

THE FLORADORA SALOON

APRES SKI MENU 2022 3:30-5PM

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Served with Sliced Apples & Toasted Ciabatta 16

JALAPENO POPPERS ^{GF}

Bacon Wrapped Stuffed Jalapeños 13

SQUASH FRIES ^{GF}

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce (Vegan) 12

HOT WINGS ^{GF}

Traditional Buffalo / Habanero / Sombal Garlic Chili Wing Sauce 9/18

DUCK EGGROLLS

Mango Sweet Chili Sauce 13

SHORT RIB POUTINE

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

SOUPS

DUCK GUMBO

Duck, Crawfish, Andouille, Okra, Served with Rice and Toast Point 9/15

BUTTERNUT SQUASH CURRY ^{GF}

Roasted Butternut Squash, Red Curry, Lemongrass, Coconut Milk (Vegan) 8/14

DUCK FRENCH ONION

Duck Confit, Sweet Onions, Red Onions, Shallots, Garlic, Duck Stock (bowl only) 12

DIABLO BOWL

Pulled Chicken, Ramen Noodles, Spicy Coconut Red Curry Broth, Julienned Vegetables, served with Bean Sprouts & Tempura Jalapeños 21

PHO ^{GF}

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

SALADS

Add Grilled Chicken 6/ Blackened Tofu 5/ Blackened Salmon 12

HOUSE ^{GF}

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

PICKLED BEET ^{GF}

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

SPICY ATOMIC CHICKEN

Breaded Chicken Tenders in House BBQ Wing Sauce, Bibb Lettuce, Carrots, Onions, Tomatoes, Gorgonzola, Bacon Bits with Roasted Garlic Ranch Dressing 17

AVOCADO & SALMON ^{GF}

6oz Kochi Chili Salmon, Bibb Lettuce, Kimchi, Avocado, Bacon, Carrots, Green & Red Onions with Ginger Lime Vinaigrette Dressing 21

STEAMERS

COCONUT CURRY MUSSELS

PEI Mussels, Red Curry, Coconut Milk, Julienned Vegetables, Bean Sprouts, Wonton Strips 21

SEAFOOD GUMBO FRIES

PEI Mussels, Manila Clams, Shrimp, Crawfish, Duck Confit, Andouille Sausage, Okra, Dark Roux Over French Fries 22

PLATTERS

STEAK POMME FRIES

12oz Local Strip Loin, Truffle Fries, Grilled Marinated Asparagus, Demi 32

SPAGHETTI SQUASH ^{GF}

Roasted Spaghetti Squash, Quinoa, Mushrooms, Rainbow Chard with Chimichurri (vegan) 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 (Small Salad 2/ Substitute Grilled Chicken 3/ Gluten Free Bun 3)

ABBB BURGER

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

MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes and Dill Pickles with Chipotle Aioli on Potato Bun 22

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 served with Duck Bone Broth 22

CHICKWICH

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

PALEO BURGER ^{GF}

Ferguson Farms Beef Pattie, Mushrooms, Egg, Bacon, Avocado, Lemon Herb Aioli with Sweet Potato Hash 22 (Bun/Side not included)

TOFU/QUINOA VEGGIE BURGER

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

MUSHROOM PHILLY

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

SIDES

Fish Taco	5	Guacamole	5	Edamame	8
3 Chicken Fingers	10	French Fries	8	Steamed Broccoli	8
Bacon Mac N Cheese	12	Truffle Fries	10	Cheddar Bacon Broccoli	10
With green chilies		Sweet Potato Chips	8		

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

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