

# ENTREES

*Salmon and Burrito not included: Available side options; fries, tater tots, balsamic tomatoes, cup of soup, cup of green chili, or seasonal vegetable. Substitute truffle fries, onion rings, sweet potato fries, 1/2 side salad, 1/2 side Caesar for an additional \$3*

**PETITE FILET** <sup>GF</sup> \$22  
6oz charbroiled filet basted with garlic butter  
Sautéed Mushroom Onions and Peppers \$2  
Add Grilled Shrimp Skewer \$5

**KOBE BEEF CHEESEBURGER** <sup>GF</sup> \$13  
Kobe beef 1/3 pound patty on a toasted brioche bun.  
Accompanied with tomato, onion, and pickles. Your  
choice of American, swiss, provolone, or pepper jack  
cheese.  
Make it Raffe's Way (prime rib) \$3  
Smother in Green Chili \$2

**PRIME BRIE** \$13  
Slice prime rib and sautéed mushrooms served on  
toasted texas toast with melted brie

**BUFFALO CAULIFLOWER WRAP** <sup>NEW</sup> \$12  
Fried cauliflower tossed in buffalo. Wrapped together  
with a bluecheese slaw  
As Buffalo Chicken \$14

**SPRING CHICKEN** <sup>GF</sup> \$14  
Grilled chicken breast topped with sautéed  
mushrooms, onions and peppers, bacon, and  
smothered with garlic aioli and mixed cheese.

**CREAMY PESTO CHICKEN** \$14  
Grilled chicken sautéed with a creamy pesto and  
penne pasta. Served with a side of garlic bread

**PASTA PRIMAVERA** \$12  
Penne pasta sautéed in a garlic wine sauce and fresh  
vegetables. Served with garlic bread.

**ASIAN SALMON** \$15  
Atlantic salmon grilled to perfection on a bed on  
quinoa with sautéed tomatoes and drizzled with  
sweet soy sauce

**STEAK FAJITA BURRITO** <sup>NEW</sup> \$13  
Fully loaded burrito with santa fe corn mix, sautéed  
onion and peppers, salsa verde, mixed cheese.  
Served with side of guacamole, salsa and sour  
cream

**CALI CHICKEN SANDWICH** \$12  
Grilled chicken breast, provolone cheese,  
applewood bacon, and avocado. Served on toasted  
texas toast with garlic mayonnaise.

**SPICY BLAT** <sup>GF</sup> \$12  
Thick jalapeno bacon on texas toast with fresh  
greens, avocado and sliced tomato. Drizzled with  
blood orange balsamic vinegar  
As Salmon BLAT \$14

**COLORADO DIP** <sup>GF</sup> \$14  
Thinly slice roast beef with pepper jack cheese and  
garlic mayo. Served on a crunch roll and a side of au  
jus.

**\$5  
Sides**

- FRENCH FRIES**
- SWEET POTATO FRIES**
- BALSAMIC TOMATOES**
- PORK GREEN CHILI BOWL**
- SOUP OF THE DAY BOWL**
- SEASONAL VEGETABLES**
- ONION RINGS**
- TATER TOTS**
- 1/2 HOUSE SALAD**
- 1/2 CAESAR SALAD**



# Breakfast

## EGGSTRAVAGANZA <sup>GF</sup>

\$9

Two eggs to your liking, choice of 3 slices of apple infused bacon or 2 sausage patties, Texas Toast or Rye. Served with Breakfast Potatoes or Sliced Tomatoes.

## BREAKFAST BURRITO <sup>GF</sup>

\$7

Hand Held burrito with scrambled eggs, cheddar/jack mix, pork green chili and breakfast meats.  
Smothered \$2

## PAUL'S BREAKFAST BOWL <sup>GF</sup>

\$10

Hash brown rounds mixed with mushrooms, onions, red peppers and choice of sausage or bacon. Covered with Cheddar/Jack cheese and green chili with your choice of two eggs on top.

## EGG SANDWICH <sup>GF</sup>

\$6

Fried Egg with American Cheese. Choice of Ham, Bacon, Sausage on a potato bun. Served With Breakfast Potatoes, or sliced tomatoes.

## FRENCH TOAST

\$7

Two pieces of Texas Toast sprinkled with Powdered Sugar and syrup.

## FLAP JACKS BREAKFAST <sup>NEW</sup>

\$8

Two buttermilk pancakes with a side of Ruffs Bourbon syrup, 2 eggs and hash browns

## PARFAIT BOWL <sup>GF</sup> <sup>NEW</sup>

\$8

Seasonal fruit tossed with quinoa, mint and agave over yogurt and granola

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# \$7 DESSERTS

## NEW YORK CHEESE CAKE

Traditional New York Cheese Cake with choice of drizzle.

## LAVA CAKE

Rich and fudgy chocolate lava topped with vanilla bean ice cream

## GHIRARDELLI BROWNIE SANDWICH

Vanilla bean ice cream in between two Ghirardelli brownies. Drizzled with caramel and raspberry sauces

## BERRY BOWL

Seasonal Berries mixed with quinoa, mint, and agave sryup. Finished with whipped cream.

