

SHARABLES

Fried Pickles Lightly seasoned, breaded and then fried to perfection. Served with our special comeback sauce for dipping. \$9.29 / **9.64**

Beer Cheese Pretzels Bavarian Style Pretzels served with Oscar Blues Old Chub beer cheese for dipping. \$11.89 / **12.34**

Buttermilk Chicken Strips Brined in our specially seasoned buttermilk blend then breaded and fried. Served with your choice of 2 dipping sauces.

Choose from smokey BBQ, comeback sauce, honey mustard, ranch, blue cheese, or tangy Carolina BBQ. \$11.49 / **11.92**

Cauliflower "Wings" Fresh cauliflower florets in a light tempura and drizzled with a tangy house made buffalo sauce topped with green onions and blue cheese crumbles. Served with a Homestyle Ranch or Buttermilk blue cheese for dipping. \$10.49 / **10.88**

Sticky Ribs Sweet with a touch of heat. Asian inspired fall off the bone ribs are slow baked to perfection then caramelized on the grill to finish. \$13.99 / **14.51**

Classic Burger Minis Three of our fresh ground beef burgers miniaturized for sharing. Topped with your choice of cheese, lettuce, tomato, and red onion. \$11.99 / **12.44**

Street Tacos Your choice of wild caught Alaskan cod or shrimp or free range chicken breast grilled with our special blackening spice then topped with chipotle cream, chopped lettuce, sliced avocado & pickled red onion. Finished with our special comeback sauce. Served with 3 flour tortillas. \$12.49 / **12.96**

Champagne Onion Rings A lighter, better version of a battered onion ring. Coated in a lightly seasoned champagne batter then fried to a golden brown. With our special comeback sauce for dipping. \$8.49 / **8.81**

Triple B's Loaded Fries Our fresh cut fries topped with Oscar Blue Old Chub beer cheese, chopped applewood bacon, green onion, & a drizzle of our tangy Carolina BBQ \$10.49 / **10.88**

NEW! Buffalo Shrimp 12 butterflied shrimp hand tossed in champagne batter then shaken in our tangy house made buffalo sauce. With choice of ranch or blue cheese for dipping \$13.49 / **14**

SMOKED MEATS

Smoked with a special blend of Hickory, Cherry, Maple, and Apple woods till the perfect flavor balance and texture is achieved. Served with fresh cut fries, bourbon BBQ baked beans or slaw. Substitute sweet potato waffle fries, champagne onion rings, or side salad for \$3.29 / **3.41**.

The Smokeout USDA Angus brisket slow smoked for 15 hours then chopped and piled high on a brioche bun with our smokey BBQ, classic American cheese, pickles, and onions. \$16.49 / **17.11**

The Sopping Swine Pork shoulder encrusted in a special spice blend, roasted then pulled and served on an Aspen bun with pickles, slaw, and a drizzling of our smokey BBQ. \$14.99 / **15.55**

The Missing Link Smoked jalapeño sausage served on a hoagie roll with grilled sweet onions and a side of whole grain beer mustard. \$15.99 / **16.59**

Triple B Smokey Combo Platter Your choice of 2 meats : Angus brisket (5 oz), pulled pork (5 oz), or smoked jalapeño sausage (6 oz). Served with toasted sourdough and your choice of BBQ. \$18.99 / **19.70**

SALADS

The Full House Fresh Greens topped with dried cranberries, chopped bourbon glazed pecans, grape tomatoes, applewood smoked bacon bits & house made sourdough croutons. Served with a fresh raspberry vinaigrette. \$10.99 / **11.40**

With blackened grilled chicken \$15.99 / **16.59**

The Cardini Classic Caesar with fresh romaine, seasoned sourdough croutons, and parmesan crisp. \$10.99 / **11.40** With blackened grilled chicken \$15.99 / **16.59**

The Icelandic A classic style iceberg wedge smothered in Applewood smoked bacon, grape tomatoes, pickled red onion, balsamic drizzle and a creamy house buttermilk bleu cheese dressing. \$10.99 / **11.40** with blackened grilled chicken \$15.99 / **16.59**

SANDWICHES

Sandwiches are served with fresh cut fries, bourbon BBQ baked beans or slaw. Substitute sweet potato waffle fries, champagne onion rings, or side salad for \$3.29 / **3.41**

The Fin or The Feather Your choice of wild caught Alaskan cod or free-range chicken breast dipped in our champagne batter then fried to perfection. Topped with cheddar cheese, fresh slaw, pickles and a roasted garlic mayo, served on a fresh toasted Brioche bun. With hand cut fries or slaw. Cod \$15.99 / **16.59**, Chicken \$15.29 / **15.86**

