

THE PINERY

STARTERS

JUMBO CRAB CAKE Organic Greens Cajun Remoulade Pickled Red Onion Grilled Lemon Wedge	17	CHICKEN WINGS Carrots Celery Sticks Ranch or Blue Cheese Hot Buffalo Dry Rub Honey BBQ Korean	15
KUNG PAO CALAMARI Bell Pepper Peanuts Green Onion Sichuan Pepper	15	NACHOS GRANDE Colorado Beef Bell Peppers Pico De Gallo Cotija Jalapeno Lime Crema Guacamole Roasted Salsa	20
ARTICHOKE SPINACH DIP Mozzarella Parmesan Toasted Bread Crumbs Marinated Tomato Tortilla Chips	16	VEGETABLE SPRING ROLLS Cabbage Carrots Green Onion Sweet Chili	11

MARKET GREENS & SOUP

*Grilled Chicken 7 | *Steak 10 | *Salmon 10 | Shrimp 9*

MEDITERRANEAN STEAK SALAD Mixed Greens Hummus Feta Pickled Onion Olives Naan Bread Lemon Basil Vinaigrette	19	BABY ICEBERG WEDGE Smoked Blue Cheese Cherry Tomato Crispy Onions Candied Bacon Ranch	15
CHOPPED CAESAR SALAD Petite Romaine Hearts White Anchovy Parmesan Crisps Brioche Croutons	11	COLORADO PORK GREEN CHILI Pueblo Chilies Raquelitas Tortilla Cheese	12
SOUP OF THE DAY Chefs Seasonal Selection	12	GRILLED CHEESE & TOMATO BISQUE Challah Bread Cheddar Jack Torn Basil Parmesan	14

CRISPY FLAT BREADS

Cauliflower Crust +2

BRIE & APPLE Parmesan Sauce Caramelized Onion Balsamic	15	PEPPERONI LOVERS San Marzona Sauce Mozzarella Parmesan	14
CLASSIC MARGHERITA San Marzona Sauce Buffalo Mozzarella EVOO Basil	12	THE DON VITO San Marzona Sauce Meatballs Sausage Pepperoni Bell Pepper Onion	16

HANDHELDS

Choice of Side | Sub Black Bean Burger \$2

*PINERY CRUSH BURGER American LTO Pickle Secret Sauce Brioche Fried Egg 2	16	CRISPY CHICKEN SANDWICH Lettuce Tomato Pepper Jack Cheese Garlic Herb Mayo Pickle Brioche	16
CLUBHOUSE SANDWICH Smoked Turkey Bacon Avocado Tomato Lettuce Garlic Herb Mayo Wheat Bread	15	RUEBEN SANDWICH Smoked Pastrami Sauerkraut Thousand Island Swiss Cheese Marbled Rye	17

FORK & KNIFE

*SERVED AFTER 4PM | Choice of 2 Sides and 1 sauce:
Balsamic Brussels | Asparagus | Sweet Chili Broccolini | Steamed Rice | Fingerling Potatoes
Hand-Cut Fries | Sweet Potato Waffle Fries | Tater Tots | Truffle Fries +2
Sauces: Horseradish Cream | Red Wine Jus | Peppercorn Sauce | Strawberry Jalapeno Glaze | Apple Chutney*

*FILET MIGNON 8OZ	41	*COLORADO RIBEYE 14OZ	45
*NEW YORK STRIP 12OZ	32	*CENTER CUT TOP SIRLOIN 10OZ	28
*SCOTTISH SALMON 6OZ	25	*BONE IN PORK CHOP 12OZ	27

FEATURED

*BISON BURGER Seasonal Jam Gem Lettuce Tomato Bacon Jalapeno Fried Egg 2	18
GOLDEN FISH & CHIPS Beer Battered Cod Coleslaw Tartar Sauce	19
*ARCTIC CHAR Roasted Root Vegetable Hash Crispy Prosciutto Sage Butter Garlic Sauce	27
ROASTED CHICKEN Forest Mushrooms Granny Smith Apples Asparagus Fingerlings Garlic Pan Jus	25
KIELBASA & SHRIMP SKEWERS Bourbon Honey Mustard Sauce Bell Peppers Red Onion Zucchini Grilled Jalapeno	15

BALANCED BITES

*Fresh & Creative Recipes To Fuel How You Perform Without
Sacrificing Simple Pleasure*

BLISTERED SHISHITO PEPPERS Sumac Goat Cheese Sea Salt Charred Lemon Pickled Fresno Peppers	12
ANGRY ZOODLES Grilled Chicken Garlic Chili Flake Sun-Dried Tomato Kalamata Olive Forest Mushrooms	16
SMOKED TURKEY WRAP House Smoked Turkey Boursin Cheese Lettuce Tomato Avocado Bell Pepper Tortilla Wrap	15

*These items may be served raw or under-cooked, based on your specification, or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements of food allergies.

BREWS

DRAFT
STELLA ARTOIS 6
VOODOO RANGER JUICY HAZE IPA 6
BUD LIGHT 5
COLORADO NATIVE AMBER 6

CANS
COORS LIGHT 5
MILLER LITE 5
BLUE MOON BELGIAN WHITE 5
NEW BELGIUM
FAT TIRE BELGIAN WHITE 6
MODELO ESPECIAL 6
CORONA EXTRA 6
CORONA LIGHT 6
HIGH NOON 5
WHITE CLAW HARD SELTZER 5

COCKTAILS

PATRON MARGARITA 13
Patron Tequila | Lime | Agave | Orange Liqueur |
\$2 Add on: Strawberry, Cucumber, Jalapeno,
Raspberry, Mango

THE SUPERSTAR 13
Wheatley Vodka | Liquor 43 | Fresh squeezed
Lemon Juice | Cranberry | Pineapple

AUTUMNAL FIG SANGRIA 13
Kettle One Fig Infusion | Cranberry | Orange |
Cinnamon

MAKERS MULE 12
Makers | Gosling Ginger Beer | Fresh Squeezed
Lime | Mint

THE LEGEND 12
Wood Ford | Grand Marnier | Fresh Squeezed
Lemon Juice | Handcrafted Simple Syrup

PINERY RANCH WATER 11
Exotico | Grapefruit | Soda Water | Rosemary

WINTER CRANTINI 13
Svedka | Grand Marnier | Cranberry |
Handcrafted Simple Syrup

JILL FROST 13
Svedka | La Marca Prosecco | Blue Curaçao |
Splash of Lemonade

TITO'S CRANFUSION 10
Tito's | Ginger Ale | Cranberry | Fresh Squeezed
Lime Juice

WINE

LA JOLIE FLEUR 7.5
Rosé

MEIOMI 10
Rosé

CANYON ROAD 7.5
Pinot Grigio

POGGIO AL TESORRO SOLOSOLE
VERMENTINO 11
Vermentino

J VINEYARDS 12
Pinot Gris

CANYON ROAD 7.5
Chardonnay

SIMI SONOMA 12
Chardonnay

TALBOTT KALI HART 14
Chardonnay

KIM CRAWFORD 14
Sauvignon Blanc

MEIOMI 12
Pinot Noir

ESTANCIA 14
Pinot Noir

FREI BROTHERS 14
Merlot

UNSHACKLED 16
Sauvignon Blanc

MEDITERRA IL POGGIONE 15
Blend

HARVEY & HARRIET 15
Blend

CANYON ROAD 7.5
Cabernet Sauvignon

FRANCISCAN 11
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 21
Cabernet