

## STARTERS

### **Chicken Wings 15**

Half pound crispy chicken wings; traditional or BBQ with ranch or bleu cheese, carrots and celery

### **Artichoke and Spinach Dip 12** 🚫

Hot creamy three cheese blend, artichoke hearts and chopped spinach; Pita chips, carrots and celery

### **Mountain Side Chicken Nachos 16** 🚫

Tri-colored corn chips, three cheese blend, black beans, tomatoes, jalapeños and onions with guacamole, salsa, sour cream and queso

### **Saddles Bison Chili-Cheese Fries 14**

French fries smothered with house made bison chili, jalapeño cheese sauce and fresh diced onions

### **Mediterranean Hummus Plate 14** 🚫

Crispy pita chips, roasted red pepper hummus, cucumbers, carrots, artichoke hearts, country blend olives, roasted tomato and fresh mozzarella

## PAIRED PLATES

### **Sesame Crusted Ahi Tuna\* 12 (Marques Albarino/Joe's Pilsner)** 🚫

Watermelon radish namasu, avocado-ginger puree, sweet soy glaze and green onion curls

### **Buffalo Short Ribs 12 (Norton Malbec/5-Barrel)** 🚫

Ancho and coffee braised, country style mashed potatoes and roasted corn-cotija cheese salsa

### **Kalua Pork Spring Rolls 11 (St. Michelle Sauv Blanc/Fat Tire)**

Sweet mango and cilantro chili dipping sauce

### **Buffalo Sausage and Breaded Goat Cheese 14 (Celeste Crianza/90 Shilling)**

Peppery arugula, maple rum glaze and warm goat cheese with herb panko crust

### **Charcuterie and Cheese Board 14 (Bollini Pinot Grigio/4-Wire)** 🚫

Chef's selection of cured meats and aged cheeses with lavosh, Dijon and seasonal jams

### **Ahi Poke Mini Tacos\* 12 (Marques Albarino/Joe's Pilsner)**

Mini wonton taco shells with avocado puree, lime crema, jalapeno and cilantro

### **Elk Quesadillas\* 13 (Penfolds Bin 389/Ranger IPA)**

Grilled Colorado elk, bell peppers, onions, sautéed mushrooms and melted cheese in a flour tortilla

### **Colorado Trout Sliders 14 (Kim Crawford Sauv Blanc/Easy Street Wheat)**

Rainbow trout sliders, bacon and onion chutney, lettuce and tomato

## SOUPS AND SALADS

**Add Grilled Chicken +5** 🚫 **Add Salmon\* +7** 🚫

**Bison Chili,** 🚫 **Tomato Bisque** 🚫 **or Home-style Chicken Noodle**

**Cup 6** **Bowl 8**

### **Tomato Bisque and Grilled Cheese 15** 🚫

Sourdough, Swiss and muenster cheese

### **Superfoods Salad 12** 🚫

Fresh organic dinosaur kale with red quinoa, goat cheese, almonds, strawberries, grape tomatoes, onions and Hawaiian lilikoi vinaigrette

### **Caesar\* 11** 🚫

Fried capers, tomatoes, Parmesan, herb crouton and classic Caesar dressing

### **Saddles house salad 8** 🚫

Seasonal greens, tomato, red onion, cucumbers, carrots, pepitas and sage dressing

### **Arugula Salad 11** 🚫

Baby arugula, crispy bacon, roasted corn, cotija cheese, grape tomatoes and guajillo chili vinaigrette



## SANDWICHES

*Choice of fries, chips, potato salad, couscous salad or side salad*

### **Seared Salmon Sandwich\* 17** 🚫

Seared salmon, avocado spread, lemon-parsley aioli and baby arugula

### **Chicken Caprese Sandwich 15** 🚫

Herb brined and grilled chicken breast, oven dried tomatoes, fresh mozzarella and pesto aioli

### **Personalize Your Burger\* \$16** 🚫

Choice of 1/3 pound beef patty, 1/3 pound bison patty or vegetarian burger patty; Add your favorites! Choose from grilled onions, house roasted jalapeños, bacon, house sauce, sautéed mushrooms, lettuce, tomato, onion and your choice of cheese

### **Yampa Valley Bratwurst\* 13**

Beer braised and grilled locally produced high quality "Mountain Pig" bratwurst; French hoagie stuffed with mango-jalapeno chutney and grilled onions

### **Chicken Wrap 15**

Your choice of fried buffalo chicken or grilled marinated chicken breast; Tossed with our classic Caesar salad and wrapped in a flour tortilla.

## ENTREES (Available After 5pm)

### **Vegetable Curry 19** 🚫

Vegetables and sweet potatoes in house made coconut curry sauce served over steamed rice with garlic brushed naan bread

**Add Grilled Chicken +5** **Add Salmon\* +7**

### **Citrus-Herb Brined Bone-in Chicken Breast 24** 🚫

Seared and roasted airline chicken over locally made ricotta gnocci with a natural roasted chicken jus and garlic butter braised broccoli

### **Lemon-Parsley Baked Trout 24** 🚫

Baked rainbow trout filet topped with lemon-parsley compound butter and served over Mediterranean style warm cous cous and seasonal vegetables

### **Grilled Choice Filet Mignon\* 34** 🚫

6 oz filet mignon; Rich veal demi, garlic herb butter, herb roasted potatoes and seasonal vegetables

### **Grilled Cowboy Cut Ribeye Steak\* 38** 🚫

Huge 16 oz ribeye steak; shallot demi, garlic mashed potatoes and seasonal vegetables

## PIZZA

### **Pepperoni 17** 🚫

### **Wild Game Sausage and Mushroom 18** 🚫

### **Margherita 17** 🚫

Fresh tomato, three cheese blend and fresh basil

### **Cheese Pizza 15** 🚫

### **Vegetarian 17** 🚫

Mushrooms, onions, bell peppers, jalapeño and tomatoes

🚫 **Gluten-Free options available**

\*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness.