

# THE PLACERY

## APPETIZERS

### CITRUS-CHILE POPCORN

FRESHLY POPPED POPCORN,  
CITRUS-CHILE, CHIVES

\$5

### BAKED BRIE

WARM BRIE WHEEL, GLAZED PECANS,  
DRIED FRUIT, HONEY, SERVED WITH  
ARTISAN BREAD

\$12

### CRISPY BRUSSEL SPROUTS

BRUSSEL SPROUT HALVES, WHOLE-GRAIN  
HONEY-MUSTARD SAUCE, ALL-NATURAL  
BACON

\$12

### MEDITERRANEAN HUMMUS

ROASTED GARLIC HUMMUS, CUCUMBER,  
KALAMATA OLIVES, OLIVE OIL, BASIL  
PESTO, SERVED WITH NAAN

\$10

### PARMESAN-PAPRIKA FRENCH FRIES

PARMESAN CHEESE, PAPRIKA, SERVED  
WITH BOOM BOOM® SAUCE

\$10

### BASKET OF FRIES

LIGHTLY SEASONED WITH OUR HOUSE  
SEASONING AND A SIDE OF BOOM  
BOOM® SAUCE

\$9

### CHARCUTERIE BOARD

GENOA SALAMI, PROSCIUTTO, BRIE  
CHEESE, WHOLE-GRAIN MUSTARD,  
DARK-BERRY JAM, GHERKINS, SERVED  
WITH ARTISAN BREAD

\$14

### THE WINGS

YOUR CHOICE OF SAUCE OR SPICE  
• +BUFFALO, BBQ, SWEET CHILI SAUCE, CAJUN DRY  
RUB, OR JAMAICAN JERK

\$15

### SNOW CRAB CAKE

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

\$10

### MINI 'DILLA!

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

\$11

## 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 CRUMBLIES, 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, SHEDDAR 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

## SOUPS & SALADS

<b>BEYOND MEAT® BURGER</b> VEGAN BURGER PATTY, ARUGULA, OVEN-ROASTED TOMATO, SMASHED AVOCADO, RED ONION, SERVED ON A TOASTED BUN	\$16	<b>BABY KALE CAESAR</b> BABY KALE SALAD MIX, GRATED PARMESAN CHEESE, CLASSIC CAESAR DRESSING, & GARLIC SEASONED CROUTONS • +ADD GRILLED CHICKEN BREAST +\$3	\$10
<b>PORK STREET TACOS</b> CHILE SHREDDED PORK, PINEAPPLE, GUACAMOLE, CITRUS SLAW, AND COTIJA CHEESE SERVED WITH SALSA VERDE	\$17	<b>GRILLED CHICKEN COBB</b> ROMAINE, COTIJA CHEESE, HARD-BOILED EGG, BLACK BEANS, ALL-NATURAL BACON, GREEN ONION, PICO DE GALLO, TOPPED WITH TORTILLA STRIPS, & SERVED WITH AVOCADO-RANCH	\$13
<b>SOUTHWEST BUFFALO CHICKEN WRAP</b> 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	\$14	<b>PAN-SEARED SALMON SALAD</b> LEMON & GARLIC PAN-SEARED SALMON, BABY KALE, PICO DE GALLO, KALAMATA OLIVES, CUCUMBER, CANDIED PECANS, RED & GREEN ONION, & SERVED WITH AVOCADO-RANCH	\$19
<b>GRILLED CHICKEN CAESAR WRAP</b> ALL-NATURAL GRILLED CHICKEN BREAST, BABY KALE, SHREDDED PARMESAN CHEESE, CHIVES, & CAESAR DRESSING ALL TIGHTLY WRAPPED IN A SPINACH TORTILLA	\$14		

