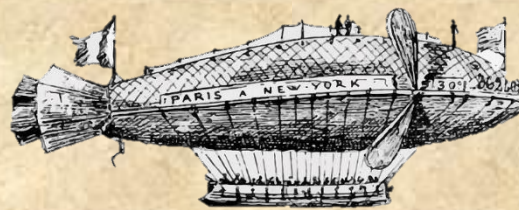


SOLUTIONS

LOUNGE AND RESTAURANT



Small Plates

-  **French Fries** \$7
Shoestring cut, house seasoning, roasted garlic aioli
Sub sweet potato fries (\$2)
-  **Bavarian Pretzels** \$10
Two buttered & salted pretzels served with beer cheese and house grain mustard
-  **Spinach & Artichoke Dip** \$12
Cheesy spinach & artichoke dip served with charred pita & crostini
- Seafood Cluster** \$19
Mussels, clams and shrimp with garlic and capers in a white wine, lemon and butter sauce, served with warm crostini
- Butterflied Shrimp** \$14
Beer battered and fried to perfection, served with house Key West and house marinara sauce
-  **Nachos** \$11
Corn tortilla chips, nacho cheese, lettuce, pico de gallo, cilantro - sour cream and jalapeños on the side. Add beef or chicken (\$3)
-  **Cheese Curds** \$15
Tempura battered curds, shishito peppers, choice of raspberry jam or house marinara
- Brussels & Bacon** \$14
Bacon, shallots, garlic, butter, white wine, with goat cheese and balsamic reduction
-  **Tuna Tartare** \$14
Soy and ginger marinated ahi tuna on top of a toasted sesame garden kale slaw, served with wonton chips
- Tacos** \$14
Choice of beer battered shrimp, cod or blackened tuna, topped with lettuce, pico de gallo, cheese and cilantro-sour cream
- Buffalo Chicken Bites** \$13
Bite size fried chicken, tossed in roasted garlic buffalo sauce, topped with blue cheese crumble and a side of ranch

*** See Back For Charcuterie Boards ***




Soup Du Jour

Cup \$6





Bowl \$10

ADD ON ALL SALADS & Entrées

- Fried or Blackened Chicken \$6
-  Black Bean Patty \$7
-  Seared blackened Ahi Tuna \$7
- Crab Cake \$8
-  Steak \$10
- Shrimp \$8

Salads

- Blackened Chicken Ceasar Salad** \$18
Romaine, parmesan cheese, house croutons & blackened chicken, tossed in creamy ceasar dressing
-  **Honey Goat Cheese Salad** \$16
Kale, sunflower seeds, garbanzo beans & honey goat cheese, tossed in a lemon vinaigrette
-  **Apple & Date Salad** \$17
Kale, shaved brussel sprouts, apple, dates, dried apricots, dried cherries, toasted walnuts, parmesan cheese, tossed in a house balsamic dressing

House Dressings: Red wine vinaigrette, ranch, ceasar, lemon vinaigrette and balsamic dressing



Entrées




-  **Steak** \$26
10oz NY strip cooked to temp, served with garlic rosemary mashed potatoes topped with compound butter and side of seasonal veggies
- Chicken Ala Vodka** \$22
Penne pasta sautéed in house vodka sauce with grilled chicken, onion, bell pepper and tomato, served with warm crostini
- Chicken Pesto Pasta** \$20
Linguini pasta tossed in house pesto sauce with grilled chicken breast, shallot, tomato, fresh parmesan, served with warm crostini
- Chicken Tender Entrée** \$18
4 Pieces of house battered tenders fried to perfection served with fries and your choice of Buffalo, BBQ or Honey Mustard
- Fish and Chips** \$20
House battered cod, fries, sweet chipotle slaw & side of house tartar sauce
- Crab Cakes** \$23
Two 4oz crab cakes served on of garlic rosemary mashed potatoes, with house Key West sauce & side of seasonal veggies
- Blackened Prawn Alfredo** \$23
Fettuccini tossed in house alfredo sauce, topped with blackened prawns and fresh parmesan, served with warm crostini

Ask Your Server For Specials

Sandwiches

ALL items served with fries, garlic aioli & pickle



Sub soup \$3, Salad \$2 or Sweet Potato Fries \$2

- | | | |
|----------------------|-------------------|----------------------|
| Pickled Jalapeño \$1 | Fresh Avocado \$2 | Sautéed Mushroom \$2 |
| Sautéed Onion \$2 | Bacon \$3 | Prosciutto \$7 |
-
-  **Solutions Burger** \$18
Half pound angus beef patty cooked to temp. Lettuce, tomato and onion served on a brioche bun with a choice of white cheddar, swiss, blue cheese, pepperjack or provolone
 - French Dip** \$18
Shaved prime ribeye, caramelized onion, provolone, horsey sauce, served on a Colorado dutch crunch hoagie with a side of jus
 - Chicken Sandwich** \$17
Fried or grilled chicken breast with lettuce, tomato, onion, bacon, swiss, ranch and black pepper aioli
 -  **Black Bean Burger** \$16
Black bean burger, lettuce, tomato and onion, served on brioche bun or lettuce wrap (vegan), with choice of white cheddar, swiss, blue cheese, pepperjack or provolone
 - Italian Grinder** \$16
Genoa salami, pepperoni, provolone, banana peppers, lettuce, tomato, onion & red wine vinaigrette, served on a Colorado dutch crunch hoagie
 -  **Grilled Cheese** \$14
3 cheese blend, white cheddar, swiss and provolone toasted on sour dough bread

Sides

- | | | |
|-------------------------|------------------|--------------------------|
| Sweet Chipotle Slaw \$4 | Seasonal Veg \$5 | Garlic Rosemary Mash \$5 |
| Side Ceasar \$7 | Side Salad \$5 | Crab Cake \$8 |

**To better serve all guests, no split checks available for parties of 6 or more **

 = meat free  = Items may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish, or eggs can increase your risk for foodborne illness.