The International A 4 cheese grilled cheese from around the world, Classic American (USA), Baby Swiss (Switzerland), Gouda (Netherlands), all in a Parmesan (Italy) Crusted Sourdough. With hand cut fries or slaw. \$13.99 / **14.51** Add applewood smoked bacon for \$1.99 / **2.06**

The Triple B... LTA A generous helping of our thick cut applewood bacon topped with lettuce, tomato & fresh avocado slices on sourdough. All brought together with roasted garlic mayo and a drizzling of our special comeback sauce. With hand cut fries or slaw. \$14.49 / **15.03**



CRAFT BURGERS

Our burgers feature fresh USDA choice chuck ground in house daily, bison sourced from ranches right here in CO, free range chicken breast, or our vegetarian friendly black bean burger made from scratch. All Seasoned with our special blends, placed on fresh baked buns from local bakeries, and served with fresh cut fries, bourbon BBQ baked beans or slaw. Substitute sweet potato waffle fries, champagne onion rings, or side salad for \$3.29 / **3.41**.

Gluten Free Bun Available for +\$1.49 / **1.55**

The Signature 303 Aspen Bun, cream cheese, thick cut applewood bacon, fried fresh jalapenos, drizzled with our pure bourbon barrel aged maple glaze.

Beef 16.99 / **17.63**, Bison 20.99 / **21.78**, Chicken 17.99 / **18.66**

The Mushroom Kingdom Brioche Bun, sauteed baby bella mushrooms and swiss cheese finished with lettuce, tomato, onion, and our fresh roasted garlic mayo.

Beef 15.99 / **16.59**, Bison 19.99 / **20.74**, Chicken 16.99 / **17.63**

The Frontier Brioche Bun, Cheddar, thick cut applewood bacon, champagne onion rings & a bold smoky BBQ.

Beef 15.99 / **16.59**, Bison 19.99 / **20.74**, Chicken 16.99 / **17.63**

The Simple Life Classic Burger on Brioche Bun with your choice of cheese and topped with lettuce, tomato, onion.

Beef 13.99 / **14.51**, Bison 17.99 / **18.66**, Chicken 14.99 / **15.55**

The Southwest Heat Brioche Bun, classic American cheese & a roasted poblano, with lettuce, tomato, red onion & a zesty chipotle cream. Beef 15.99 / **16.59**, Bison 19.99 / **20.74**, Chicken 16.99 / **17.63**

The Aloha Brioche Bun, Muenster cheese, marinated grilled pineapple slices & a light teriyaki bourbon glaze drizzle.

Beef 15.99 / **16.59**, Bison 19.99 / **20.74**, Chicken 16.99 / **17.63**

The Hangover Brioche Bun, American cheese, Thick Cut Applewood Bacon, a Fried Egg, Lettuce, Tomato, Red Onion & Mayo.

Beef 16.49 / **17.11**, Bison 20.49 / **21.26**, Chicken 17.49 / **18.15**

The Happy Gardener Brioche Bun, specially seasoned black bean based patty made from scratch in house, lettuce, tomato, onion, fresh avocado slices & our special comeback sauce. \$16.99 / **17.63**

BUILD YOUR OWN CRAFT BURGER

Build your own unique creation exactly how you like it with all the fixings just the way you want. Served with fresh cut fries, bourbon BBQ baked beans or slaw. Substitute sweet potato waffle fries, champagne onion rings, or side salad for \$3.29 / **3.41**.

USDA Fresh Ground Chuck \$11.99 / **12.44**, Bison \$15.99 / **16.59**, Chicken Breast \$12.99 / **13.48** or Vegetarian Friendly Black Bean Burger \$12.99 / **13.48**

STEP 1 Pick Your Bread

Classic Brioche, Aspen Bun, Sourdough, Iceberg Lettuce, Gluten Free Bun +\$1.49 / **1.55**

STEP 2 Pick Your Cheese \$1.99 / 2.06

Classic American, Gouda, Cheddar, Pepperjack, Bleu Cheese Crumbles, or Muenster, Swiss

STEP 3 Pick Your Base Veggies

Lettuce, Tomato, or Red Onion

STEP 4 Pick Your Toppings .99¢ / 1.03 each

Fresh Or Fried Jalapenos, Grilled Pineapple, Fried Egg, Pickled Red Onions, Grilled Onions, Champagne Onion Rings

Premium Toppings \$1.99 / 2.06 each

Applewood Smoked Bacon, Fresh Avocado Slices, Grilled Crimini Mushrooms

STEP 5 Pick Your Sauce .99¢ / 1.03 each

Comeback Sauce, Teriyaki Glaze, Smokey BBQ, Tangy Carolina BBQ, Sticky Sauce, Chipotle Cream, Whole Grain Beer Mustard

DESSERTS

Triple B Bourbon Brownie Sundae Classic brownie sundae with vanilla bean ice cream, whipped cream, and chocolate sauce. Finished with our bourbon glazed pecans and a cherry. \$8.99 / **9.33**

