






















Evening Menu

AVAILABLE FROM 3PM - CLOSE

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.



	NON ALCOHOLIC	DRINKS
	Assorted Juices	\$ 4.00
	Local coffee Hot or Cold Brew	h: \$ 3.50 cb: \$5.50
	Tea Hot [Assorted Flavors] or Unsweetened Iced	\$ 3.50
	Chai Iced and/or Dirty	c: \$ 6.00 dc: \$6.50
	Rocky Mountain Sodas Assorted Flavors	\$ 3.50

	APPS & SNACKS	FOOD
	Side O Fries  	\$ 5
	Side Salad House or Green Goddess    option	\$ 6
	Big @\$\$ Pretzel 	\$ 12
	It is what it is. Choice between plain or jalapeno pretzel , topped with flaky sea salt, and served with homemade dipping sauces using Rock Coast beer and flakey sea salt.	
	Dip Sauce options: Rock Coast Beer Cheese or Bacon Cream Cheese. Want both sauces? \$2	
	Add sausage: \$6	
	Artichoke Dip   option	\$ 12
	Home made creamy artichoke dip served warm with crackers and seasonal vegetables.	
	Sour Cream and Onion Dip   option	\$ 12
	Home made sour cream and onion dip served with crackers and seasonal vegetables.	
	Crispy Bacon Brussel Sprouts    options	\$ 12
	Seared brussel sprouts with crispy bacon, whole grain mustard and white wine.	
	Pork Green Chili  option	c: \$6.50 b: \$8
	House Potato Chips 	c: \$5.00 b: \$7.00
	Fried Zucchini Strips 	\$6
	Seasonal Side of the Moment	\$ 5
	House Smoked Wings  six wings: \$12.50 twelve wings: \$22	
	mild: House Rub or Sweet N Sour Sesame	
	medium: Jamaican Jerk Dry Rub or Spicy Creole	
	hot: Smoked Chili Buffalo or Pineapple Chipotle	
	Split the Sauce: (12 count only): \$2	
	Dipping Sauces: Ranch, Bleu Cheese	
	Shrimp & Salmon Ceviche	\$ 15
	Citrus marinated shrimp and salmon mixed with cucumber, red onion, and cilantro. Served on two tostadas with guacamole.	
	Please note: Ceviche looks raw, but is cooked through the marination process.	
	Mexican Style Street Corn   option	\$ 10
	Whole grilled corn on the cob brushed with spiced mayo, queso fresca, and fresh cilantro.	

	DAILY SPECIALS & PROMOTIONS
	<div><div><div>TUESDAY: DOUBLE PUNCH TUESDAYS Have you tried our new punch card system yet? BUY 10, GET 1 FREE on beers, wines and margaritas. Including Happy Hour drinks! Come in on Tuesdays for double punches!</div><div></div></div><div><div>WEDNESDAY : WINE WEDNESDAYS Every Wednesday, enjoy our Happy Hour glasses of wine, all night, as well as 1/2 OFF bottles of wine ALL.EVENING.LONG.</div><div></div></div><div><div>THURSDAY & FRIDAY: PRIME RIB SPECIAL Enjoy our Prime Rib Special every Thursday and Friday night. Enjoy a thick cut 10oz cut of prime rib, served with a side of chef's choice of starch and seasonal veggies. Ready @ approximately 5:30PM [\$ Market Price \$]</div><div></div></div><div>Split Item Option: Split the meat but get your own two sides for \$8!</div></div> <div><div>TUESDAYS - FRIDAYS : HAPPY HOUR Enjoy discounted Rock Coast Brewery beers, House Margaritas, House Wines, Moscow Mules and well spirits from 3PM - 6PM, at a discounted price.</div><div></div></div>

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.

The following major food allergens are used as ingredient: milk, egg, fish, crustacean shellfish, tree nuts , peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

EVENING MENU

AVAILANLE FROM 3PM - CLOSE

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.



DINNER

MORE FOOD

Bird Dog | \$14

Lightly fried chicken tender tossed in your choice of wing sauce (see apps and snacks for flavors) between a poppyseed hot dog bun. Served with your choice of side.

