

# APPETIZERS

## HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Apples & Toasted Ciabatta 16

## SHORT RIB POUTINE

All Natural Colorado Short Ribs, French Fries, Cheese Curds, Cheddar Cheese, smothered in Brown Gravy 16

## SQUASH FRIES GF

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce 14

## DUCK EGGROLLS

Duck Confit, Yellow Curry, Red Onions, Carrots, Cabbage with Mango Sweet Chile 14

## JALAPENO POPPERS GF

Bacon-Wrapped Jalapeños stuffed with Cheddar, Gorgonzola & Cream Cheese 14

## HOT WINGS GF

Your Choice of Traditional Buffalo (with gorgonzola), Sambal Garlic Chili (with bean sprouts) Or Habanero  
1/2 Dz 9 — Full Dz 18

# SOUPS

## PORK GREEN CHILI SOUP GF

Braised Pork, Fire Roasted New Mexico Green Chili, Tomatoes, Onions, Garlic, Shallots, Topped with Crispy Corn Tortilla Strips 9/15

## BUTTERNUT SQUASH CURRY

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

# SALADS

Add Blackened Tofu 6/ Grilled Chicken 9/ Blackened Salmon 14

## HOUSE GF

Local Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 13

## PICKLED BEET GF

House Pickled Red & Gold Beets, Local Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, with Champagne Vinaigrette 17

## AVOCADO & SALMON GF

6oz Sustainable Kochi Chili Crusted Salmon, Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Red & Onions with Ginger Lime Vinaigrette 23

## ATOMIC CHICKEN

Breaded Chicken Tenders tossed in House BBQ Wing Sauce, Bibb Lettuce, Carrots, Red & Green Onions, Cherry Tomatoes, Gorgonzola, Bacon Bits with Roasted Garlic Ranch Dressing 18

## CHICKEN WALDORF

Roasted Local Chicken, Organic Mixed Greens, Red & Green Onions, Carrots, Green Apples, Walnuts, Gorgonzola With Roasted Apple Vinaigrette 18

## STEAK SALAD

Gilled Prime Flank Steak, Local Organic Baby Kale, Carrots, Red & Green Onions, Tomatoes, Gorgonzola, Sweet Potato Chips with Gorgonzola Dressing 22

# THE FLORADORA SALOON

## SUMMER LUNCH MENU 2022

M-F 11AM-2:30PM

# ENTREE

## FERGUSON FARM PRIME CUT GF

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

## SESAME GINGER GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard, with Yellow Coconut Curry (vegan) 26

## COCONUT CURRY MUSSELS

PEI Mussels, Red Curry, Coconut Milk, Julienned Vegetables, Bean Sprouts, Wonton Strips 23

## FISH N CHIPS

Sustainably Caught Tempura Battered Cod, Cole Slaw, French Fries with Tartar Sauce 24

## CRISPY SALMON FISH TACOS

2 Tacos Served with Asian Slaw, Mango Salsa in Wonton Shells with Sweet Soy Drizzle  
Small Salad with Ginger Lime Vinaigrette 23

## PHO GF

Thinly Sliced Kobe Beef, Rice Noodles, Duck Bone Broth, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Garlic & Jalapenos, Dried Serrano Chiles 22

## DIABLO BOWL

Pulled Chicken, Ramen Noodles, Spicy Coconut Yellow Curry Broth, Julienned Vegetables served with Bean Sprouts & Tempura Jalapeños 22

# 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 Fresh Local Ciabatta 20

## SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli on Fresh Local Baguette With Pho Broth 23

## MUSHROOM PHILLY

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

## CHICKWICH

Fried Marinated Chicken Breast, Muenster, House Coleslaw, Dill Pickles Local Honey Aioli on Potato Bun 21

# BETWEEN THE BUNS

Grass-Fed Beef from Ferguson Family Ranch in Ridgway, CO  
Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

## ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 23

## MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes, and Dill Pickles with Chipotle Aioli on Potato Bun 23

## FRIED AVOCADO BURGER

Panko Crusted Avocado, Pepper Jack Cheese, Bibb Lettuce, Tomatoes and Dill Pickles with Roasted Garlic Ranch on Potato Bun 22

## PALEO BURGER GF

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms, Avocado, Bibb Lettuce, Tomatoes and Dill Pickles Lemon Herb Aioli with Sweet Potato Hash 23 (Bun/Sides Not Included)