Homestyle Apple Cobbler Fresh baked apple cobbler served warm with a scoop of vanilla bean ice cream and bourbon infused caramel sauce. \$9.49 / **9.85**

SIDES & SAUCES

SIDES

Champagne Battered Onion Rings \$4.49 / **4.66**

Bourbon BBQ Baked Beans \$3.99 / **4.14**

Fresh Cut Fries \$4.49 / **4.66**

Fresh Cole Slaw \$3.49 / **3.62**

Side Full House \$6.49 / **6.73**

Side Cardini \$6.49 / **6.73**

Side Icelandic \$6.49 / **6.73**

Sweet Potato Waffle Fries \$4.99 / **5.18**

Stout Beer Cheese \$4.99 / **5.18**

SAUCES \$1.49 / 1.55

- Comeback Sauce
- Smokey BBQ
- Tangy Carolina
- Chipotle Cream
- Teriyaki Glaze
- Whole Grain Beer Mustard
- Garlic Mayo
- Blue Cheese
- Ranch



*Our burgers can be cooked to order. Consuming raw or undercooked meats, poultry, pork, fish, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Nuestras hamburguesas y filetes se pueden cocinar a la orden. Consumir carnes crudas o poco cocidas, incluyendo pollo, cerdo, pescado, mariscos o huevos frescos puede aumentar el riesgo de enfermedad producida por los alimentos, especialmente si usted tiene ciertas condiciones medicas.

Dual Pricing Notice: Cash Price (black prices) / Card Price (blue prices*)
BLUE PRICES FOLLOW ALL CARD BRAND RULES AND REGULATIONS



SPECIALS

LUNCH SPECIALS

Monday - Friday • 11am - 2pm

- \$2 Off of craft burgers

BEER OF THE MONTH

\$3.50 / 3.63 Domestic Pint

\$4.50 / 4.67 Premium Pint

Ask your server for our current beer of the month selection

BOURBON OF THE MONTH

\$2 Off select bourbon of the month

- Can be made neat, on the rocks, in a manhattan or an old fashioned
- Available in 1.25oz or 2.5oz

Ask your server for our current bourbon of the month selection

COCKTAIL OF THE MONTH

\$2 Off select signature cocktail

Ask your server for our current cocktail of the month selection

WINE DOWN WEDNESDAY

Half Price Wine

- Select wines by the bottle are half price every Wednesday ALL DAY

Ask your server for our current wine of the month selection

HAPPY HOUR

Monday - Friday • 3pm - 6pm

- \$2 Off drafts, wells and wines by the glass
- \$2.50 Off all shareable's

COLORADO FLIGHT

A tasting flight from four of Colorado's established and up and coming distilleries \$14 / 14.53

- Spirit Hound Straight Malt (Lyons)
- Copper Sky Low Rye (Longmont)
 - Laws Four Grain (Denver)
- Stranahan's Single Malt (Denver)

1789

The Creation

Though disputed in some circles, widely recognized as the year Reverend Elijah Craig, a Baptist minister, create and distilled the first bourbon.

1897

Bottled in Bond

Problems with mislabeling and adding dangerous adulterants spark the landmark Bottled in Bond Act, establishing standards of identity and making the U.S. Government the guarantor of a whiskey's authenticity.

1919

The Volstead Act

National Prohibition legislation is informally nicknamed after Andrew Volstead, a Minnesota Congressman who promoted it. With quality bourbon severely limited, Americans turn to alternatives—sales of ginger ale, a popular mixer, will triple between 1920 and 1928.

1821

Naming Rights

First known advertisement using the word "bourbon" to describe whiskey appears in Kentucky's Western Citizen newspaper, when a firm known as Stout and Adams offers it for sale by the barrel.

1904

99 Bottles

Michael Owens patents an automated bottle-making system able to produce an incredible four bottles per second. Bottles emerge as the most accessible and versatile bourbon package.

1933

Repeal

President Franklin Roosevelt brings back the whiskey industry, albeit in a more consolidated and regulated form. The new "three-tier" system—governing production, distribution, and retail—maximizes tax revenue needed during Great Depression.

1886

Newly Old Fashioned

Bartenders have begun dressing up the basic Whiskey Cocktail with extra ingredients, causing purists to launch a back-to-basics movement dubbing the drink an "Old Fashioned," as it appears in the publication Comment and Dramatic Times.

1909

Taft Decision

On the heels of the 1906 Pure Food and Drug Act, President William Howard Taft announces rules for definition and composition of American whiskey. "Bourbon" and "rye" will be used to identify dominant grains used.

1964

Red, White, and Bourbon

Congress declares bourbon a "distinctive product of the United States," giving it special trade protection in overseas markets. Rosenstiel celebrates by sending a case of bourbon to every U.S. embassy in the world.