

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 15

SQUASH FRIES GF

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce 12

DUCK EGGROLLS

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

JALAPENO POPPERS GF

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

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

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

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

PICKLED BEET GF

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

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

AVOCADO & SALMON GF

6oz Sustainably Caught Kochi Chili Crusted Salmon, Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Green & Red Onions with Ginger Lime Vinaigrette 21

THE FLORADORA SALOON

WINTER LUNCH MENU 2022

M-F 12-2:30PM

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

ROSEMARY GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard with Chimichurri (vegan) 26

COCONUT CURRY MUSSELS

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

FISH N CHIPS

Sustainably Caught Tempura Battered Cod, Cole Slaw, French Fries with Tartar Sauce 22

CRISPY SALMON FISH TACOS

Two 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 21

DIABLO BOWL

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

MUSHROOM PHILLY

Oyster Mushrooms, 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 19

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

FRIED AVOCADO BURGER

Panko Crusted Avocado, Pepper Jack Cheese, Bibb Lettuce, Tomatoes and Dill Pickles with Roasted Garlic Ranch on Potato Bun 21

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 22 (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 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

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	10
Bacon Mac N Cheese with Green Chili	12
Pico de Gallo	2
Guacamole	5
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