIN
HONEY-MUSTARD SAUCE, ALL-NATURAL
BACON

MEDITERRANEAN HUMMUS \$10
ROASTED GARLIC HUMMUS, CUCUMBER,
KALAMATA OLIVES, OLIVE OIL, BASIL
PESTO, SERVED WITH NAAN

PARMESAN-PAPRIKA FRENCH FRIES \$10
PARMESAN CHEESE, PAPRIKA, SERVED
WITH BOOM BOOM® SAUCE

BASKET OF FRIES \$9
LIGHTLY SEASONED WITH OUR HOUSE
SEASONING AND A SIDE OF BOOM
BOOM® SAUCE

CHARCUTERIE BOARD \$14
GENOA SALAMI, PROSCIUTTO, BRIE
CHEESE, WHOLE-GRAIN MUSTARD,
DARK-BERRY JAM, GHERKINS, SERVED
WITH ARTISAN BREAD

THE WINGS \$15
YOUR CHOICE OF SAUCE OR SPICE
• +BUFFALO, BBQ, SWEET CHILI SAUCE, CAJUN DRY
RUB, OR JAMAICAN JERK

SNOW CRAB CAKE \$10
ONE TENDER SNOW CRAB CAKE FLAVORED
WITH JUST THE RIGHT MIX OF
SEASONINGS FOR A SAVORY FLAVOR
SERVED WITH OUR HOUSE-MADE
REMOULADE SAUCE

MINI 'DILLA! \$11
TWO MINI QUESADILLAS FILLED WITH OUR
3 CHEESE BLEND AND PICO DE GALLO
FOLDED OVER TACO STYLE & SERVED
WITH CHIPOTLE SALSA AND GUACAMOLE
• +ADD DICED CHICKEN-\$1, ADD SEASONED
BARBACOA-\$2

SOUPS & SALADS

SIDE SALAD \$4
ROMAINE, PICO DE GALLO, SHREDDED
CHEDDAR CHEESE, & GARLIC SEASONED
CROUTONS WITH YOUR CHOICE OF
DRESSING
• +RANCH, AVO-RANCH, BLEU CHEESE, BALSAMIC
VINAIGRETTE, RASPBERRY VINAIGRETTE, CAESAR, HONEY
MUSTARD

SIDE CAESAR SALAD \$4
ROMAINE, SHREDDED PARMESAN CHEESE,
& GARLIC SEASONED CROUTONS WITH
CREAMY CAESAR DRESSING

THE WEDGE \$10
SIMPLE & EASY WITH ICEBERG LETTUCE,
BLEU CHEESE CRUMBLES, PICO DE
GALLO, CRISPY BACON, & BLEU CHEESE
DRESSING
• +ADD GRILLED CHICKEN BREAST \$3

CHUCKWAGON CHILI \$10
LEAN GROUND BEEF WITH KIDNEY BEANS
AND ASSORTED VEGETABLES SLOW
COOKED TO WARM PERFECTION

CREAMY TOMATO BASIL SOUP \$9
SAVORY & FRESH WITH BASIL NOTES AND
HINTS OF PARMESAN & FRESH GARLIC

CHICKEN TORTILLA SOUP \$9
SHREDDED CHICKEN, ROASTED CORN, &
POBLANO PEPPERS IN A RICH TOMATO
BROTH TOPPED WITH TORTILLA STRIPS &
SHREDDED CHEESE

HANDHELDS

ALL HANDHELDS COME WITH YOUR CHOICE OF FRIES, SALAD,
OR UPGRADE TO PARMESAN-PAPRIKA FRIES +\$1 OR CHOICE OF
SOUP +\$2.50

TURKEY AVOCADO TORTA \$14
SLICED TURKEY, BABY KALE, TOMATO,
GUACAMOLE SERVED ON A TELERA ROLL

CHICKEN & BRIE CLUB \$15
GRILLED CHICKEN BREAST, BRIE CHEESE,
BABY KALE, TOMATO, ALL-NATURAL
BACON, HONEY-MUSTARD DRESSING,
SERVED ON ARTISAN BREAD

