

AVIATOR'S

SPORTS BAR & BBQ

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BREAKFAST UNTIL 10:30 AM

All breakfast items are served with toast

SMOKEHOUSE OMELET \$17.00

pulled pork, bacon, sausage, onions, green bell peppers, cheddar cheese, breakfast potatoes

MILE HIGH OMELET \$16.00

onions, green bell peppers, mushrooms, cheddar cheese, breakfast potatoes

ALL AMERICAN BREAKFAST* \$16.00

bacon or pork sausage, two eggs any style, breakfast potatoes

COUNTRY FRIED STEAK* \$22.00

aviator's country gravy, fried egg, breakfast potatoes

STEAK & EGGS \$22.00

grilled sirloin, piquillo peppers, jalapeños, onions on a bed of corn bread topped with 2 eggs of choice & pico de gallo

SMOTHERED BREAKFAST BURRITO \$16.00

steak chorizo, tater tots, scrambled eggs, cheddar smothered with green chili, cilantro-lime crema drizzle & side of salsa verde

AVIATOR'S BREAKFAST BOWL \$16.00

tater tots covered with steak chorizo, smothered in green chili with shredded cheddar, 2 eggs of choice, pico de gallo & cilantro-lime crema

BREAKFAST TACOS \$16.00

marinated carne asada, scrambled egg, shredded cheddar, pico de gallo, side of salsa verde & cilantro-lime crema

SANDWICHES

*All sandwiches served with breakfast potatoes.
Substitute fruit \$3*

DEN BURGER* \$20.00

SMOKEHOUSE BURGER* \$20.00

cheddar cheese, bacon, onion rings and house bbq sauce

BLACK BEAN "BURGER" \$18.00

sautéed mushrooms, smoked piquillo peppers, pepper jack cheese

BREAKFAST SANDWICH* \$17.00

pulled pork, fried egg, pickled jalapeños, pepper jack cheese, house bbq sauce

SIDES \$8.00

Bacon, Sausage, Seasonal Fruit, Breakfast Potatoes, Fries, Tator Tots

LIBATIONS

BUCKET OF BUBBLES \$32.00

Four splits of brut champagne and choice of juice

MICHELADA \$13.00

modelo especial, fresh lime, housemade bloody mary mix

COLORADO BULLDOG \$13.00

vodka, kahlúa, cream, topped with coke

THE AV8ERS MARTINI \$15.00

red rocks vodka, espresso liqueur, house cold brew, simple

APERAL SPRITZ \$13.00

aperal, champagne, soda

MILE-HIGH MIMOSA \$19.00

white rascal ale, orange juice
ADD Tito's handmade vodka \$3.00

AVIATOR'S BUILD YOUR OWN BLOODY MARY BAR

tito's handmade vodka, major peters' bloody mary mix

AFTER 10:30 AM STARTERS

CHICKEN WINGS \$18.00

classic buffalo, bbq, sweet chili, garlic, parmesan, all american dry rub. served with celery, carrot sticks, ranch dressing.

BONELESS WINGS \$17.00

boneless breaded chicken breast, tossed in classic buffalo, bbq, sweet chili, garlic, parmesan, all american dry rub. served with celery, carrot sticks, ranch dressing.

FRIED PICKLE SPEARS \$13.00

hand battered, served with chipotle ranch

RIB END SKEWERS \$13.00

marinated pork skewers, served with house made bbq sauce

SALADS

*Add pulled chicken, grilled chicken or pulled pork \$9.00
steak skewers \$12.00*

CAESAR SALAD \$16.00

house made croutons, shaved parmesan, tossed in classic caesar dressing

CHOPPED SALAD \$11.00

romaine, cherry tomatoes, fire roasted corn, black beans, shredded cheese, hard boiled eggs, bacon, tossed in ranch, bbq drizzle

BLACK N' BLEU STEAK SALAD \$15.00

blackened filet tips, mixed green salad, bleu cheese crumbles, onion, tomato, sautéed mushrooms, sweet onion vinaigrette

BURGERS

Burgers served with lettuce, onion, tomato. All burgers come with choice of potato salad or vinegar slaw.

Substitute any side for \$3.00

DEN BURGER* \$20.00

SMOKEHOUSE BURGER* \$20.00

cheddar cheese, bacon, onion rings and house bbq sauce

BLACK BEAN "BURGER" \$18.00

sautéed mushrooms, smoked piquillo peppers, pepper jack cheese

SANDWICHES

All sandwiches come with choice of potato salad or vinegar slaw.

Substitute any side for \$3.00

FRENCH DIP \$20.00

shaved prime beef, bourbon braised shallots, provolone, au jus, horseradish aioli

THE STANDARD \$19.00

choice of pulled pork or pulled chicken, with house bbq sauce on a golden bun

FRIED CHICKEN SANDWICH \$20.00

brioche bun, sliced onions, pickles, pepperoncini aioli

BUFFALO CHICKEN SANDWICH \$21.00

brioche bun, fried chicken tossed in buffalo, bleu cheese cilantro slaw, pickles

BBQ CHICKEN SANDWICH \$21.00

brioche bun, fried chicken tossed in house bbq sauce, vinaigrette slaw, pickles

PLATES

FISH AND CHIPS \$21.00

fried cod, fries, tartar sauce, vinaigrette slaw

HALF CHICKEN \$26.00

seasoned, smoked in-house and roasted, served with choice of two sides

HALF RACK RIBS \$60.00

smoked st louis cut pork ribs, served with our house bbq sauce and choice of two sides