## TOFU/QUINOA VEGGIE BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado, Bibb Lettuce and Dill Pickles with Lemon-Herb Aioli on Potato Bun 20

## BASIC BURGER

Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 19

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

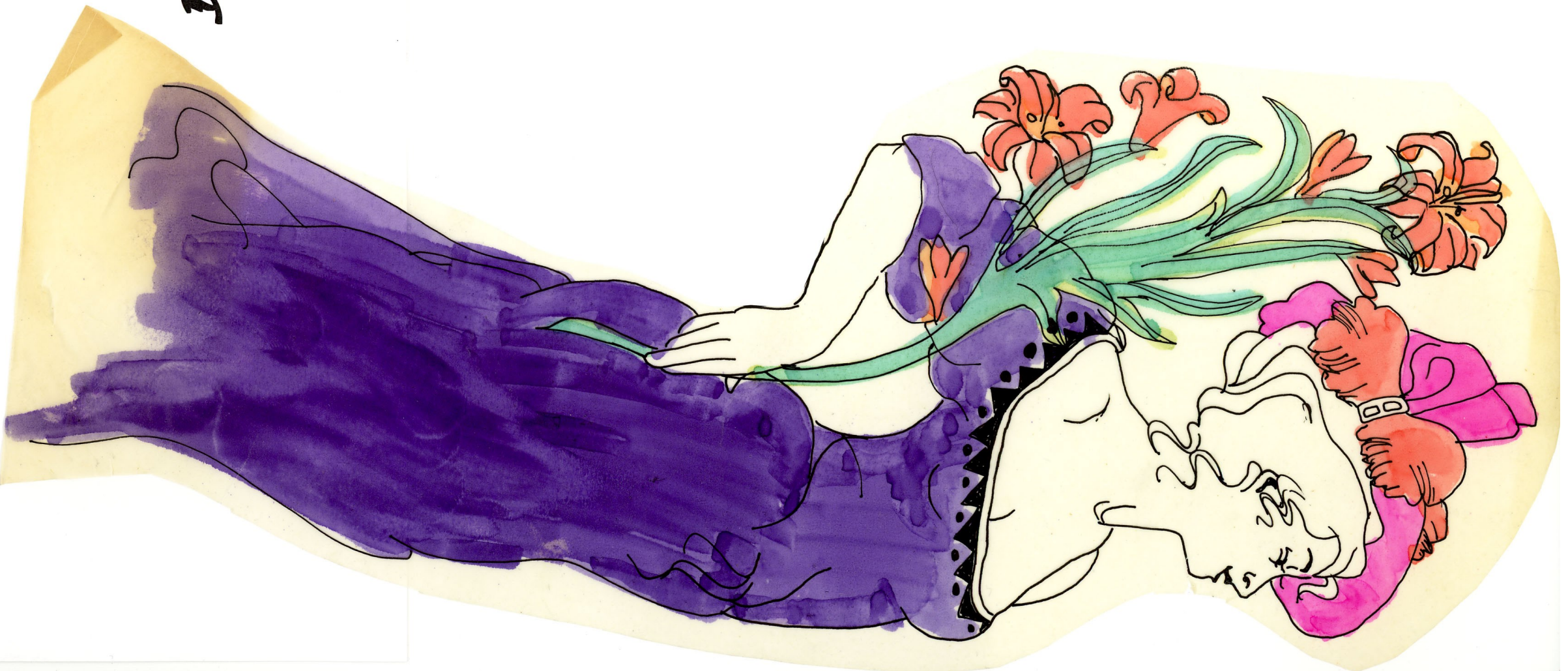
\$1 Toppings - Oyster Mushroom Medley / Caramelized Onions / Pico de Gallo / Kimchi / Slaw / Chimichurri / Aioli / Ranch Dressing / Fresh Jalapeno

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

# SIDES

French Fries	8
Truffle Fries	10
Sweet Potato Chips	8
Edamame	8
Fish Taco	5
Crispy Avocado Taco	5
3 Chicken Fingers Cole Slaw & Honey Mustard	12
Bacon Mac N Cheese with Green Chili	14
Pico de Gallo	2
Grilled Marinated Asparagus	10

No substitutions / Inform your server of food allergies/ 3% service fee applied to all tickets in response to wage disparity and rising operational costs/  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses



*Floradora*  
*Saloon*