

GLUTEN AWARENESS

* Asterisks denote food items that don't contain wheat/gluten proteins but could have them introduced during preparation.

◇ Contains or may contain raw or undercooked ingredients. The state and city health code require us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

no Indicates an ingredient that comes standard with the menu item and contains gluten. You must specify to your server that you want the ingredient removed in order to ensure the item will be made without the gluten containing ingredient.

MUNCHIES

GRINGO DIP + CHIPS*

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips • 1030 CAL

CHICKEN WINGS* 10 COUNT

buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or bleu cheese) • 750 CAL

NACHOS*

chicken or ground beef, tortilla chips, cheddar, jalapeno, pico de gallo, sour cream, guacamole, salsa • 1830 CAL

request no refried beans + gringo dip in place of cheese sauce

TATER KEGS*

jumbo tater tots, bacon, cheddar, chive (sour cream or ranch) • 730 CAL

SALADS

BUFFALO CHICKEN SALAD*

grilled chicken, wing sauce, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch • 1580 CAL

CALIFORNIA BLEU CHICKEN SALAD*

grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime vinaigrette • 1400 CAL

SUMMER CHICKEN SALAD

grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 1060 CAL

FAJITA SALAD*

chicken, sautéed vegetables, cilantro, cotija, jalapeno, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) • 1340 CAL

CHICKEN CLUB SALAD

grilled or blackened chicken, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, dressing • 830 CAL

request no croutons

PROTEIN OPTIONS

SEARED SHRIMP 3 | SALMON 4

FLAT-IRON STEAK 4 | GINGER SESAME TOFU

TRADITIONAL

cheddar, bacon, carrot, egg, cucumber, tomato, dressing • 650 CAL

request no croutons | add to any entrée for an upcharge

CAESAR

custom romaine blend, parmesan, caesar dressing • 390 CAL

request no croutons | add to any entrée for an upcharge

SUMMER

spring mix, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 330 CAL

add to any entrée for an upcharge

DRESSINGS

avocado ranch • balsamic vinaigrette • buttermilk ranch • caesar dressing • chipotle ranch • creamy bleu cheese • french • honey mustard • honey lime vinaigrette • light italian • thai peanut vinaigrette • thousand island 110-180 cal/ounce

CRAFT SANDWICHES

CHICKEN AVOCADO GRILLE

grilled chicken, smashed avocado, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, one standard side • 900 CAL

request gluten free bun

UPCHARGE gluten-free bun is additional 1.00

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER◇

brisket/chuck blend, cheese, fried egg, thick-cut bacon, garden, garlic aioli, one standard side • 1380 CAL

request gluten free bun

DEVIL'S DEN BURGER◇

1/2 lb patty, wing sauce, monterey jack, chipotle mayo, one standard side (ranch or bleu cheese) • 1050 CAL

request gluten free bun

AVOCADO BURGER◇

1/2 lb patty, avocado spread, monterey jack, thick-cut bacon, avocado ranch, one standard side • 1150 CAL

request gluten free bun

BURGER WITH CHEESE◇

1/2 lb patty, cheese, garden, garlic aioli, one standard side • 890 CAL

request gluten free bun | add thick-cut bacon for an upcharge

DOUBLE SMASHED CHEESEBURGER

two 4 ounce patties (crispy), muenster, grilled onion, pickle, garlic aioli, one standard side • 1090 CAL

request gluten free bun | add thick-cut bacon for an upcharge

UPCHARGE gluten-free bun is additional 1.00

COMFORT

'CENTER CUT' BABY BACK RIBS

tender center cut ribs (full slab), french fries, scratch bbq beans with brisket • 1980 CAL

STEAK + SEAFOOD

BLACKENED RIBEYE◇

14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, one side • 1100 CAL

request no croutons

FLAT-IRON STEAK◇

8 oz. USDA certified angus beef®, house salad, one side • 640 CAL

request no croutons

FILET MIGNON◇

7 oz. USDA choice filet mignon, house salad, one side • 420 CAL

request no croutons

BLACKENED ATLANTIC SALMON

fresh salmon, cajun spice, house salad, one side • 400 CAL

request no ancient power grains + no croutons

simply grilled upon request

LET'S DO LUNCH

MONDAY-FRIDAY 11AM-3PM

BURGER WITH CHEESE◇

TRADITIONAL 1/2 lb patty, cheese, garden, garlic aioli, french fries • 1320 CAL

DOUBLE SMASHED two 4 ounce patties (crispy), muenster, grilled onion, pickle, garlic aioli, french fries • 1340 CAL