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# Shareable

## STARTERS

### CHICKEN WINGS <sup>GF</sup> 6/\$10 12/\$15

Crispy chicken wings, tossed in buffalo sauce, thai chili or bbq. Served with bleu cheese or ranch and carrots

### TRES TACOS <sup>GF</sup> \$9

Your choice of three, carne asada with salsa verde, grilled chicken with onions and cotija cheese, blackened shrimp with avocado salsa, marinated pulled pork with onion and cilantro, or vegetarian mushroom pepper and corn relish

### SHRIMP COCKTAIL <sup>GF NEW</sup> \$14

8 large prawns with our homemade cocktail sauce

### BRUSSEL BASKET <sup>GF NEW</sup> \$9

Basket of fried brussels carmelized to perfection with our orange balsamic glaze drizzled on top

### BIRDIE BITES <sup>GF</sup> \$10

Chopped, grilled chicken breast plated with iceberg lettuce cups. Served with thai chili, peanut sauce and buffalo sauce

### JOSE FRIES \$9

Double order of fries smothered in pork green chili, cheese sauce and pico de gallo

### SUPREME NACHOS \$12

Homemade tortilla chips, with your choice of carne asada, pulled pork or grilled chicken. Smothered in green chili, salsa verde & homemade cheese sauce. topped with a drizzle of sour cream and pico de gallo.  
Loaded it up! \$3

### CHEESE CURDS \$9

Aged cheddar cheese with a hint of garlic. served with a BBQ chipotle sauce to dip in

### BLACKENED QUESADILLA <sup>NEW</sup> \$12

Choice of blackened shrimp or chicken with our adobe chipotle sauce. Accompanied with pico de gallo, guacamole and sour cream.

### CHIPS AND QUESO \$8

Homemade beer queso with fresh made tortilla chips

### BBQ PORK FRIES <sup>NEW GF</sup> \$10

French fries with slow cooked pulled pork, bbq sauce, melted cheese sauce

### CHARCUTERIE <sup>NEW GF</sup> \$15

Assortment of artisan cheeses, meats and other great creations

## SALADS & Soups

Add grilled chicken \$5, salmon \$6, carna asada \$5, grilled shrimp \$6

### HOUSE SALAD <sup>GF</sup> \$9

Mixed greens piled with house cheese, heirloom tomatoes, cucumbers and homemade red wine vinaigrette

### BLUE CHEESE WEDGE <sup>GF</sup> \$10

Iceberg wedge with heirloom tomatoes, jalapeno bacon pieces, red onion, and blue cheese crumbles. Served with blue cheese dressing.

### CAESAR <sup>GF</sup> \$9

Classic romaine lettuce with parmesan and homemade croutons.

### SANTA FE SALAD \$12

Your choice of carne asada or grilled chicken tossed in iceberg lettuce with black beans, tortilla strips, mixed cheese and pico de gallo. Served with cilantro ranch dressing

### CAPRESE SALAD <sup>GF NEW</sup> \$9

Thin slices of tomatoes and mozzarella cheese. Topped with chiffonade basil and EVOO.

### SOUP OF THE DAY Cup \$3 Bowl \$5

Ask your server for details

### PORK GREEN

### CHILI Cup \$3 Bowl \$5

Homemade green chili with pulled pork, tomatoes and spices.

# COCKTAILS

## KETTLE PALMER

Kettle One Citroen Vodka infused Arnold Palmer

## WILD ROOTS MULE

Huckleberry Vodka and Ginger Beer

## SAM'S SKINNY MARGARITA

House Tequila with freshly squeezed limes and trip sec

## GRAPEFRUIT COSMO

Deep Eddy Grapefruit, Trip Sec, Cranberry with lime juice.

## RASPBERRY LEMONADE

Wild Roots Raspberry Vodka with Lemonade

# WINES

## HOUSE WINE- 14 HANDS

Washington- Chardonnay, Pinot Grigio, Sauv. Blanc, Merlot, Cabernet  
Fruit forward reds and juicy whites

## TRIBUTE

California Central Coast  
Cabernet- Dark juicy fruits with a hint of tea and spice  
Sauvignon Blanc- Citrus notes grapefruit and pineapple with floral aromas

## BRUT CHAMPAGNE

California Wycliff Brut  
Blend of premium California grapes with a touch of sweetness and a crisp clean finish.

## J VINEYARDS

Monterrey/Sonoma/Santa Barbara  
Silky fruity wine with notes of black cherry, blueberry and blackberry jam, which blends with earthy spicy notes of coffee and clove. Half bottle or by the glass

## MEOIMI

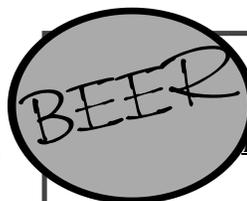
Pinot Noir- Monterey Sonoma/ Santa Barbara.  
Solid blend of strawberry, vanilla, mocha and oak

## ROMBAUR CHARDONNAY

Caneros Region  
Ripe peach, honeydew and lemon. followed by lychee vanilla and butter. Half bottle or by the glass

## PRISONER

Red Blend- Napa Valley  
Aromas of Bing cherry, dark chocolate, clove and roasted fig



## BUD

\$9

## BUD LIGHT <sup>DF</sup>

## COORS

\$8

## COORS LIGHT <sup>DF</sup>

## ULTRA

## CORONA

\$7

## ODELL IPA

## MOUNTAIN STANDARD

## SIPPING PRETTY

## ASSORTED SELTZERS

## GOOD BEHAVIOR

## FAT TIRE

\$7

## 90'S SCHILLING

## DRUM ROLL

ASK SERVER FOR SEASONAL AND LOCAL DRAFT SELECTIONS

7 23

9 31

7 23

10 18  
375ml

12 40

24 42  
375ml

75