

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Granny Smith Apples
Toasted Ciabatta 16

SHORT RIB POUTINE

French Fries, Cheese Curds, Cheddar Cheese, Smothered in Brown Gravy 15

SQUASH FRIES GF

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce 12

DUCK EGGROLLS

Yellow Curry, Duck Confit, Red Onions, Carrots, Cabbage with Mango Sweet Chile 13

JALAPENO POPPERS GF

Bacon-Wrapped Cheddar, Gorgonzola, Cream Cheese Stuffed Jalapeños 13

HOT WINGS GF

Your Choice of Traditional Buffalo, Habanero or Sambal Garlic Chili Sauce Topped with Gorgonzola
1/2 Dz 9 — Full Dz 18

SOUPS

*Soup and Salad Combination 19

PORK GREEN CHILI SOUP

Braised Pork, Fire Roast New Mexico Green Chili, Tomatoes, Onions, Garlic, Shallots, Topped with Crispy Corn Tortilla Strips 8/14

*BUTTERNUT SQUASH CURRY GF

Roasted Butternut Squash, Onions, Garlic, Ginger, Yellow Curry, Lemongrass Stock, Coconut Milk Topped with Fried Basil and Sweet Soy (vegan) 8/14

SALADS

Add Seasoned Tofu 4/ Grilled Chicken 4/ Blackened Salmon 8

HOUSE GF

Local Organic Mixed Greens, Carrots, Onions, Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 12

PICKLED BEET GF

Local Organic Mixed Greens, Pickled Red & Golden Beets, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, With Champaign Vinaigrette 17

SPICY ATOMIC CHICKEN

Breaded Chicken Tenders, Bibb Lettuce, Carrots, Onions, Tomatoes, Gorgonzola, Bacon With Roasted Garlic Ranch Dressing 18

AVOCADO & SALMON GF

Kochi Chili Crusted Sustainably Caught Salmon Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Green & Red Onions With Ginger Lime Vinaigrette 21

THE FLORADORA SALOON

SUMMER LUNCH MENU 2021

ENTREE

FERGUSON FARM PRIME CUT GF

10 oz Locally Raised Grass Fed Beef with Roasted Garlic Whipped Potatoes, Grilled Marinated Asparagus with Port Wine Demi-Glace 35

ROSEMARY GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Kale, Tossed in Chimichurri (vegan) 26

DIABLO BOWL

Spicy Coconut Yellow Curry Broth, Ramen Noodles, Pulled Chicken, Julienned Vegetables, Bean Sprouts, Tempura Jalapeños 21

CRISPY SALMON FISH TACOS

Two Tacos Served with Asian Slaw, Mango Salsa in Wonton Shells with Sweet Soy Drizzle. Salad with a Ginger Lime Vinaigrette 23

FISH N CHIPS

Tempura Battered Sustainable Alaskan Cod with Cole Slaw, French Fries & Tartar Sauce 22

PHO GF

Thinly Sliced Beef, Rice Noodles, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Jalapeños & Garlic, Dried Serrano Chiles in Duck Bone Broth 21

SANDWICHES

Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

THE BOY

Turkey, Center Cut Bacon, Pepper Jack Cheese, Butter Leaf, Tomatoes, Basil, Avocado Chipotle Aioli on Ciabatta 19

SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli on Local Fresh Baguette With Pho Broth 22

OYSTER MUSHROOM PHILLY

Oyster Mushrooms, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts, Kale with Sambal Chili Honey Aioli on Local Fresh Baguette 20

CHICKWICH

Fried Marinated Chicken Breast, Muenster, House Coleslaw, Dill Pickles Local Honey Aioli on Potato Bun 19

LOCAL GRASS-FED BURGERS

Ferguson Family Ranch in Ridgway, CO

Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame (Substitute Grilled Chicken)

ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Gorgonzola Cheese, Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 22

MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Chipotle Aioli on Potato Bun 22

FRIED AVOCADO BURGER

Panko Crusted Avocado, Pepperjack Cheese, Bibb Lettuce, Tomatoes and Pickles, With Roasted Garlic Ranch on Potato Bun 21

PALEO BURGER GF

Mushrooms, Egg, Bacon, Avocado, Bibb Lettuce, Tomatoes and Dill Pickles, Lemon Herb Aioli with Sweet Potato Hash 22 (Bun/Sides Not Included)

TOFU/QUINOA BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado, Bibb Lettuce, Tomatoes and Dill Pickles Lemon-Herb Aioli on Potato Bun 19

BASIC BURGER

Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 18

\$1 Cheese - Tillamook Cheddar/ Muenster/ Pepper Jack/ Gruyere/ Provolone/ Brie/ Gorgonzola

\$1 Toppings - Oyster Mushrooms / Caramelized Onions / Pico de Gallo / Kimchi / Slaw / Chimichurri / Aioli / Ranch Dressing / Fresh Jalapeno

\$3 Toppings - Center Cut Bacon / Fresh Avocado / Fried Avocado / Local Free Range Egg

SIDES

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| French Fries | 8 | Gluten Free Bun | 3 |
| Truffle Fries | 10 | Dressings | 1 |
| Sweet Potato Chips | 8 | Aioli | 1 |
| Edamame | 8 | Pico de Gallo | 2 |
| Fish Taco | 5 | Guacamole | 5 |
| Crispy Avocado Taco | 5 | Avocado | 3 |
| 3 Chicken Fingers ⁵ Cole Slaw & Honey Mustard | 10 | Bacon | 4 |
| Baked Mac N Cheese ⁵ with Short Ribs | 12 | Jalapeno | 1 |
| | | Local Free Range Egg | 3 |

No substitutions / Inform your server of food allergies / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses
Buy the Kitchen a Round 9