

# SOUTH PARK SALOON

## M E N U

### APPETIZERS

#### SPINACH ARTICHOKE DIP

DIP-Served in a TOASTED ARTISIAN BREAD BOULE WITH CARROTS AND CELERY \$10.00

#### CHICKEN WINGS

10 JUICY WINGS IN YOUR CHOICE OF SAUCE: BUFFALO, PARMESAN GARLIC, WHISKEY BBQ. SERVED WITH BLUE CHEESE, BUTTERMILK RANCH. \$15.00

#### COCONUT SHRIMP

TENDER SHRIMP IN A CRISPY COCONUT BREADING WITH A SWEET CHILI-APRICOT SAUCE. \$12.00

#### BASKET OF FRIES

CLASSIC \$7.00 ADD CHEESE \$1.00 ADD BACON \$1.00 TRUFFLE PARMESAN FRIES ADD \$3.00

#### BUFFALO CAULIFLOWER

SERVED WITH RANCH OR BLUE CHEESE \$9.00

#### BATTERED ONION RINGS

SERVED WITH RANCH \$9.00

#### BATTERED MUSHROOMS

SERVED WITH RANCH \$9.00

#### PUB PRETZELS

SERVED WITH BEER CHEESE AND BEER MUSTARD \$11.00

### DESSERT

#### CARAMEL APPLE EMPANADAS

FRESH APPLES WRAPPED IN EMPANADA DOUGH, SERVED WITH A HOMEMADE BOURBON CARAMEL DIPPING SAUCE \$8.00

#### CHEESECAKE

SERVED WITH MIX BERRY SAUCE \$8.00

### SOUPS & SALADS

#### HOUSE SALAD

MIXED GREENS WITH CUCUMBER, ONION, HEIRLOOM TOMATO AND CARROTS. DRESSINGS BUTTERMILK RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, SMALL \$6.00 LARGE \$8.00

#### CAESAR SALAD

ROMAINE TOSSED WITH CROUTONS AND PARMESAN CHEESE IN A CLASSIC CAESAR DRESSING.\* SMALL \$8.00 LARGE \$11.00  
\*DRESSING CONTAINS RAW EGG.

#### SPINACH SALAD

FRESH SPINACH WILD MUSHROOM BLEND PICKLED RED ONIONS CANDIED PECANS GOAT CHEESE BALSAMIC VIN. SMALL \$8.00 LARGE \$11.00

#### CAPRESE SALAD

HEIRLOOM TOMATOES FRESH MOZZ BASIL PUREE BALSAMIC REDUCTION FRESH GREENS \$11.00

TOP YOUR SALAD WITH GRILLED OR BLACKENED CHICKEN OR CHOPPED BEEF \$5.00 ANCHOVIES \$1.50 SAUTEED GARLIC OR BLACKENED SHRIMP \$6.00

#### SOUP DU JOUR

ASK ABOUT TODAY'S FRESH SOUP. CUP \$5.00 BOWL \$7.00

#### SOUTH PARK RED CHILI

TRADITIONAL BEEF AND BEAN CUP \$6.00 BOWL \$8.00 ADD BREAD BOULE \$3.00

ALL TO GO ORDERS \$1.50 UP CHARGING FOR PACKAGING  
\*\*IT IS NOT ADVISED TO CONSUME RAW OR UNDER-COOKED FOODS, ESPECIALLY FOR YOUNG CHILDREN AND MATURED ADULTS.

# SOUTH PARK SALOON

## M E N U

### PIZZA PIES

12" CHEESE PIE  
\$15.00

Sauces: House Red, House White, Basil  
Pesto, EVOO

TOPPINGS: \$1.00

Pepperoni, Sausage, Bacon, Grilled Chicken, Blackened  
Chicken, Ham, Garlic, Onion, Fresh Spinach, Fresh  
Jalapeños, Fresh Basil, Mushrooms, Pineapple, Bell  
Pepper, Artichoke Hearts, Pepperoncini, Olive Mix.

### ENTREES

#### PORK BELLY TACOS

Candied Pork Belly Slaw Blend Grilled  
Pineapple Honey Soy Glaze \$16.00

#### REUBEN SANDWICH

Classic Shaved Corn Beef Kraut  
1,000 Island Swiss on Toasted Marbled  
Rye (can also substitute Turkey) \$15.00

#### SASQUATCH GRILLED CHICKEN SANDWICH

Bacon Choice of Cheese Heirloom  
Tomato Lettuce Onion \$16.00

#### GRILLED CAPRESE CHICKEN SANDWICH

Basil Pesto Mayo Fresh Mozz Heirloom  
Tomato Lettuce Onion Balsamic  
Reduction \$15.00

#### SOUTH PARK PO BOY

Garlic Sauteed Shrimp Spicy Remoulade  
Sauce Lettuce Heirloom Tomato Pico  
\$15.00

#### GRILLED CHEESE SANDWICH

South Park Saloon Cheese Combo  
Grilled to Melt Perfection. Served with  
Fries and a Pickle Wedge. \$9.00 Add Beer  
Brined Turkey Breast \$5.00

### ENTREES

#### SOUTH PARK CHEESESTEAK

Roasted Tri-Tip with Caramelized Onions,  
Mushrooms, and Pickled Bell Peppers topped with  
Choice of Cheese, White American or Swiss Cheese  
on a Hoagie Roll. Served with Fries \$16.00  
Add Cup of Au Jus \$1.00

