

# FLATZ

## SHARED FAVORITES

### Charcuterie Board **26**

Artisan Cured Meats, Domestic Cheese, Locally sourced Honey & Jams, with Grilled Crostinis

### Garlic Parmesan Chips\* **9**

Served with House made Remoulade

### Short Rib Poutine **17**

Tater Tots topped with Braised Beef Ribs, Cheddar Cheese Curds, drizzled in Red Wine & Molasses Demi Glaze

### Margherita Flatbread\* **16**

Mozzarella, Baby Heirloom Tomatoes, Arugula tossed in Olive Oil & Balsamic Reduction

### Shredded Beef Flatbread **17**

Mozzarella, Red Pepper Coulis, Crispy Shallots & Micro Greens

### Deep Fried Cauliflower\* **14**

Served with Ranch & a choice of Four Roses Bourbon Buffalo or White BBQ Sauce

### Wings **17**

Cajun Dry Rub Wings, a side of Ranch & Crisp Root Vegetables & a choice of Bourbon Buffalo or White BBQ Sauce

## LIGHTER FARE

### French Onion Soup\* **9**

Caramelized Onion Soup, Topped with Focaccia Croutons & Bruleed Three Cheese Blend

### Loaded Potato Soup **9**

Topped with Bacon, Shredded Jack Cheese & Chives

### Caesar Salad Wedge \*\*\* **12**

Romaine Heart, Asiago Cheese, Herb Focaccia Croutons & House Caesar Dressing

### Berries & Goat Cheese Salad \*\*\* **14**

Organic Mixed Greens, Candied Pecans, Citrus Vinaigrette

### Burrata Caprese Salad \*\*\* **16**

Fresh Burrata Cheese, Arugula, Cucumber, Roasted Tomato, topped with a Mint & Extra Virgin Olive Oil, Balsamic Glaze

## TACOS

### Blackened Mahi Mahi **17**

Served on grilled Flour Tortillas, Citrus Coleslaw, Remoulade

### Boulder Birria Tacos **17**

Braised and Shredded Beef served on Queso Asado Flour Tortillas, topped with Pickled Onion, Cilantro and a Savory dipping sauce

## SIDES & ADD ONS

Fries **4** 6oz Chicken Breast **9**

Sweet Potato Fries **4** 5oz Salmon **8**

Chips **4** 5oz Mahi Mahi **8**

Seasonal Vegetable **5**

## HANDHELDS

### Prime Rib French Dip **20**

Creamy Horseradish, Served on a Hoagie Bun with a side of Au Jus & Crispy Fries

### Smoked Turkey BLTA **19**

Hickory Smoked Turkey, Applewood Bacon, Lettuce, Beefsteak Tomato, Avocado Aioli, Served on a Grilled 7 Grain Bread & Crispy Fries

### Rocky Mountain Burger **20**

8oz Brisket Beef Patty, Applewood Bacon, Pepper Jack Cheese, Organic Greens, Beefsteak Tomato, Served & Crispy Fries

### Deep Fried Chicken Sandwich **20**

Arugula, Beefsteak Tomato, Applewood Bacon, Remoulade, Melted Provolone Cheese on a toasted Ciabatta Bun, served & Crispy fries

### Cauliflower Po Boy\* **19**

Deep Fried Cauliflower Bites, Romaine Lettuce, Tomato Jam, Remoulade on an Toasted Bun & Sweet Potato Fries

### Salmon Cake Sliders\*\*\* **17**

Arugula tossed in Citrus Vinaigrette, Roma Tomato, Pickled Onion, House Remoulade & Crispy fries

## LARGE PLATES

### Prime Rib 12oz (FRIDAY & SATURDAY ONLY) **38**

Oven Roasted Garlic Mashed Potatoes, Creamy Horseradish & Au Jus

### New York Strip **39**

Grilled Strip Loin, Oven Roasted Garlic Mashed Potatoes with Murphy Goode Rosemary Red Wine Reduction

### Grilled Citrus Salmon **36**

Served with Citrus Basil Risotto, Grilled Lemon & an Orange Butter Sauce

### Airline Chicken Romano **36**

Prosciutto, Spinach, Fresh Sage, Smoked Gouda, Brown Butter Sauce, Served over Linguine Pasta

### Slow Braised Short Rib **38**

Wild Mushroom Risotto, Short Rib Drippings, Crispy Shallots

## SWEET TOOTH

### Crème Brulee **10**

Vanilla Custard, Fresh Berries, Chantilly Cream

### Sea Salt Caramel Cheesecake **11**

Caramel Sauce, Fresh Berries & Chantilly Cream

### Chocolate Lava Cake **11**

Vanilla Ice Cream, White Chocolate Sauce, Fresh Berries & Chantilly Cream

### Vanilla Ice Cream **3.5**

Healthy <sup>\*\*\*</sup>  
Vegetarian \*

\*\*CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\*\*