THE BURGER \$16
TWO 3OZ. GRASS-FED STRAUSS® BEEF
PATTIES, CHEDDAR CHEESE, ARUGULA,
TOMATO, BOOM BOOM® SAUCE, SERVED
ON A TOASTED BUN
• +ADD AN EGG* ON IT +\$1, ADD GUACAMOLE +\$0.50,
ADD ALL-NATURAL BACON +\$0.75

BEYOND MEAT® BURGER \$16
 VEGAN BURGER PATTY, ARUGULA,
 OVEN-ROASTED TOMATO, SMASHED
 AVOCADO, RED ONION, SERVED ON A
 TOASTED BUN

PORK STREET TACOS \$17
 CHILE SHREDDED PORK, PINEAPPLE,
 GUACAMOLE, CITRUS SLAW, AND COTIJA
 CHEESE SERVED WITH SALSA VERDE

SOUTHWEST BUFFALO CHICKEN WRAP \$14
 CRISPY FRIED CHICKEN DICED & TOSSED
 IN A SPICY RED PEPPER SAUCE WITH
 ROMAINE, PICO DE GALLO, BLACK BEANS,
 TORTILLA STRIPS, & AVOCADO-RANCH
 DRESSING ALL TIGHTLY WRAPPED IN A
 SPINACH TORTILLA
 • +ADD ALL-NATURAL BACON +\$0.75

GRILLED CHICKEN CAESAR WRAP \$14
 ALL-NATURAL GRILLED CHICKEN BREAST,
 BABY KALE, SHREDDED PARMESAN
 CHEESE, CHIVES, & CAESAR DRESSING
 ALL TIGHTLY WRAPPED IN A SPINACH
 TORTILLA

PIZZA, FLATBREAD, & MORE!

P&S FLATBREAD \$15
 PROSCIUTTO, GENOA SALAMI,
 MOZZARELLA & PARMESAN CHEESES,
 BASIL PESTO, OVEN-ROASTED TOMATO,
 LEMON-DRESSED ARUGULA, DRIZZLED
 WITH HONEY

VEGGIE FLATBREAD \$12
 MOZZARELLA & PARMESAN CHEESE,
 BASIL PESTO, OVEN-ROASTED TOMATO,
 LEMON-DRESSED ARUGULA, DRIZZLED
 WITH HONEY

CLASSIC CHEESE PIZZA \$12
 8-INCH CHEESE PIZZA, MARINARA,
 OREGANO, MOZZARELLA & PARMESAN
 CHEESE,
 • +ADD PEPPERONI +\$1

SMOKED CHIPOTLE MAC & CHEESE \$13
 CLASSIC MAC & CHEESE, CHIPOTLE
 SALSA, CHEDDAR CHEESE, & GREEN
 ONION WITH A CORNBREAD CRUST
 • +ADD ALL-NATURAL BACON +\$0.75, ADD GRILLED
 CHICKEN BREAST +\$1, ADD SEASONED BARBACOA +\$2

SNOW CRAB CAKES \$19
 TWO TENDER SNOW CRAB CAKES
 FLAVORED WITH JUST THE RIGHT MIX OF
 SEASONINGS FOR A SAVORY FLAVOR
 SERVED WITH OUR HOUSE-MADE
 REMOULADE SAUCE

DINNER SALADS

BABY KALE CAESAR \$10
 BABY KALE SALAD MIX, GRATED
 PARMESAN CHEESE, CLASSIC CAESAR
 DRESSING, & GARLIC SEASONED
 CROUTONS
 • +ADD GRILLED CHICKEN BREAST +\$3

GRILLED CHICKEN COBB \$13
 ROMAINE, COTIJA CHEESE, HARD-BOILED
 EGG, BLACK BEANS, ALL-NATURAL BACON,
 GREEN ONION, PICO DE GALLO, TOPPED
 WITH TORTILLA STRIPS, & SERVED WITH
 AVOCADO-RANCH

PAN-SEARED SALMON SALAD \$19
 LEMON & GARLIC PAN-SEARED SALMON,
 BABY KALE, PICO DE GALLO, KALAMATA
 OLIVES, CUCUMBER, CANDIED PECANS,
 RED & GREEN ONION, & SERVED WITH
 AVOCADO-RANCH