request gluten free bun

CHICKEN AVOCADO GRILLE

grilled chicken, smashed avocado, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, french fries • 1660 CAL

request gluten free bun

TRADITIONAL CHICKEN SALAD

grilled or blackened chicken, cheddar, bacon, carrot, egg, cucumber, tomato, dressing • 660 CAL

request no croutons

CHICKEN CAESAR SALAD

grilled or blackened chicken, custom romaine blend, parmesan, caesar dressing • 1080 CAL

request no croutons

STREET KIDS

ENTREE

smashed burger • 210 CAL

add cheese | **request gluten free bun**

flat-iron steak • 400 CAL

SIDE

french fries • 220 CAL

apple wedges w/caramel • 170 CAL

sliced strawberries • 20 CAL

applesauce • 100 CAL

strawberry yogurt • 50 CAL

chips + salsa • 270 CAL

steamed broccoli • 60 CAL

homestyle mashed potatoes • 190 CAL

request no gravy

DESSERT

scoop of vanilla ice cream • 160 CAL

add chocolate or strawberry topping

strawberry yogurt • 50 CAL

DRINK

soft drinks • 0-80 CAL

strawberry lemonade • 80 CAL

apple juice • 180 CAL

milk • 230 CAL

SIDES

STANDARD

french fries • 380 CAL

grilled asparagus • 80 CAL

coleslaw • 190 CAL

homestyle mashed potatoes • 310 CAL

request no gravy

scratch bbq beans with brisket • 230 CAL

dressed roasted brussel sprouts • 20 CAL

steamed broccolini • 40 CAL

grilled vegetable medley • 50 CAL

PREMIUM

loaded baked potato • 790 CAL

DRINKS

soft drinks • 0-220 CAL

infused teas • 160-170 CAL

strawberry lemonade • 190 CAL

limeade (strawberry or cherry) • 310 CAL

SAUCES

barbecue • 50 CAL

cocktail sauce • 40 CAL

gringo dip • 60 CAL

guacamole • 50 CAL

gyro sauce • 60 CAL

horseradish sauce • 180 CAL

mayo • 220 CAL

salsa • 10 CAL

sour cream • 60 CAL

tartar sauce • 180 CAL

VEGETARIAN

MUNCHIES

GRINGO DIP + CHIPS

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips • 1030 CAL

CHICAGO SPINACH + ARTICHOKE DIP

cream sauce, imported parmigiano reggiano, spinach, artichoke, salsa, sour cream, tortilla chips • 1270 CAL

SHROOMS

jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce • 1330 CAL

VEGGIE QUESADILLA

grilled vegetable medley, pico de gallo, pepper jack, corn-flour tortillas, sour cream, salsa [sub guacamole for sour cream | add guacamole] • 760 CAL

FRY ME SOME CHEESE

breaded white cheddar cheese bites, spicy mozzarella sticks, marinara • 1090 CAL

FRIED PICKLES

breaded pickles, spice, ranch • 770 CAL

SALADS

SUMMER CHICKEN SALAD

spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 840 CAL

request no chicken

FAJITA SALAD

crumbled veggie patty, sautéed vegetables, cilantro, cotija, jalapeno, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) • 1020 CAL

request no protein if preferred

TRADITIONAL (HOUSE SALAD)

cheddar, carrot, egg, cucumber, tomato, dressing • 680 CAL

request no bacon | add to any entrée for an upcharge

SUMMER (HOUSE SALAD)

spring mix, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 330 CAL

add to any entrée for an upcharge

DRESSINGS

avocado ranch • balsamic vinaigrette • buttermilk ranch • chipotle ranch • creamy bleu cheese • french • honey mustard • honey lime vinaigrette • light italian • thousand island 110-180 cal/ounce

CRAFT SANDWICHES

SOUTHWEST VEGGIE WRAP

crumbled veggie patty, romaine, cotija, red pepper, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side • 1000 CAL

MILE HIGH BURGERS

SCRATCH VEGGIE BURGER

fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side [egg] • 900 CAL

BOWL

TOFU PROTEIN POWER GRAIN BOWL

ginger sesame tofu, cajun spice, ancient power grains, grilled vegetable medley, feta • 410 CAL

simply grilled upon request | add avocado for an upcharge

If protein is removed from an entrée, a price reduction will apply.