

## Evening

### Crispy Brussel Sprouts & 10

sweet chili glaze • dynamite sauce

### ♥ Pretzel Bites (V/DF) 10

fresh baked pretzel bites • Ale cheese dip • mustard •

### Spinach Artichoke Dip (V) 12

artichokes • spinach • roasted garlic • herbs  
3 cheese blend • grilled artisanal bread

### Wings 12

9 wings deep fried • choice of sauce  
(Buffalo or BBQ) • celery  
• carrots • blue cheese

### 10" Pizza Personal Pizza 15

Cheese or Pepperoni pizza

### Cobb Salad 18

romaine • field greens • tomato • bacon •  
hard boiled egg • grilled chicken • blue cheese  
crumbles • avocado •  
white wine vinaigrette dressing

### ♥ Garden Salad (V/GF/DF) 9

Arcadian mixed greens • heirloom tomatoes •  
cucumber • carrots

Add Chicken or Shrimp \$7.00

S-Choice of one: French fries • sweet potato fries •  
fruit • side salad

### Bistro Burger\* S 15

Strauss Family grass-fed beef • lettuce •  
tomato • onion • brioche bun •  
choice of cheese

### Borealis Burger\* S 16

Tomato jalapeno jam • bacon  
swiss • brioche bun

### Grilled Chicken Club S 16

grilled chicken breast • lettuce •  
tomato • bacon • toasted country  
white bread

### ♥ Fish Tacos 16

grilled citrus marinated mahi-mahi  
pickled red onion •  
cilantro lime crema

### Fettucine Alfredo 18

choice of chicken or shrimp • parmesan cream  
sauce • herbs and garlic

### Chef Special market price

Daily special created by our amazing chef and  
culinary team.

## Local Beers 7

Belgian White– Blue Moon

Apricot Blonde– Dry Dock

Upslope– Citra Pale Ale

Fat Tire– New Belgium

Denver Pale Ale– Great Divide

Titan IPA– Great Divide

Milk Stout Nitro– Left Hand

Easy Street Wheat– Odell

Upslope– Experimental IPA

90 Shilling Amber Ale– Odell

Pinstripe Red Ale– Ska

Blood Orange IPA– Tommyknocker

Graham Cracker Porter– Denver Beer

Incredible Pedal IPA– Denver Beer Co.

## Craft & Import 6

Amstel Light

Corona Light

Heineken

Sam Adams Boston Lager

Crispin Pear Cider

Corona Extra

Guinness

Lagunitas IPA

Stella Artois

Sierra Nevada Pale Ale

## Domestic 5

Bud Light

Miller Lite

Coors Light

Budweiser

Michelob Ultra

Buckler (non-alcoholic)

## Hard Seltzer 6

### White Claw

Ruby Grapefruit, Black Cherry

### Upslope Snow Melt

Juniper Lime, Tangerine & Hops, Pomegranate & Acai

\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Parties of 6 or more will have a 20% gratuity added to their check

♥ = Heart Healthy V = Vegetarian GF = Gluten Free DF = Dairy Free

## SPARKLING, WHITE & ROSE

<b>Canvas, Blanc de Blanc, Sparkling</b> Veneto, Italy	9	39
<b>Domaine St. Vincent Brut, Rose</b> New Mexico	9	39
<b>Villi Sandi, Il Fresco Brut, Prosecco</b> Veneto, Italy	10	42
<b>Root 1, Sauvignon Blanc</b> North Coast	9	35
<b>Kim Crawford, Sauvignon Blanc</b> Marlborough, NZ	13	42
<b>Rodney Strong, "Chalk Hill"</b> Sonoma Coast, CA	12	46
<b>Sonoma Cutrer, Russian River Ranchs, Chardonnay</b> Sonoma Coast, CA	14	53
<b>The Seeker, Riesling</b> Mosel, Germany	9	35
<b>Seven Daughters, Moscato</b> Veneto, Italy	9	35
<b>Bellaruche, Rosé</b> Côtes du Rhône, France	10	40
<b>Pico Maccario Lavignone, Rosato</b> Asti, Italy	12	51

# BORREALLIS

## RED

<b>MacMurray, Pinot Noir</b> California	10	43
<b>La Crema, Pinot Noir</b> Sonoma Coast, CA	14	53
<b>Seven Falls, Merlot</b> Wahluke Slope, WA	10	38
<b>Árido, Malbec</b> Mendoza, Argentina	10	38
<b>Cantena, Malbec</b> Mendoza, Argentina	12	48
<b>Hess Treo, Blend</b> Northern California	11	42
<b>Drumheller, Cabernet Sauvignon</b> Columbia Valley, WA	9	42
<b>Oberon, Cabernet Sauvignon</b> Napa County, CA	14	53
<b>Pedroncelli Mother Clone, Zinfandel</b> Sonoma, CA	12	44