WHITE CHEDDAR MAC & CHEESE \$11.50

topped with bread crumbs

Add flaming hot cheetos topping (no extra charge)

Add pulled chicken, grilled chicken, or pulled pork \$9.00

Add steak skewers \$12.00

SIDES \$8.00

Fries, Sweet Potato Fries, Tator Tots, Mac & Cheese, Baked Beans, Side Salad, Slaw, Potato Salad

DESSERT

CHEESECAKE \$12.00

blackberries, whipped cream, strawberry coulis

CHOCOLATE MOUSSE CAKE \$12.00

chocolate toffee mouse, oreo cookies crust, powdered sugar

LATE NIGHT

SALADS

Add pulled chicken or pulled pork \$9.00

CAESAR SALAD \$16.00

herb croutons, parmesan cheese, classic caesar dressing

CHOPPED SALAD \$17.00

grilled corn, chickpeas, tomatoes, cucumbers, lemon vinaigrette

PLATES

CHICKEN WINGS \$18.00

buffalo sauce, celery, ranch dressing

HALF CHICKEN \$26.00

seasoned, smoked in-house and roasted, served with choice of two sides

HALF RACK RIBS \$26.00

smoked st louis cut pork ribs, served with our house bbq sauce and choice of two sides

SANDWICHES

Served with choice of potato salad or vinegar slaw.

Substitute fries for \$3.00

STANDARD PULLED PORK \$19.00

slow roasted pork with house bbq sauce on a golden bun

STANDARD PULLED CHICKEN \$19.00

smoked pulled chicken with house bbq sauce on a golden bun

SIDES \$8.00

Aviator's Fries

BEER

COLORADO DRAFTS \$9.50

COORS LIGHT \$8.00

coors brewing co, golden, co

AVIATOR'S LAYOVER LAGER \$6.50

wibby brewing, longmont, co

UPSLOPE TRUE WEST COAST IPA

upslope brewing co, boulder, co

DENVER GOLD AMBER LAGER

denver beer co, denver, co

TANGERINE CREAM

station 26 brewing, denver, co

1265 PILSNER

left hand brewing co, longmont, co

EASY STREET WHEAT

odell brewing, fort collins, co

COSMIC GAZER HAZY IPA

elevation brewing, poncha springs, co

TEMPTER IPA

telluride brewing co, telluride, co

MILK STOUT

left hand brewing co, longmont, co

Ask about our rotating drafts

BOTTLES & CANS

MILLER LITE \$8.00

miller brewing co, milwaukee, wi

MICHELOB ULTRA \$9.00

anhueser-busch, st. louis, mo

COORS BANQUET \$8.00

coors brewing, golden, co

MODELO ESPECIAL \$9.00

grupo modelo, mexico city, mexico

BLUE MOON \$9.00

blue moon brewing co, golden, co

HEFEWEIZEN WHEAT ALE \$9.00

prost brewing co, denver, co

JUICY FREAK IPA \$9.00

denver beer co, denver, co

FACE DOWN BROWN \$9.00

telluride brewing co, telluride, co

GRAHAM CRACKER PORTER \$9.00

denver beer co, denver, co

APRICOT SOUR \$9.00

dry dock brewing, aurora, co

RASPBERRY PROVINCIAL \$9.00

funkwerks brewing, fort collins, co

HOLIDAILY BLONDE (GLUTEN FREE) \$9.00

holidaily brewing co, golden, co

OFF DRY CIDER \$9.00

stem ciders, lafayette, co

HIGH NOON \$9.00

peach, pineapple,
watermelon or black cherry

ATHLETIC LIGHT (NA) \$7.00

athletic brewing co, milford, ct

ATHLETIC HAZY IPA (NA) \$7.00

athletic brewing co, milford, ct

GUINNESS ZERO (NA) \$7.00

guinness brewing, dublin, ireland

COCKTAILS

HIGH ALTITUDE OLD FASHIONED TRADITIONAL OR MAPLE \$17.00

barrel-aged with tin cup bourbon, orange bitters, simple

PAPER PLANE \$16.00

woodford reserve bourbon, amaro nonino, aperol, lemon juice

DESTINATION MARGARITA \$15.00

milagro silver, triple sec, agave, lime
flavors: fresh blackberry, peach, prickly pear, blood orange

THE AV8ERS MARTINI \$15.00

red rocks vodka, espresso liqueur, house cold brew, simple

JET BLACK MANHATTAN \$16.00

michters straight rye, averta, orange bitters, angostura

WHEELS UP POMTINI \$15.00

grey goose citrus, triple sec, pomegranate, lime

RUNWAY RUM PUNCH \$15.00

goslings dark rum, white rum, lime, orange, pineapple

G-FORCE GIN \$16.00

spring44 gin, lemon, simple, herbal liqueur featuring hints of grape, hibiscus, ginger, and citrus

ZERO PROOF COCKTAILS

COCKPIT MARGARITA \$9.00

spiritless jalisco, agave, lime

FLIGHT ATTENDANT TONIC \$9.00

ritual zero proof gin, lemon, peach, soda

WINE 6oz \$15.00 | 9oz \$21.00

DECOY

chardonnay | ca

RICKSHAW

pinot noir | wa

SEASONAL ROSÉ

ask your server to see what's pouring

MATUA

sauvignon blanc | ca

14 HANDS

cabernet sauvignon | ca

ROTATING SPARKLING

ask your server to see what's pouring

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

This restaurant participates in an employee tip share program – gratuities are shared by employees.

At Skyport Hospitality, we believe that we have an obligation to our employees and our communities to operate our business sustainably. We are proud to be a part of the Certified Green Denver Program.