SPECIALTY DISHES

SERVED WITH A HOUSE OR CAESAR SALAD OR UPGRADE TO A
 SOUP +\$3

NY STRIP STEAK* \$28
 USDA PRIME 8OZ. STRIP, PAN-SEARED IN
 A ROSEMARY & GARLIC BUTTER SAUCE,
 LIGHTLY SEASONED & SERVED WITH
 BALSAMIC-GLAZE ASPARAGUS, & CRISPY
 HOUSE-SEASONED FRIES

CREAMY TARRAGON SALMON \$22
 4OZ. LEMON HERB ROASTED SALMON
 DRIZZLED WITH OUR HOUSE-MADE
 CREAMY TARRAGON SAUCE & SERVED
 WITH BALSAMIC-GLAZE ASPARAGUS &
 CRISPY HOUSE-SEASONED FRIES

KID'S OPTIONS

GRILLED CHEESE \$7
 GOOEY CHEDDAR CHEESE SERVED ON
 ARTISAN BREAD

PIZZA \$7
 8-INCH CHEESE PIZZA, MARINARA,
 MOZZARELLA & PARMESAN CHEESE
 • +ADD PEPPERONI +\$1

BURGER \$7
 ONE 3 OZ. STRAUSS® BEEF PATTY TOPPED
 WITH CHEDDAR CHEESE & SERVED ON A
 TOASTED BUN

MAC & CHEESE \$7
 CLASSIC MAC & CHEESE TOSSED IN OUR
 3 CHEESE BLEND

CHICKEN FINGERS \$7
 FRIED CHICKEN TENDERS SERVED WITH
 HONEY MUSTARD

DESSERTS

NY CHEESECAKE \$5.25
CREAMY NEW YORK-STYLE CHEESECAKE
TOPPED WITH CHOICE OF STRAWBERRY
OR CHOCOLATE SYRUP
• +A LA MODE +\$2

CHOCOLATE LAVA CAKE \$6.25
MOLTEN CHOCOLATE SYRUP
SURROUNDED BY MOIST CHOCOLATE
SPONGE
• +A LA MODE +\$2

ICE CREAM BOWL \$4.25
CREAMY VANILLA ICE CREAM TOPPED
WITH CHOICE OF STRAWBERRY OR
CHOCOLATE SYRUP

CRAFT COCKTAILS

BLUE HAWAII \$14
CRAFTED WITH BACARDI® SUPERIOR RUM,
BLUE CURACAO, PINEAPPLE JUICE, &
PREMIUM CITRUS SOUR

CHOCOLATE OLD-FASHIONED \$17
CRAFTED WITH MAKER'S MARK®
KENTUCKY BOURBON, SCRAPPY'S®
CHOCOLATE BITTERS, AGAVE SYRUP, &
TRIPLE SEC

FRENCH 75 \$13
CRAFTED WITH BEEFEATER® GIN,
PREMIUM CITRUS SOUR, AND CANVAS®
BLANC DE BLANCS SPARKLING WINE

MOSCOW MULE \$15
CRAFTED WITH ABSOLUT® VODKA,
FEVER-TREE® GINGER BEER, & FRESH
LIME JUICE

PEACH WHISKEY SOUR \$14
CRAFTED WITH MAKER'S MARK®
KENTUCKY BOURBON, PEACH SYRUP, &
PREMIUM CITRUS SOUR

ON THE ROCKS®-THE OLD FASHIONED \$12
PREMADE PREMIUM COCKTAIL CRAFTED
WITH KNOB CREEK® KENTUCKY
BOURBON, BITTERS, & NATURAL FLAVORS

ON THE ROCKS®-THE MARGARITA \$12
PREMADE PREMIUM COCKTAIL CRAFTED
WITH HORNITOS® PLATA TEQUILA, TRIPLE
SEC, & NATURAL FLAVORS

**ON THE ROCKS®-THE JALAPENO
PINEAPPLE MARGARITA** \$12
PREMADE PREMIUM COCKTAIL CRAFTED
WITH TRES GENERACIONES®
TRIPLE-DISTILLED PLATA TEQUILA, TRIPLE
SEC, & NATURAL FLAVORS

ON THE ROCKS®-THE COSMO \$12
PREMADE PREMIUM COCKTAIL CRAFTED
WITH EFFEN® VODKA, TRIPLE SEC,
ELDERBERRY EXTRACT, & NATURAL
FLAVORS