Charcuterie Boards

All boards come with crostini & accompaniments



Meat: Soppressata Mild, or Hot, Serrano Lomo, Prosciutto, Speck

Cheese: Saint Angel, Idiazabal, Cana de Cabra, Marieke Reserve Aged Gouda, Honey Goat Cheese

Small (Feeds 1-3) \$25

2 meats, 1 Cheese

Medium (Feeds 4-6) \$39

3 Meats, 2 Cheese

Large (Feeds 6-8) \$54

4 Meats, 3 Cheese

Desserts

Chocolate Cake \$10

Tiramisu \$11

Key Lime Pie \$9

Signature Cocktails

<u>Antidote</u>	\$13
Gin, absinthe, pear, lemon, green simple syrup and tonic water	
<u>Arizona Shootout</u>	\$12
Bourbon, brandy, sweet vermouth, lime, orange bitters and ginger beer	
<u>Lost City</u>	\$13
House infused fruit vodka, lillet rouge, lime and ginger beer	
<u>Mansion Murdertini</u>	\$13
Scotch, peychaud's bitters, sweet vermouth and bordeaux cherry	
<u>Budapest Express</u>	\$12
Frangelico, vanilla vodka, orange juice, lime and black walnut bitters	
<u>Th3 Cod3</u>	\$13
Blanco tequila, lime, agave and prosecco	
<u>Narco</u>	\$13
Bourbon, tart cherry liqueur, smoked orange bitters and bordeaux cherry	

Seasonal

<u>Dirty Chai-Tini</u>	\$13
Rum, chai, cold brew, vanilla oatmilk	
<u>White Walker</u>	\$13
Gin, lime, coconut cream	
<u>Last Palabra</u>	\$13
Mezcal, green chartreuse, luxardo, lime and cherry bitters	

Wine

<u>Bubbles & Rosé</u>	Glass / Bottle
90+ Prosecco Veneto, Italy	\$10 / \$38
Bisot Prosecco Rosé Veneto, Italy	\$11 / \$42
Moscato d'Asti (375ml) Piedmont, Italy	\$18
Chateau Mourgues du Gres Rosé Rhône Valley, France	\$10 / \$38

White

Blue Quail Chardonnay Potter Valley, CA	\$11 / \$42
Il Conte Pinot Grigio Veneto, Italy	\$10 / \$38
Chais St. Laurent Sauvignon Blanc Touraine, France	\$12 / \$46

Red

Calea Nero Davola Red Blend Fossalta Di Plave, Italy	\$10 / \$38
Mont Rocher Malbec Pays d'Oc, France	\$10 / \$38
Moulin de Gassac Pinot Noir Pays d'Oc, France	\$10 / \$38
Airfield Merlot Yakima Valley, WA	\$12 / \$46
Poppy Cabernet Sauvignon Paso Robles, CA	\$12 / \$46

Draft Beer

<u>4 Noses Perfect Drift Pilsner</u> 4.5% ABV Broomfield, CO	\$7.5
<u>Avery White Rascal</u> 5.6% ABV Boulder, CO	\$6
<u>Telluride Face Down Brown</u> 5.7% ABV Telluride, CO	\$6.5
<u>Deschutes Fresh Squeezed IPA</u> 6.4% ABV Bend, OR	\$6
<u>Tivoli Obscura Dark Mexican Lager</u> 5.2% ABV Denver, CO	\$7
<u>Woods Boss Hazy IPA</u> 7.1% ABV Denver, CO	\$6.5
<u>Woods Boss Seasonal</u> Ask server for details on this rotating tap	\$7
<u>Colorado Cider Co. Glider Dry Cider</u> 6.5% ABV Denver, CO	\$7.5



Cans & Bottles

<u>Montucky Cold Snacks</u> 4.1% ABV La Crosse, WI	\$4.5
<u>Epic Brewing New England IPA</u> 7% ABV Denver, CO	\$7
<u>Great Divide Titan IPA</u> 7.1% ABV Denver, CO	\$6.5
<u>Great Divide Colette Farmhouse Ale</u> 7.3% ABV Denver, CO	\$6.5
<u>Coors Banquet</u> 5% ABV Golden, CO	\$4.75
<u>Coors Light</u> 4.2% ABV Golden, CO	\$4.75
<u>Blue Moon Belgian</u> 5.4% ABV Golden, CO	\$6
<u>Modelo Especial</u> 4.4% ABV Nava, Mexico	\$6 (12oz) / \$12 (32oz)
<u>Guinness Draught</u> 4.3% ABV Dublin, Ireland	\$7
<u>New Belgium Fat Tire</u> 5.2% ABV Fort Collins, CO	\$6
<u>Odell Sippin' Pretty Sour</u> 4.5% ABV Fort Collins, CO	\$6
<u>Four Noses Raspberry Blonde</u> 6.5% ABV Broomfield, CO	\$6.5
<u>High Noon Tall Boy (700ml)</u> 4.5% ABV Peach or Pineapple Vodka Soda	\$13
<u>Stiegl Grapefruit Radler</u> 2.5% ABV Salzburg, Austria	\$8
<u>Jiant Kombucha</u> 8% ABV Longmont, CO	\$7
<u>June Shine Kombucha</u> 6% ABV San Diego, CA	\$7
<u>Snow Melt Hard Seltzer</u> 5% ABV Boulder, CO	\$5.5
<u>Gruvi Pale Ale N/A</u>	\$6.5

