

THE FLORADORA SALOON

WINTER DINNER MENU 2022
EVERY EVENING 5PM-9PM

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Apples & Toasted Ciabatta 16

DUCK EGGROLLS

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

SQUASH FRIES GF

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

JALAPENO POPPERS GF

Bacon-Wrapped Jalapeños stuffed with Cheddar, Gorgonzola & Cream Cheese 13

HOT WINGS GF

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

COLORADO SHORT RIB POUTINE

All Natural Colorado Short Ribs, French Fries, Cheese Curds, Cheddar Cheese smothered in Brown Gravy 15

COCONUT CURRY MUSSELS

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

SOUPS

DUCK GUMBO

Crawfish, Duck, Andouille Sausage, Okra, Onions, Celery, Bell Peppers, Dark Roux served with Rice 9/15

BUTTERNUT SQUASH CURRY

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

DUCK FRENCH ONION

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

DIABLO BOWL

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

PHO GF

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

SALADS

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

HOUSE GF

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

ATOMIC CHICKEN

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

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

ENTREES

COLORADO LAMB CHOPS GF

8oz Herb Roasted Lamb Chops, Sweet Potato Purée, Sautéed Broccolini with Mint Chimichurri 42

PAELLA

PEI Mussels, Manila Clams, Shrimp, Chorizo Sausage, Chicken, Onions, Red & Green Bell Peppers, White Wine, Risotto, with Saffron Tomato Jus 36

BASIL SALMON

8oz Sustainably Caught Salmon, Green Onions, Ginger Sesame Spaghetti Squash, Sautéed Broccolini, Duck Bone Broth 32

FERGUSON FARM PRIME CUT GF

12oz Locally Raised Grass Fed Beef, Roasted Garlic Whipped Potatoes, Grilled Marinated Asparagus with Port Wine Demi-Glace 38

TOMAHAWK PORK CHOP GF

10oz Maple Tomahawk Pork Chop, Roasted Garlic Whipped Potatoes, Sautéed Broccolini with Bourbon Maple Apples & Port Wine Demi-Glace 37

ROSEMARY GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard, with Chimichurri (vegan) 29

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

PALEO BURGER GF

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms, Avocado, Lemon Herb Aioli with Sweet Potato Hash (Bun/Sides Not Included) 22

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

Bacon Mac N Cheese with Green Chili	12	Whipped Potatoes	9
French Fries	8	Grilled Asparagus	10
Truffle Fries	10	Steamed Broccolini	8
Sweet Potato Chips	8	Cheddar Bacon Broccoli	10
Edamame	8	If Ya Know Ya Know	;))

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