



LUNCH

HAPPY HOUR
3PM-6PM
EVERY DAY!



LIVE MUSIC
NIGHTLY AT 10PM



KITCHEN OPEN LATE
SERVING TO 1:30AM
EVERY NIGHT

HOUSE SALADS

FIELD GREENS [v] • 6
carrots, radishes, cherry tomatoes, cucumbers, croutons, choice of house dressing

CAESAR • HALF 6 / FULL 11
chopped romaine, white anchovies, radicchio, croutons, parmesan crisp

GRILLED SIRLOIN* & ROASTED VEGETABLE [GF] • 18
rocky mountain angus sirloin, watercress, braised turnips, butternut squash, fingerling potato, roasted tomatoes, gruyère cheese, point Reyes blue cheese vinaigrette

CHILLED CHICKEN SALAD • 16
citrus mojo chicken salad, fire roasted poblanos, cotija cheese, cilantro, corn chips, cherry tomatoes, red onions, pickled jalapeños, los locos vinaigrette

GRILLED COLORADO TROUT* • 18
house made fromage blanc, chilled farro, apples, cranberries, pancetta, radicchio, shaved brussels sprouts, field greens, marcona almonds, bacon vinaigrette

SMOKED BEETS & GRILLED PEARS [GF+v] • 16
field greens, grilled pears, apricots, smoked beets, red onions, candied pecans, jumpin' good goat cheese, pomegranate-agave balsamic vinaigrette

VINAIGRETTES [GF]

pomegranate-agave balsamic, lemon-herb, maine blueberry, point Reyes blue cheese, bacon

DRESSINGS [GF]

caesar, ranch, classic blue cheese

ADD-ON PROTEINS

PECAN SMOKED BACON	+3
GRILLED OR BLACKENED CHICKEN BREAST	+6
GRILLED SIRLOIN STEAK,* GRILLED COLORADO TROUT,* WILD SHRIMP*	+8
BUTTER POACHED MAINE LOBSTER* (3 OZ)	+12

SMALL PLATES

MOUSSE DUO • 12
smoked trout mousse, foie mousse, rye bread, lavash

CRISPY PIG EARS [GF] • 9
tender crispy fried pig ears, bacon marmalade, house green chile hot sauce

BAKED GOAT CHEESE [v] • 12
jumpin' good goat cheese, jalapeño jelly, roasted garlic, lavash crackers, charred green onion oil +4 add house made chorizo

BISON MEATBALLS & CRISPY HOUSE MOZZARELLA • 12
rock river ranch italian sausage fried house mozzarella, peperonata sauce, parmesan, micro basil

PICKLED DEVILED EGGS [GF] • 10
tomato chili pickled whites, bacon deviled yolks, serrano ham, crème fraiche, pork cracklin', green onion oil

VEGETABLE FRITTERS [v] • 9
cauliflower, carrot, sweet potato, zucchini, brussels sprouts, topped with fromage blanc

HOUSE SOUP

YOUR CHOICE OF CUP OR BOWL

TOMATO BISQUE [GF] • 5/8
house made tomato soup, parmesan, basil oil

SMOKED PORK GREEN CHILE [GF] • 6/9
house smoked pork, pueblo green chiles, tortilla strips, cotija, cilantro cream

VEGETARIAN GREEN CHILE [GF+v] • 5/8
pueblo green chiles, cotija, tortilla strips, cilantro cream

BISON CHILI COLORADO • 6/9
rock river ranch ground bison, black beans, green onion, cheddar, tortilla chips



WATER SERVED UPON REQUEST

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.