### PIZZA, FLATBREAD, & MORE!

<b>P&amp;S FLATBREAD</b> PROSCIUTTO, GENOA SALAMI, MOZZARELLA & PARMESAN CHEESES, BASIL PESTO, OVEN-ROASTED TOMATO, LEMON-DRESSED ARUGULA, DRIZZLED WITH HONEY	\$15	<b>NY STRIP STEAK*</b> USDA PRIME 8OZ. STRIP, PAN-SEARED IN A ROSEMARY & GARLIC BUTTER SAUCE, LIGHTLY SEASONED & SERVED WITH BALSAMIC-GLAZE ASPARAGUS, & CRISPY HOUSE-SEASONED FRIES	\$28
<b>VEGGIE FLATBREAD</b> MOZZARELLA & PARMESAN CHEESE, BASIL PESTO, OVEN-ROASTED TOMATO, LEMON-DRESSED ARUGULA, DRIZZLED WITH HONEY	\$12	<b>CREAMY TARRAGON SALMON</b> 4OZ. LEMON HERB ROASTED SALMON DRIZZLED WITH OUR HOUSE-MADE CREAMY TARRAGON SAUCE & SERVED WITH BALSAMIC-GLAZE ASPARAGUS & CRISPY HOUSE-SEASONED FRIES	\$22
<b>CLASSIC CHEESE PIZZA</b> 8-INCH CHEESE PIZZA, MARINARA, OREGANO, MOZZARELLA & PARMESAN CHEESE, • +ADD PEPPERONI +\$1	\$12		
<b>SMOKED CHIPOTLE MAC &amp; CHEESE</b> 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	\$13		
<b>SNOW CRAB CAKES</b> TWO TENDER SNOW CRAB CAKES FLAVORED WITH JUST THE RIGHT MIX OF SEASONINGS FOR A SAVORY FLAVOR SERVED WITH OUR HOUSE-MADE REMOULADE SAUCE	\$19	<b>KID'S OPTIONS</b>	
		<b>GRILLED CHEESE</b> GOOEY CHEDDAR CHEESE SERVED ON ARTISAN BREAD	\$7
		<b>PIZZA</b> 8-INCH CHEESE PIZZA, MARINARA, MOZZARELLA & PARMESAN CHEESE • +ADD PEPPERONI +\$1	\$7
		<b>BURGER</b> ONE 3 OZ. STRAUSS® BEEF PATTY TOPPED WITH CHEDDAR CHEESE & SERVED ON A TOASTED BUN	\$7
		<b>MAC &amp; CHEESE</b> CLASSIC MAC & CHEESE TOSSED IN OUR 3 CHEESE BLEND	\$7
		<b>CHICKEN FINGERS</b> FRIED CHICKEN TENDERS SERVED WITH HONEY MUSTARD	\$7

### DINNER SALADS

\*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.

## DESSERTS

**NY CHEESECAKE** \$5.25

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

**CHOCOLATE LAVA CAKE** \$6.25

MOLTEN CHOCOLATE SYRUP  
SURROUNDED BY MOIST CHOCOLATE  
SPONGE  
• À 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** \$12

**PINEAPPLE MARGARITA**  
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

## 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

## BEER

**SELTZERS** \$6.25  
HIGH NOON, TRULY

## DRAUGHT BEERS

**MODELO** \$7.25  
ESPECIAL LAGER

**SWEETWATER BREWING** \$7.25  
BROKEN COAST LAGER

**BRECKENRIDGE BREWING** \$7.25  
(BRECKENRIDGE, CO)  
PALISADE PEACH WHEAT, JUICE DROP  
HAZY IPA, CHRISTMAS ALE

**AVERY BREWING (BOULDER, CO)** \$7.25  
IPA

**SAMUEL ADAMS** \$7.25  
WINTER LAGER

**PROST BREWING (DENVER, CO)** \$7.25  
DUNKEL

## BOTTLED & CANNED

**DOMESTIC** \$6.25

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

**IMPORT** \$6.75

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

**IPAs & PALE ALES** \$6.25

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

**ALES, LAGERS, & LIGHT BEERS** \$6.25

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)

**CIDERS** \$6.25

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

**STOUTS** \$6.25

LEFT HAND MILK STOUT, GUINNESS  
DRAUGHT STOUT