

## APPS & SNACKS

**Pork Green Chili** | c: \$5   b: \$7   🌾 option

**Side O Fries** | c: \$4   🌿🍷

**House Potato Chips** | c: \$4   b: \$6   🌾🌿🍷  
Lemon Pepper Seasoning

**Side Salad** \$4   🌿🍷 option  
Choice of Breakfast Salad or Green Goddess Salad

**House Smoked Wings** | six wings: \$12   twelve wings: \$18 🌾  
**mild:** House Rub   **medium:** E1 sauce   **hot:** General Tso

**Pancake Dipped Bacon (3)** | \$10  
Thick cut bacon strips, dipped in ricotta pancake batter, fried and served with maple syrup and powdered sugar.

**S'more Cinnamon Roll** | \$10   🌿  
Smoked chocolate wrapped in house made dough, baked and topped with a toasted marshmallow fluff frosting.  
*Voted #2 Best Cinnamon Roll in Loveland!*

## BREAKFAST ENTREES [Available until 2PM]

**The Champion** | \$12.50   🌾 option  
Two eggs\*, toast, your choice of hash browns or breakfast salad, and your choice of a side of bacon or sausage.

**Lemon Ricotta Pancakes** | \$11   🌿  
Double stacked ricotta pancakes topped with lemon curd, blueberry preserves and whipped cream.

**Corned Beef Skillet** | \$14  
House smoked corned beef, two eggs\*, crispy sidewinder potatoes, roasted peppers and onions, and a lemon hollandaise\* sauce.

**Huevos Rancheros** | \$13  
Large locally made flour tortillas, homemade refried beans, pepper-jack cheese, our famous pork green chili, two eggs\*, tomato, green onion, crema and guacamole.

## LUNCH ENTREES

**Choice of sides include:** Sidewinder Fries, House Potato Chips, or Seasonal Side. Side Breakfast Salad or Cup of Pork Green Chili [[\\$2](#)]   **\*Gluten Free bread available.\***

**Game Braut** | \$10  
Wild game braut [[Changes regularly. Ask your server for details.](#)] Served with your choice of side.

**The Monkey Burger** | \$14  
Half pound, all-natural beef patty\* with house made pickles, American cheese, A.K.A. sauce, sauteed onions and fresh farm greens on a potato bun. Served with your choice of side.

\*Add bacon or bacon jam | \$2  
\*Vegan burger patty | \$2   🌿🍷

**Chicago Burger** | \$14  
Half pound, all-natural beef patty\* with house made pickles, Chicago style relish, fresh sliced tomato, sport peppers, celery salt and poppy seeds. Served with your choice of side

\*Vegan burger patty | \$2   🌿🍷

**Chili-Pickle Reuben** | \$12  
House-smoked corned beef, house pickles, pepper-jack cheese, dill pickle mustard, on hatch green chili sliced bread. Served with your choice of side.

**Smoked Turkey Sandwich** | \$12  
House-smoked turkey breast, sliced gala apples, apple butter schmear, melted brie cheese, farm fresh greens and vinaigrette on a Denver crunch roll. Served with your choice of side.

\*These items may be served raw or under cooked based on your specifications or contains raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*

**Prime Rib Italian Sandwich** | \$16  
Prime rib, thinly sliced inside a Denver crunch roll, dressed with horseradish cream sauce, house Giardiniera (an Italian hot pepper relish), and a side of au jus. Served with your choice of side.

**White Flatbread Pizza** | \$12   🌿  
Homemade white sauce, asparagus, olive mix, arugula, and extra virgin olive drizzled on top.

\*Add chicken | \$5  
**Carnitas Tacos (3)** | \$14  
Citrus and beer braised pork tacos with chili-tomatillo salsa verde, queso fresco and guacamole.

**Shrimp & Salmon Ceviche** | \$14   🌾  
Citrus marinated shrimp and salmon mixed with cucumber, red onion, and cilantro. Served on two tostadas with guacamole.

**Goat Cheese Spinach Stuffed Mushrooms (2)** | \$12   🌿  
Lemon-whipped goat cheese, spinach and tomatoes, topped with breadcrumbs and herbs.

**House Salad** | \$9   🌿🍷 option  
Farm fresh greens, sliced apples, almonds, burrata cheese and apple cider vinaigrette.

\*Add chicken | \$5  
**Green Goddess Salad** | \$9   🌿🍷 option  
Farm fresh greens, cucumbers, avocado, mozzarella, red onion, tossed in a green goddess dressing.

\*Add chicken | \$5