Street Tacos (3)

Pick your protein. Mix and match options are **not** available at this time.

Chicken \$16 | served with guacamole, pico de gallo, and crema.

Al Pastor \$17 | served with pineapple corn salsa, roja sauce, and cotija cheese.

Mahi \$17 | Grilled or tempura fried. Served with homemade slaw, pickled jalapenos, and tartare sauce.

Lobster Bisque Linguini | \$16

Thick cut egg noodle linguini pasta tossed in a homemade lobster bisque pasta sauce, with charred corn, cherry tomatoes, and fresh herbs.

*Add shrimp | \$5

Peach Barbecue Chicken | \$22

One half-chicken [breast, leg, and wing] house smoked, grilled and glazed with our peach barbecue sauce. Served with house-made waffles and a side of cowboy caviar.

Not Yo Momma's Hamburger Helper | \$16

This is not the Hamburger Helper you grew up on. Creamier, cheesier, and stuffed with spices, our take on this pasta beef dish.

White Flatbread Pizza | \$14

Homemade white sauce, roasted mushrooms, caramelized shallots, basil, parmesan and balsamic reduction drizzle.

*Add chicken | \$5.5

*Add al pastor | \$6.5

*Add mahi | \$7.5

Chicken Pot Pie | \$16

Classic chicken pot pie with vegetables served with a puff pastry topping.



DESSERTS

Apple Pie Cinnamon Roll | \$13

Voted #1 Best Cinnamon Roll in Loveland four years running!

This house-made cinnamon roll is made from scratch, with love,

A.K.A Beignet | \$10

Homemade beignets filled with our house jam and topped with powdered sugar.

Ice Cream Cake | \$10

Chocolate cookie crust with layers of vanilla bean and espresso ice cream.

a la carte Ice Cream or sorbet \$3 option

Add chocolate, caramel syrup, or fruit topping.

Game Brat | \$14

Wild game brat [Changes regularly. Ask your server for details.] Served with your choice of side.

Monkey Burger | \$15.5 option

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 and/or bacon jam \$3

Sour Cream & Onion Burger | \$15.5 option

Half pound, all-natural beef patty* with lettuce, tomato, topped with crispy fried onion strings, and our homemade sour cream and onion spread. Comes with your choice of side.

*Add bacon and/or bacon jam \$3

Cajun Boil Mahi | \$18

Our Cajun boil inspired seafood dish. Grilled blackened mahi filet served with a wild grain mix, peppers, charred corn, andouille sausage. Topped with a rich, spicy, cajun broth.

Nashville Hot Chicken | \$16.50

Spicy fried chicken strips, served on open-faced Texas toast with house made pickles. Served with a side of fries, A.K.A. sauce and maple verde sauce.

Miso Noodle Bowl | \$15 option

Rice noodles, tofu, cilantro, jalapeno, and watermelon radish, served in a bowl with warm miso broth.

Add protein to bowl!

*Add soft boiled egg | \$2

*Add chicken | \$5.5

*Add al pastor | \$6.5

*Add mahi| \$7.5

House Salad | \$10 option

Farm fresh greens, sliced apples, almonds, burrata cheese and apple cider vinaigrette.

Green Goddess Salad | \$10 option

Farm fresh greens, avocado, cucumber, burrata cheese, and a green goddess dressing.

Add protein to your salads!

*Add chicken | \$5.5

*Add al pastor | \$6.5

*Add mahi | \$7.5

Seasonal Cheesecake | \$8

House-made cheesecake. Ask your server about specialty flavors.

Seasonal Crème Brûlée | \$8

House-made crème brûlée. Ask your server about specialty flavors.

Root Beer Brownie a la Mode | \$10

Our take on a root-beer float! House-made brownie, made with Rocky Mountain Cane Root Beer. Served with ice cream a la mode.

DIETARY DISCLAIMERS

We strive to accommodate gluten-sensitive individuals, but cannot guarantee a completely gluten-free setting due to shared surfaces and fryer. Please notify your server of any concerns about your order.



VEGAN FRIENDLY



GLUTEN FRIENDLY



VEGETARIAN