



SUNSET LOOP BAR & GRILL

APPETIZERS

CAPITOL HILL HUMMUS \$14.99

Classic Greek-style hummus topped with pine nuts, served with grilled pita bread **V N**

ASPEN PESTO CHICKEN SLIDERS \$17.99

Two fresh chicken and pesto sliders on brioche, topped with basil pesto aioli, arugula, tomato, and aged Gouda **N**

WINGS OVER THE ROCKIES \$18.99

Grilled chicken wings with a choice of BBQ dry rub, buffalo sauce, or parmesan garlic butter, served with celery and cilantro ranch dressing **GF**

ROCKY MOUNTAIN

SHRIMP COCKTAIL \$22.99

Poached fresh prawns served with lemon and cocktail sauce

BAVARIAN PRETZEL \$15.99

Served with stout beer cheese sauce, stone-ground craft lager mustard, and hot honey craft mustard **V**

CHARRED CAULIFLOWER \$17.99

Served over housemade hummus with a maple tahini dressing, crispy lentils, and pomegranate seeds **VG GF N**

ENTRÉES

HERB-CRUSTED SALMON* \$37.99

Crispy herb and potato crusted, pan-seared salmon served with broccolini **GF**

CRISPY COLORADO TROUT \$38.99

Corn flour-dredged, pan-fried trout served with roasted honey carrots and garlic mashed potatoes **GF**

FILET* \$55.99

8oz filet mignon topped with crispy onions, served with haricot verts and garlic mashed potatoes

NY STRIP* \$55.99

12oz NY strip topped with chimichurri sauce, served with haricot verts and garlic mashed potatoes **GF**

ROASTED VINTNERS CHICKEN \$29.99

Organic half chicken marinated in wine, herbs, and lemon, oven-roasted and served with roasted honey carrots and garlic mashed potatoes **GF**

ROCKY MOUNTAIN SUNSET CHEDDAR MAC & CHEESE \$17.99

Baked with cheddar cheese and thick bacon chunks, topped with crispy onion

VEGAN PESTO PASTA \$25.99

Asparagus, peas, and zucchini paired with housemade dairy & nut-free pesto coated pasta **VG**

SANDWICHES

served with potato chips

ROCKY MOUNTAIN

CHEESEBURGER* \$19.99

Topped with cheddar, caramelized onions, applewood-smoked bacon, bibb lettuce, and tomato, served on a fresh brioche bun

VEGETARIAN BBQ BURGER \$19.99

BBQ ale dry-rubbed Impossible™ burger topped with crispy shaved onions, bibb lettuce, tomato, and cilantro ranch dressing on a brioche bun **V**

SANWICHES CONT'D

GREEN CHILE CHEESEBURGER* \$21.99

Topped with green chiles, cheddar, onion, and cumin mayo, served on a brioche bun

DENVER BLT \$18.99

Thick slices of applewood-smoked bacon, bibb lettuce, tomatoes, and tangy mayo served on sourdough

CHICKEN BURGER \$18.99

Housemade, buffalo seasoned chicken burger topped with lettuce, tomato, and blue cheese on a brioche bun

DENVER GARDEN WRAP \$16.99

Wheat tortilla filled with fresh lettuce, a medley of shaved vegetables, tomato, and pesto cream cheese **V N**

COLFAX TURKEY STACK \$18.99

Fresh sliced, antibiotic-free turkey breast topped with bibb lettuce, tomato, fresh avocado, and roasted pepper rouille on toasted sourdough

SALADS

CHICKEN SALAD \$21.99

Fresh roasted organic pulled chicken blended with Honeycrisp apples, scallions, red grapes, cracked ground pepper, tangy mayo, and candied walnuts, served over mixed greens with tomato and onion **GF N**

ROASTED CHICKEN CAESAR \$21.99

Romaine tossed in classic Caesar dressing and topped with organic roasted chicken, shaved parmesan, tomato, and garlic streusel

GRILLED TOFU SALAD BOWL \$19.49

Herb-grilled tofu on a shaved sweet & spicy collard green and quinoa base, paired with roasted cauliflower and carrots, topped with crispy spiced lentils **VG GF**

SIDES

ROASTED FINGERLING POTATOES \$9.99 VG GF

GARLIC MASHED POTATOES \$9.99 V

ROASTED HONEY CARROTS \$9.99 V GF

BROCCOLINI \$9.99 VG GF

HARICOT VERTS \$9.99 VG GF

FRENCH FRIES \$7.99 V

KIDS UNDER 12

BRONCO BURGER \$10.29

Topped with cheddar, served with potato chips

RAPIDS MAC & CHEESE \$10.29

Shell pasta baked in a cheddar cheese sauce **V**

CHICKEN FINGERS \$10.29

Served with potato chips

DESSERTS \$12.99 EACH

CHOCOLATE CAKE

Whipped cream and chocolate sauce **V**

VEGAN BANANA WALNUT CAKE

Made with coconut milk and walnuts, topped with brown sugar glaze and sliced bananas **VG N**

