



HAPPY HOUR

FROM THE KITCHEN

HAPPY HOUR
3PM-6PM
EVERY DAY!

+

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

SMALL PLATES

ITALIAN BISON MEATBALLS • 9
rock river ranch bison italian sausage,
house fried mozzarella, peperonata
sauce, parmesan, basil oil, micro basil

**GREEN CHILE MAC &
CHICKEN OR SAUSAGE • 9**
cup of green chile mac and cheese
with your choice of breaded chicken
tenders or spicy bison sausage,
whole grain mustard, house pickles

WINGS [GF] • 12
brined, fried boulder natural chicken,
choice of buffalo or dry green chile
rub, celery, carrots, choice of ranch,
blue cheese or green chile hot sauce

WAGYU EGG & CHEESE BURGER* • 12
seared snake river farms beef, garlic
aioli, arugula, crispy onions,
cheddar, sunny side egg, side slaw

**MAINE LOBSTER ROLL*
28 FULL / 16 HALF**
butter poached maine lobster,
parsley, scallions, lemon, butter
toasted roll, clarified butter

BREAKFAST CHIMICHANGA • 12
house made chorizo, hash browns,
cheddar scrambled eggs rolled
in a flour tortilla, deep fried, smoked
pork green chile, cilantro crema,
pico de gallo, micro cilantro

STEAK SLIDERS(3) • 15
seared tenderloin & sirloin, roasted
poblano peppers, caramelized onions,
creamy cheese sauce, wild arugula

STEAMED MUSSELS • 13
p.e.i. mussels, house made chorizo,
roasted green chiles, tomato-saffron
broth, wilted arugula, micro cilantro,
parmesan crostini

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

WAGYU* [GF]
grilled sirloin beef steak

CHICKEN [GF]
blackened shredded chicken tinga

SHRIMP* [GF]
tomato-lime ceviche

VEGETARIAN [GF]
crimini mushrooms

3 OF THE SAME

\$10

MIX + MATCH

\$4 EACH

VEGETARIAN

BAKED GOAT CHEESE [v] • 8
jumpin' good goat cheese, jalapeño
jelly, roasted garlic, charred green
onion oil, lavash crackers

CHILE RELLENO ROLLS(2)[v] • 8
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

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

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EVERY DAY!

+

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:

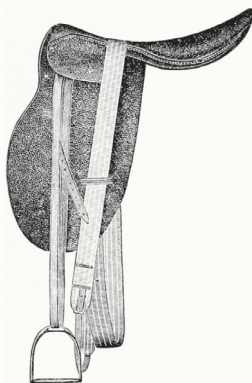
Pomegranate

Orange

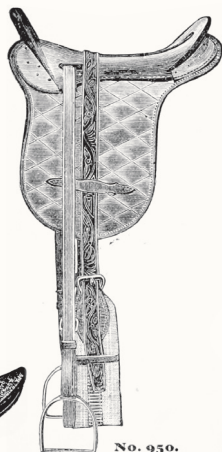
Cranberry

Ruby red

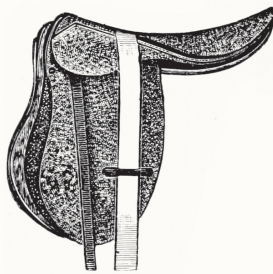
+1 add kombucha



No. 946.



No. 950.



No. 947.

PICK A MULE

RUSSIAN • 6

Mell vodka

KENTUCKY • 6

Four roses bourbon

MEXICAN • 6

Portico tequila

COLORADO • 6

Cap rock gin

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