#### CHICKEN TENDERS

Served with Fries  
Choose with Buffalo or BBQ sauce,  
Buttermilk Ranch or Blue Cheese  
Dressing. \$12.00

#### SASQUATCH BURGER

Colorado Chuck, Beef Brisket and Pork Belly Burger  
Grilled to your request. \*\* Served on a Brioche Bun with  
Bacon, Lettuce, Heirloom Tomato, and Onion. Choice of  
Cheese: Cheddar, Swiss, Pepperjack, American or Blue  
Cheese. With Fries. \$16

#### SOUTH PARK MUSHROOM SWISS BURGER

Colorado Chuck, Beef Brisket and Pork Belly Burger  
Grilled to your request. \*\* Served on a Brioche Bun  
covered in Red Wine Demi Mushrooms and Melted Swiss  
\$15.00

#### SOUTH PARK BLTA

Applewood Smoked Bacon, Avocado, Lettuce,  
Heirloom Tomato with Mayo or try our Special Garlic  
Aoli, on Toasted Challah Bread, with Fries and a Pickle  
Wedge. \$11.00  
Add our In House Beer Brined Roasted Turkey Breast  
\$5.00

#### BLACKENED CHICKEN QUESADILLA

With Cheddar and Pepperjack Cheeses. Served with  
Pickled Jalapeños, Pico de Gallo and Cilantro Jalapeño  
Crema on the side. \$11.00 Add Fresh Avocado \$1.00

#### SUBSTITUTIONS

House Salad, Cup O'Soup, \$2.00  
Caesar Salad \$3.00

ALL TO GO ORDERS \$1.50 UP CHARGING FOR PACKAGING  
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# SOUTH PARK SALOON

## DRINK MENU

### DRAFTS

SOULCRAFT BREWERY SALIDA CO  
CENT-MENTAL IPA

SOULCRAFT BREWERY SALIDA CO  
SKYFIRE HAZY IPA

NEW BELGIUM CO  
MOUNTAIN TIME LAGER

OSCAR BLUE'S CO  
DALES PALE ALE

OUTER RANGE CO  
LEAVE THE LIFE BELOW STOUT

THE BAKERS BREWERY  
BUZZ BIRD BELGIUM HONEY WHEAT

DILLON DAM BREWERY CO  
SWEET GEORGE'S BROWN

### CANNED AND BOTTLED BEER

COORS BANQUET. COORS LIGHT. BUD. BUD LIGHT  
MILLER HIGH LIFE. MILLER LITE PBR TALL BOY  
FAT TIRE. VODO RANGER IPA  
DOSEQUIS LAGER PACIFICO 90 SHILLING  
CORONA. HARD SELTZER

SEE SPECIAL BOARD FOR  
ROTATING 12 & 16 OZ CANS

### WINES

BY THE GLASS OR BOTTLE

### REDS

CASTLE ROCK PINOT NOIR  
TALIA MALBEC  
CASTLE ROCK CABERNET SAUVIGNON  
ROUND HILL MERLOT

### WHITES

NUGAN ESTATES CHARDONNAY  
RIFF PINOT GRIGIO  
BRANCOTT SAUVIGNON BLANC  
FORTE DE CEGO VIHNO VERDE  
PROSECCO

### HAPPY HOUR

\$100 OFF WELLS DRAFTS,  
DOMESTIC BOTTLES AND  
SIGNATURE COCKTAILS  
\$200 OFF PITCHERS  
\$1600 ALL WINE BOTTLES  
\$100 OFF ALL APPS

# SOUTH PARK SALOON DRINK MENU

## SIGNATURE COCKTAILS

### SALOON ICE TEA

BRECK BOURBON OR VODKA, LEMONADE, ICED TEA, AND ORANGE SLICE

### SALOON MARGARITA

HORNITOS SILVER, LIME, GINGER BEER FLOAT

### SOUTHPARK COFFEE

SOUTH PARK WHISKEY, BAILEYS, COFFEE

### GINGER MULE

BRECK BOURBON OR VODKA, FIJI GINGER, FRESH LIME

### SMOKED WHISKEY SOUR

WOODY CREEK RYE, SMOKED HONEY SOUR, BORDEUX CHERRY

### SOUTH PARK MANHATTAN

WOODY CREEK RYE, SWEET VERMOUTH, BITTERS

### BRECK HOT SPICED WHISKEY CIDER

BRECK SPICED WHISKEY, APPLE CIDER

### SALOON BLOODY MARY

BRECK VODKA, SALOON MIX,

### EARLY GREY HOT TODDY

BRECK BOURBON, EARL GREY TEA, FIJI GINGER,  
LEMON

### CHERRY SMASH

BRECK GIN, FRESH LIME, BORDEUX CHERRYS, GINGER ALE

### CUCUMBER LIME SOAD

STOLI CUCUMBER, FRESH LIME, GINGER BEER, SODA

### MAPLE OLD FASHION

WHISTLE PIG 6 YEAR BOURBON, MAPLE, CANDID ORANGE PEEL

### VANILLA RYE OLD FASHION

WHISTLE PIG 10 YEAR RYE, BITTERS, VANILLA, CANDID  
ORANGE PEEL