

SHARABLES

Fried Pickles Lightly seasoned, breaded and then fried to perfection. Served with our special comeback sauce for dipping. \$9.49 / **9.85**

NEW! Roasted Wings Fresh never frozen wings marinated in a special spice blend then cooked to perfection. Served with ranch or blue cheese on the side. Choose either house made Buffalo, spicy BBQ, tangy Carolina, Or Honey Habanero dry rub. Price per pound: \$14.99 / **15.55**

Beer Cheese Pretzels Bavarian style pretzels served with Oscar Blues Old Chub beer cheese for dipping. \$11.99 / **12.44**

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. \$11.69 / **12.13**

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. \$10.99 / **11.40**

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. \$12.49 / **12.96**

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. \$8.99 / **9.33**

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 \$10.79 / **11.19**

Buffalo Shrimp 12 shrimp hand breaded then shaken in our tangy house made buffalo sauce. With choice of ranch or blue cheese for dipping \$13.99 / **14.51**

SMOKED MEATS

Seasoned and smoked with 100% pure hickory hardwood until the perfect flavor balance and texture is achieved. Served with fresh cut fries, bourbon BBQ baked beans, or house made slaw. Substitute sweet potato waffle fries, champagne onion rings, or side salad for \$3.49 / **3.62**

The Smokeout USDA Angus brisket slow smoked for 15 hours then sliced and piled high on a butter brioche Texas toast with our smokey BBQ, classic American cheese, pickles, and onions. \$16.99 / **17.63**

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 \$3.49 / **3.62**

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 \$16.29 / **16.90**, Chicken \$15.69 / **16.28**

The International A 4 cheese grilled cheese from around the world, Classic American (USA), Baby Swiss (Switzerland), Smoked Gouda (Netherlands), all in a Parmesan (Italy) butter brioche Texas toast. With hand cut fries or slaw. \$13.99 / **14.51** Add applewood smoked bacon for \$2.29 / **2.38**

The Triple B... LTA A generous helping of our thick cut applewood bacon topped with lettuce, tomato & fresh avocado slices on butter brioche Texas toast. All brought together with roasted garlic mayo and a drizzling of our special comeback sauce. With hand cut fries or slaw. \$14.69 / **15.24**

The Sopping Swine Pork shoulder encrusted in a special spice blend, smoked then pulled and served on an butter brioche Texas toast with pickles, slaw, and a drizzling of our smokey BBQ. \$15.49 / **16.07**

The Missing Link Smoked jalapeño sausage served on a hoagie roll with grilled sweet onions and a side of whole grain beer mustard. \$16.29 / **16.90**

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 butter brioche Texas toast and your choice of BBQ. \$20.49 / **21.26**

CRAFT BURGERS

Our burgers feature fresh USDA choice chuck ground in house daily, bison sourced from ranches right here in CO, or free range chicken breast. 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 \$3.49 / **3.62**.

Gluten Free Bun Available for +\$1.69 / 1.75 | Impossible™ Burger Available for \$2.99 / 3.10 upcharge on any craft burger

The Signature 303 Aspen bun, cream cheese sauce, thick cut applewood bacon, fried fresh jalapenos, drizzled with our pure bourbon barrel aged maple glaze. Beef \$17.19 / **17.83**, Bison \$21.19 / **21.98**, Chicken \$18.19 / **18.87**

NEW! The Distinguished Gentleman Brioche bun, caramelized balsamic sweet onions, applewood bacon, fig jam, and creamy brie cheese, topped with fresh greens. Beef \$16.49 / **17.11**, Bison \$20.49 / **21.26**, Chicken \$17.49 / **18.35**

NEW! The Motherload Not for the faint of heart! Almost 1 pound of protein in this monster burger. Butter brioche Texas toast, applewood smoked bacon, pulled pork, spicy BBQ, garlic mayo, champagne onions rings, and cheddar cheese. Beef \$20.99 / **21.78**, Bison \$24.99 / **25.93**, Chicken \$21.99 / **22.81**