ON THE ROCKS®-THE MAI TAI \$12
PREMADE PREMIUM COCKTAIL CRAFTED
WITH CRUZAN® LIGHT & DARK RUM WITH
NATURAL FLAVORS

NON-ALCOHOLIC

HEINEKEN 0.0 \$6.75

RED BULL® \$5
REGULAR, SUGAR-FREE, YELLOW
TROPICAL, RED WATERMELON, BLUE
BLUEBERRY

SOFT DRINKS \$3.25
PEPSI, DIET PEPSI, MOUNTAIN DEW, DR.
PEPPER, STARRY, GINGER ALE, LEMONADE,
CLUB SODA

JUICE \$3.25
APPLE, ORANGE, CRANBERRY, TOMATO,
GRAPEFRUIT, PINEAPPLE

MILK \$2.75
2%, WHOLE, SKIM, ALMOND

WINE

WHITE WINE

CHARDONNAY
CANVAS \$9/\$36, KENDALL JACKSON
\$11/\$44

PINOT GRIGIO
CANVAS \$9/\$36, KING ESTATE \$14/\$56

SAUVIGNON BLANC
MURPHY-GOODE \$10/\$40

RIESLING
THE SEEKER \$10/\$40, CHATEAU STE.
MICHELLE \$13/\$52

MOSCATO
ROSCATO \$10/\$40

SPARKLING
CANVAS BRUT BLANC DE BLANCS \$9/\$36,
SPLITS: LAMARCA PROSECCO \$15, MIA
SPARKLING MOSCATO \$15

ROSÉ
BAND OF ROSES \$11/\$44

*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.

RED WINE

CABERNET SAUVIGNON

CANVAS \$9/\$36, JOSH CELLARS \$14/\$56,
RODNEY STRONG \$16/\$64

PINOT NOIR

CANVAS \$9/\$36, LA CREMA \$12/\$48

MERLOT

J. LOHR \$11/\$44

ZINFANDEL

SALDO \$18/\$72

MALBEC

ODFJELL \$15/\$60

SHIRAZ

JACOB'S CREEK \$10/\$40

RED BLEND

MÉNAGE À TROIS \$11/\$44, MASI
CAMPOFIORIN ITALIAN RED \$16/\$64

SELTZERS

HIGH NOON, TRULY

\$6.25

DRAUGHT BEERS

MODELO

ESPECIAL LAGER

\$7.25

SWEETWATER BREWING

BROKEN COAST LAGER

\$7.25

BRECKENRIDGE BREWING (BRECKENRIDGE, CO)

PALISADE PEACH WHEAT, JUICE DROP
HAZY IPA, CHRISTMAS ALE

\$7.25

AVERY BREWING (BOULDER, CO) IPA

\$7.25

SAMUEL ADAMS

WINTER LAGER

\$7.25

PROST BREWING (DENVER, CO) DUNKEL

\$7.25

BEER

BOTTLED & CANNED

DOMESTIC

COORS BANQUET (CO), COORS LIGHT
(CO), BUDWEISER, BUD LIGHT, MILLER
LITE, MICHELOB ULTRA, BLUE MOON (CO)

\$6.25

IMPORT

CORONA EXTRA, CORONA LIGHT, STELLA
ARTOIS, SAPPORO, HEINEKEN 0.0
(NON-ALCOHOLIC)

\$6.75

IPAS & PALE ALES

ALASKAN HUSKY IPA, OSKAR BLUES
DALE'S PALE ALE (CO)

\$6.25

ALES, LAGERS, & LIGHT BEERS

AVERY STAMPEDE LAGER (CO), AVERY
WHITE RASCAL WHITE-ALE (CO), ALASKAN
AMBER ALE, DRY DOCK APRICOT BLONDE
(CO), FAT TIRE ALE (CO), BOOTSTRAP
INSANE RUSH IPA (CO), BOOTSTRAP BOAT
SNACK HAZY IPA (CO), BOOTSTRAP
CHILLAX PINEAPPLE GOLD ALE (CO)

\$6.25

CIDERS

ANGRY ORCHARD CRISP APPLE, STEM
CIDERS OFF-DRY APPLE CIDER (CO)

\$6.25

STOUTS

LEFT HAND MILK STOUT, GUINNESS
DRAUGHT STOUT

\$6.25

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OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.