

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips | side house[+4] or side caesar[+4]

substitute: gluten free bun [+1]

BACKYARD BURGER*

our hand-packed angus grind with lettuce & red onion on a toasted brioche bun - [17]

substitute: chicken breast · [16] beyond · [19]

choice of cheese: cheddar | swiss | provolone | american

add: nueske's thick-cut applewood smoked bacon[+3] | stout caramelized onions[+2] | fried egg[+2]

avocado[+2] | sauteed mushrooms[+2]

PULLED PORK SANDWICH

house smoked pork, bacon, coleslaw, bread and butter pickles, bourbon bbq sauce served on a brioche bun - [15]

THE REUBEN

house roasted corned beef, homemade sauerkraut, swiss cheese, & house russian dressing on thick cut marble rye - [21]

KNUCKLE SANDWICH

shaved prime rib, smoked ham, provolone cheese, lettuce, caramelized onions, sweet & spicy peppers, bacon, on a hoagie - [17]

PESTO CHICKEN

grilled chicken breast, pesto, roasted & marinated roma tomatoes & swiss cheese on toasted hoagie - [17]

THE CLUCKER

deep fried chicken breast, hot rub, bread and butter pickles, house slaw, neuske's smokehouse bacon, & alabama white sauce served on buttery texas toast - [21]

FLOYD HILL BREAKFAST SANDWICH

ham, bacon, avocado, two fried eggs, cheddar and american cheese on ciabatta, served with breakfast potatoes - [15]

ENTREES

COLORADO SHEPHERD'S PIE

braised lamb and ground bison, carrots, peas, parsnip, rutabaga, onions in a thick stout gravy, topped with hatch green chile-cheddar mashed potatoes - [24] add fried egg [+2]

TENDERLOIN QUESADILLA

marinated tenderloin, caramelized onions, mexican cheese blend, roasted jalapeno crema - [17]

VEGAN STIR FRY GF

cremini mushrooms, red bell pepper, cipolini onions, brussel sprouts tossed with rice noodles in an asian-inspired sweet & spicy sauce, adorned with house-smoked tofu and grilled bok choy - [17]

substitute for tofu: chicken breast[+7] 6 oz. sirloin*[+12] 4 grilled shrimp[+9] 6 oz. salmon*[+13]

BISON MEATLOAF

half-pound, bacon wrapped and cooked with our signature bourbon bbq sauce, served with garlic mashed potatoes & grilled asparagus - [25]

PARMESAN ALFREDO

linguini tossed in house made parmesan alfredo with roasted red tomatoes & green onion - [15]

add: chicken breast[+7] 6 oz. sirloin*[+12] 4 grilled shrimp[+9] 6 oz. salmon*[+13] tofu [6]

MINER TACOS (3)

smoked pulled pork, gingered anjou pears, pickled red onions, feta, cabbage, jalapeno crema, corn tortilla [13]

- groups of 7 or more may be assessed an automatic gratuity of 20% -

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APPETIZERS

BACON WRAPPED SHRIMP

six bacon wrapped shrimp, seared and finished with a sweet and tangy asian glaze - [18]

SPINACH AND ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese & parmesan, topped with feta cheese, served in a sourdough bread boule bowl with fresh raw veggies - [17]

SMOKED CHICKEN DRUMMIES GF

french cut colorado chicken served with fresh veggies

choice of two sauces: ranch or bleu cheese, & bourbon bbq, buffalo, thai, or alabama white - [21]

BRUSSEL SPROUTS GF+

fried and tossed in homemade bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries, & slab bacon with an alabama white sauce drizzle - [16]

SOUP AND SALAD

add: chicken breast [+7] 6 oz. sirloin* [+13] 4 grilled shrimp [+9] 6 oz. salmon* [+13] tofu [+6]

dressings: ranch | bleu cheese | balsamic vinaigrette | bacon vinaigrette | lemon vinaigrette | caesar

CAESAR

romaine, house caesar dressing, parmesan, balsamic reduction & croutons - [side - 7 | full - 13]

HOUSE

mixed greens, cucumbers, red onions, heirloom tomatoes, red bell pepper & croutons - [side - 6 | full - 12]

HALF-HEARTED WEDGE GF+

heart of romaine, housemade bleu cheese dressing, slab bacon, heirloom tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans & balsamic reduction drizzle - [16]

STEAKHOUSE* GF

6 oz. sirloin, cipollini onions, heirloom tomatoes, dried cherries & feta cheese served over a bed of mixed greens tossed in balsamic vinaigrette - [25]

CANDIED ROOT VEGETABLE GF+

baby arugula tossed in a lemon vinaigrette, roasted parsnips, carrots, and rutabagas with candied pecans, roasted pepitas & feta - [16]

ELK STEW - [cup - 8 | bowl - 14 | sourdough boule bowl - 17]

CLAM CHOWDER - [cup - 7 | bowl - 13 | sourdough boule bowl - 16]

SOUP OF THE WEEK - [cup - 7 | bowl - 13 | sourdough boule bowl - 16]

LUNCH STEAKS

RARE cool red center | **MEDIUM RARE** warm red center | **MEDIUM** warm pink center | **MEDIUM WELL** slight pink center | **WELL** no pink, cooked throughout

served with one side: mashed potatoes & mushroom gravy | loaded baked potato | grilled asparagus | beer battered french fries | sweet potato fries | root veggie confit

FILET MIGNON*

7 oz. - [35]

SIRLOIN*

8 oz. - [24]

NY STRIP*

14 oz. - [42]

STEAK* AND EGGS

6 oz sirloin, two eggs, breakfast potatoes, toast [22]