

SADDLERIDGE

...take a bite of the Old West

General Store Provisions

Stock up for the adventure ahead

BACON JERKY 9.00 gf
six pieces / sugar glazed

SOURDOUGH BISCUITS 7.00 v
from a recipe as old as the west / huckleberry jam / Colorado honey butter

FARMHOUSE CHEESES 13.00 v
*all locally sourced / crusty bread / house pickles
Haystack Buttercup / MouCO ColoRouge / Avalanche Midnight Blue*

Chuck Wagon Buffet 19.00

*Hearty Soups, Stews, Greens and Dessert to fill your belly and get you back on the trail
Ask your server for more details*

Hot Soups and Cold Snacks

CHICKEN TORTILLA SOUP 9.00 gf
queso cotija / avocado

BUFFALO AND BLACK BEAN RED
CHILE 11.00
tortillas / sour cream

COWBOY CAVIAR 8.00 gf v
a tex-mex staple / tortilla chips

PIMENTO CHEESE 9.00 gf v
a southern staple / tortilla chips

Greens

STEAKHOUSE WEDGE 16.00 gf
*comes with a knife / iceberg / tomatoes /
blue cheese / pork belly / scallions*

COWBOY COBB 17.00 gf
*romaine / tomatillo ranch / black beans /
pulled pork / tortilla bits / cheddar /
tomatoes / avocado*

CAMPFIRE GRAINS 15.00 v
*farro / barley / butternut squash /
poblano peppers / carrots / cauliflower /
cilantro-lime vinaigrette*

KALE CAESER 14.00 gf
*kale / romaine / ancho Caesar dressing /
cotija cheese / pepitas / garlic crouton*

Sandwiches

*Served with a side of Cowboy Beans or Green Salad
Gluten free bread is available*

RANCH CHICKEN 13.00

*ancho grilled chicken breast / tomatillo ranch / shredded lettuce/
bacon / tomato / brioche bun*

BUFFALO SLOPPY JOE 15.00

*sautéed wild mushrooms / cowboy bbq /
crispy onions / brioche bun*

VENISON TACOS 16.00

flour tortillas / flank steak / tomatillo salsa / cilantro / onion / crema

GRILLED CHEESE 12.00 v

*herb butter / tillamook cheddar / heirloom tomato / pesto
add bacon 2.00*

Old West Classics

These items take a little longer to prepare

CHICKEN FRIED STEAK 22.00

buttermilk marinade / cream gravy / garlic mashies / corn relish

BUFFALO MEATLOAF 24.00

chuck wagon gravy / green chile mac n' cheese / fried onions

FIRE ROASTED VEGETABLE ENCHILADAS 19.00 v

butternut squash / cauliflower / peppers / corn / beans / mole / cotija / pickled onions

ROCKY MOUNTAIN CAMPFIRE TROUT 25.00 gf

in foil / lemon butter / herbs / wild rice stuffing

*Welcome to our Living Museum of the Old West.
Please enjoy the history around you and ask your server about the self-guided tour.*

v = vegetarian gf = gluten free

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Executive Chef, Adam Roth 9/18/18 Sous Chef, Adam Ostafinski