APPLE CRISP

Vanilla ice cream and brown sugar glaze **V**

DRINKS

COFFEE \$4.29

COLD BREW \$5.49

HOT TEA \$4.29

TABLE WATER \$7.50

San Pellegrino Sparkling or Acqua Panna Still (750ml)

DRINKS CONT'D

FOUNTAIN SODA \$4.49

Coke, Diet Coke, Ginger Ale, Sprite, Club Soda

FEVER-TREE \$5.49

Sparkling Pink Grapefruit, Mediterranean Tonic, Ginger Beer

HAND-CRAFTED SODA \$5.49

Blood Orange or Strawberry

BLACK ICED TEA \$4.49

LEMONADE \$4.49

ARNOLD PALMER \$4.49

MILK \$3.99

CHOCOLATE MILK \$4.49

JUICE \$4.99

Apple, Cranberry, Grapefruit, Orange, Pineapple

ZERO-PROOF

NON-ALCOHOLIC BEER

ATHLETIC BREWING RUN WILD IPA \$8.50

Connecticut | 0.05% ABV

HEINEKEN 0.0 LAGER \$8.50

Netherlands | 0.05% ABV

WINE

SAUVIGNON BLANC \$14.00 | \$21.00 | \$56.00

Giesen | New Zealand | 0.05% ABV

STRAWBERRY SUNRISE

SPIRIT-FREE SANGRIA \$14.00

Giesen Sauvignon Blanc, strawberry, lime, club soda

SPIRITS

LYRE'S AMALFI SPRITZ \$11.00

LYRE'S DARK & SPICY \$11.00

BREAKFAST

SERVED DAILY UNTIL 10:30AM

PLATES

CAPRESE BREAKFAST SANDWICH \$16.99

Toasted croissant with spinach, tomato, whole milk fresh mozzarella, egg white, and fresh basil, served with mixed greens **V**

DENVER OMELET \$18.99

Three-egg omelet filled with tri-colored bell peppers, onion, diced ham, and cheddar, served with breakfast potatoes **GF**

BUILD YOUR OWN OMELET \$15.99+

Three-egg omelet with your choice of fillings, served with breakfast potatoes **GF**

BREAKFAST PLATES CONT'D

THE BOULDERADO* \$29.99

A petite flame-broiled hanger steak, served with caramelized onions, breakfast potatoes, two eggs any style, and sourdough toast

STUFFED FRENCH TOAST \$15.99

Stuffed with citrus cream cheese, topped with fresh bananas in a brown sugar glaze **V**

SMASHED AVOCADO BENNY* \$19.99

English muffin topped with smashed avocado, parmesan cheese, griddled tomatoes, poached eggs, hollandaise, and everything spice, served with breakfast potatoes **V**

VEGETARIAN HUEVOS RANCHEROS \$18.99

Corn tortilla topped with veggie chorizo sauce, black bean purée, cheddar jack cheese, fried egg, cilantro, pickled red onion, and scallions, served with lime sour cream, smashed avocado, and breakfast potatoes **V**

COLORADO BREAKFAST BURRITO \$19.99

Pork sausage, black bean purée, potato, cheddar jack cheese, scrambled egg in a tortilla, topped with lime sour cream, crispy jalapeño and scallions, served with salsa and smashed avocado

THE CLASSIC BREAKFAST* \$18.99

Two eggs, breakfast potatoes, choice of breakfast meat, and toast

KIDS UNDER 12

FRENCH TOAST \$9.99

Brioche French toast, butter, and maple syrup **V**

SOFT SCRAMBLED EGGS \$9.99

Bacon, scrambled eggs with cheddar cheese, and toast

FRESH BERRIES & YOGURT \$9.99

Plain yogurt, berries, granola, and honey **V**

SIDES

APPLEWOOD-SMOKED BACON \$7.99 GF

PORK SAUSAGE \$7.99 GF

BREAKFAST POTATOES \$6.99 V GF

FRESH CUT FRUIT \$6.99

Honey, orange zest **V GF**

YOGURT PARFAIT \$10.99

Plain yogurt, berries, granola, and honey **V**

TOAST \$3.99

Sourdough, Wheat **V**

V = vegetarian

VG = vegan

GF = made without gluten

N = contains nuts

Menu items contain common food allergens such as those found in peanuts, tree nuts, sesame, fish, shellfish, eggs, milk, wheat and soy. Our facilities are not allergen-free environments.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.