



# HAPPY HOUR

## FROM THE KITCHEN

HAPPY HOUR  
3PM-6PM  
EVERYDAY!

+

KITCHEN OPEN LATE  
10PM-1:30AM  
EVERY NIGHT

### SMALL PLATES

#### ITALIAN BISON MEATBALLS (3) • 7

Rock river ranch bison sausage served with fried house mozzarella, peperonata sauce, parmesan & micro basil

#### PORK CRACKLINS [GF] • 6

Crispy pork skin tossed in green chili rub or chicharron spice + choice of tomatillo or de arbol salsa and fresh limes

#### CRISPY CALAMARI & OCTOPUS [GF] • 12

Tender fried calamari and octopus, fingerling potato chips, grapefruit herb salad, peperonata sauce, red wine olive aioli

#### WAGYU EGG & CHEESE BURGER\* • 12

Seared snake river farms beef, garlic aioli, arugula, crispy onions, cheddar & sunny side egg + side slaw

#### MAC & SAUSAGE • 7

Pancetta mac & grilled southwest bison sausage + house whole grain mustard & house pickles

#### LAMB SLIDERS\* (2) [GF] • 15

Lamb patties, goat feta, cucumber, cilantro cream, red onion, crispy falafel "bun" + balsamic greens

#### MAINE LOBSTER\* ROLL • 14/26

HALF / WHOLE

Served chilled in lemon herb aioli with celery or warm buttered lobster, parsley, scallions, lemon, butter toasted roll

#### WINGS [GF] • 12

Brined & fried boulder natural chicken, choice of buffalo or dry green chili rub, celery, carrots + choice of ranch, blue cheese, or green chili hot sauce

#### SCRATCH CHICKEN TENDERS & VOLCANO MAC • 9

Buttermilk marinated hand-breaded breast served with a cup of green chili-house chorizo mac & cheese + topped with smoked pork green chili

### 16TH ST. TACOS

CORN TORTILLAS TOPPED WITH CILANTRO, ONIONS, AVOCADO, LIME + TOMATILLO-AVOCADO & CHILE DE ARBOL SALSAS

#### PORK [GF]

House carnitas

#### PIG'S EAR [GF]

Tender crispy

#### LENGUA [GF]

Tender bison tongue

#### STEAK\* [GF]

Blackened sirloin

#### CHICKEN [GF]

Blackened chicken tinga

#### SHRIMP\* [GF]

Wild ceviche

#### VEGETARIAN

Crimini mushrooms

### VEGETARIAN

#### BAKED GOAT CHEESE [V] • 7

jumpin' good goat cheese, jalapeño jelly, roasted garlic, lavash crackers, charred green onion oil

#### CHILE RELLENO

#### ROLLS (2) [GF] • 7

Roasted organic pueblo chile, muenster & sharp cheddar stuffed "egg rolls," cilantro cream, cotija & smothered in veggie green chile

LIVE  
MUSIC  
EVERY  
NIGHT!

CHECK OUT THE LINEUP AT  
[APPALOOSAGRILL.COM/MUSIC](http://APPALOOSAGRILL.COM/MUSIC)

SUPPORTING  
MUSICIANS  
SINCE  
2003



### GRATUITY POLICY

A 20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE

[GF] = GLUTEN FREE [V] = VEGETARIAN [V+] = VEGAN

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# HAPPY HOUR

## FROM THE WELL

HAPPY HOUR  
3PM-6PM  
EVERYDAY!

+

KITCHEN OPEN LATE  
10PM-1:30AM  
EVERY NIGHT

### LIBATIONS

PBR CANS • 2

WELL LIQUOR • 4

HAPPY MEAL • 6

PBR & well shot

JAM-O / TULLY • 5

CASA NOBLE • 6

Organic crystal tequila

CUKE COSMO • 7

Cucumber-lime mell vodka,  
white cranberry, greenbar  
orange liqueur & cucumber

HORSE'S NECK • 7

Four roses bourbon, ginger ale,  
lemon juice, soda, angostura  
bitters, rocks, lemon wedge

MIMOSAS • 6

Casteller brut cava + juice:

Pomegranate

Orange

Cranberry

Ruby red

+1 add kombucha

### PICK A MULE

RUSSIAN • 6

Mell vodka

KENTUCKY • 6

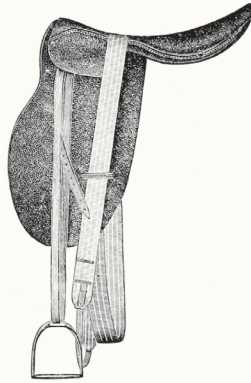
Four roses bourbon

MEXICAN • 6

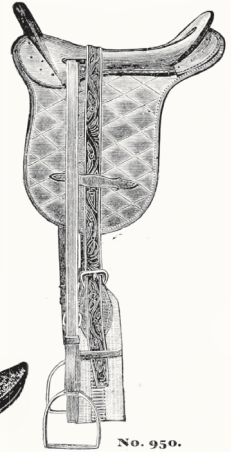
Portico tequila

COLORADO • 6

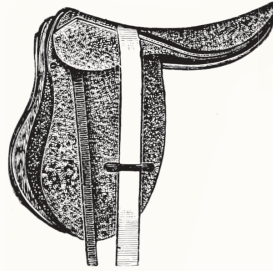
Cap rock gin



No. 946.



No. 950.



No. 947.

### BORN IN COLORADO

DRAFT BEER = \$2 OFF

Enjoy \$2 off all draft  
beers brewed in colorado

COLORADO CANS • 5

IPA, amber, mexican  
lager, pale ale

CAP ROCK • 6

Vodka or gin

CUKE COSMO • 7

Mell vodka

DRAFT WINE • 6

Jack rabbit hill farms  
& appaloosa grill  
collaborative custom  
blended red or white