SIGNATURE BURGERS

SERVED WITH A SIDE OF YOUR CHOICE

FLAT TOP ELK* • 17

1/2 lb seared patty topped with arugula, goat cheese, foie gras onion jam, berry compote, crisp pancetta

WAGYU EGG & CHEESE BURGER* • 15

seared snake river farms beef, garlic aioli, arugula, crispy onions, cheddar, sunny side egg

LAMB SLIDERS* [GF] • 17

lamb patties, goat feta, cucumber, cilantro cream, red onion, crispy falafel "bun"

CLASSIC BURGERS

SALT & PEPPER, GRILLED TO ORDER
SERVED WITH A SIDE OF YOUR CHOICE

INCLUDES

LETTUCE	HOUSE PICKLES
TOMATO	HOUSE KETCHUP
ONION	BUTTER TOASTED BRIOCHE BUN

CLASSIC*

1/2 LB BEEF • 12

rocky mountain black angus

1/2 LB BISON • 14

rock river ranch

1/3 LB WAGYU • 10

snake river farms

TOPPERS

FOR CLASSICS OR SIGNATURE BURGERS

- +1 JALAPEÑOS
POBLANOS
HOUSE BBQ
SAUTÉED MUSHROOMS
CARAMELIZED ONIONS

- MELTED CHEESE:
CHEDDAR/SWISS/SMOKED
PROVOLONE/MUENSTER/
BLUE CHEESE/PEPPER JACK

- +2 FRIED EGG
DOUBLE CHEESE
SUB GLUTEN FREE BUN

- +3 PECAN SMOKED BACON
AVOCADO

WELTON ST. SPECIAL — \$12

HALF SANDWICH OF THE DAY + ONE SIDE OF YOUR CHOICE

SANDWICHES

SERVED WITH A SIDE OF YOUR CHOICE

FRIED CHICKEN • 14

buttermilk-thyme marinated chicken breast, fried golden brown, mustard aioli, gruyere, bacon, pear-brussel slaw, butter toasted brioche

CRISPY CRACKLING PORK • 15

tender mcdonald's farm breaded pork cutlet, peppadews, roasted garlic aioli, watercress, buttermilk vinaigrette, butter toasted brioche

VEGGIE HOAGIE [v] • 12

fried house mozzarella, basil marinated artichokes, watercress, warm peperonata sauce, drizzled with EVOO, balsamic reduction, toasted baguette

LENGUA "REUBEN" • 14

house corned thin sliced rock river ranch bison tongue, pastrami aioli, cider vinegar tossed red cabbage, carrots, melted swiss, toasted soft rye bun

FOUR CORNERS TURKEY • 14

roasted turkey, beer battered roasted poblano, mirasol chile jelly, caramelized onions, pepper jack cheese, jalapeño aioli, grilled jalapeño cheddar bread

WAGYU FRENCH DIP • 16

snake river farms thin sliced wagyu beef, horseradish jus, horseradish cream, toasted hoagie

BISON CUBANO • 16

rock river ranch smoked brisket, 18-month aged serrano ham, mojo vinaigrette, yellow mustard, house pickles, gruyère on a pressed ciabatta bun



HEARD ABOUT OUR STEAK PROGRAM?
LET'S TALK!

SIDES

INCLUDED SIDES

FIELD GREENS SALAD
FRENCH FRIES
SWEET POTATO FRIES
PEAR-BRUSSEL SLAW

SUB SIDES

+2 TRUFFLE FRIES
GLUTEN FREE BUN
ANY SOUP
+3 CUP GREEN CHILE MAC & CHEESE
PORK CRACKLINS
+4 CUP PANCETTA MAC & CHEESE
PORT-BLUE CHEESE BRUSSELS SPROUTS
SAFFRON HARISSA ROASTED CAULIFLOWER

HOUSE FAVORITES

SIDES INCLUDED

SAFFRON CAULIFLOWER

[GF+v] • 15

grilled cauliflower steak, mushroom demi, black bean purée, wild mushrooms, roasted tomatoes, cilantro oil

FISH & CHIPS • 16

beer battered maine haddock, fries + pear-brussel slaw, house tartar, fresh lemon wedges

MAINE LOBSTER* ROLL • 26

warm buttered lobster, parsley, scallions, toasted roll + lobster butter & lemon wedges

FOUR CHEESE LOBSTER* & ROOSTER COMB

MACARONI • 28

fontina, parmesan, asiago, sharp cheddar, maine lobster, shell stock, toasted bread crumbs

LIVE MUSIC NIGHTLY!

APPALOOSA GRILL IS A LOCALLY OWNED AND OPERATED RESTAURANT OPEN 365 SINCE 2001

EXECUTIVE CHEF LEVI RUSSELL



@APPALOOSAGRILL