The Mushroom Kingdom Brioche bun, sautéed baby bella mushrooms and swiss cheese finished with lettuce, tomato, onion, and our fresh roasted garlic mayo. Beef \$16.19 / **16.80**, Bison \$20.19 / **20.95**, Chicken \$17.19 / **17.83**

The Frontier Brioche bun, Cheddar, thick cut applewood bacon, champagne onion rings & a bold smoky BBQ. Beef \$16.19 / **16.80**, Bison \$20.19 / **20.95**, Chicken \$17.19 / **17.83**

The Simple Life Classic burger on brioche bun with your choice of cheese and topped with lettuce, tomato, onion. Beef \$14.19 / **14.72**, Bison \$18.19 / **18.87**, Chicken \$15.19 / **15.76**

The Southwest Heat Brioche bun, classic American cheese & a roasted poblano, with lettuce, tomato, red onion & a zesty chipotle cream. Beef \$16.19 / **16.80**, Bison \$20.19 / **20.95**, Chicken \$17.19 / **17.83**

The Aloha Brioche bun, Muenster cheese, marinated grilled pineapple slices & a light teriyaki bourbon glaze drizzle. Beef \$16.19 / **16.80**, Bison \$20.19 / **20.95**, Chicken \$17.19 / **17.83**

The Hangover Brioche bun, American cheese, thick cut Applewood Bacon, a fried egg, lettuce, tomato, red onion & mayo. Beef \$16.69 / **17.32**, Bison \$20.69 / **21.47**, Chicken 1\$7.69 / **18.35**

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 \$3.49 / **3.62**.

USDA Fresh Ground Chuck \$12.19 / 12.65, Bison \$16.19 / 16.80, Chicken Breast \$13.19 / 13.68, or Impossible™ Burger \$15.19 / 15.76

STEP 1 Pick Your Bread

Classic Brioche, Aspen Bun, butter brioche Texas toast, Iceberg Lettuce, Gluten Free Bun +\$1.69 / **1.75**

STEP 2 Pick Your Cheese \$2.19 / 2.27

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

STEP 3 Pick Your Base Veggies

Lettuce, Tomato, or Red Onion

STEP 4 Pick Your Toppings .99¢ / 1.03 each

Fresh Or Fried Jalapenos, Fried Egg, Pickled Red Onions, Grilled Onions, Champagne Onion Rings (3)

Premium Toppings \$2.29 / 2.38 each

Applewood Smoked Bacon, Balsamic Caramelized Onions, Marinated Grilled Pineapple, 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 (2oz) \$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.

SPECIALS

LUNCH SPECIALS

Monday - Friday • 11am - 2pm
\$2 off all 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:
Spirit Hound Straight Malt (Lyons), Tincup Mountain Whiskey (Denver), Laws Four Grain (Denver), Stranahan's Single Malt (Denver)
\$14 / 14.53

BRUNCH MENU

Brunch is served Saturday & Sunday from 11am to 1pm. Full menu also available during brunch hours

NEW! A French Connection \$12.99 / 13.48
Our twist on the Croque Madame. Starting with fresh baked bread we add Swiss cheese, bechamel sauce and ham. Toasted to perfection we then finish with a rosemary parmesan crust and topped with a fried egg. Served with our western breakfast potatoes on the side.

A Comfortable Trio \$10.29 / 10.68
Three delicious breakfast sliders perfect for sharing. We take toasted Hawaiian rolls, then add a grilled sausage patty, egg, and melted American cheese. Finished with our bourbon maple butter.

The Flying Dutchman \$12.99 / 13.48
An American favorite with NE Dutch origin. The chicken and waffle Triple B style. A fresh buttermilk waffle with a marinated chicken breast perfectly seasoned and fried to a golden brown. Topped with our maple butter, fresh berries, and real maple syrup on the side.

NEW! A Hearty Cup \$7.99 / 8.29
A generous cup of our fresh house made green chili topped with seasoned pork, diced green onion and sour crema. Served with a warm tortilla on the side.

The Pesky Neighbor \$12.49 / 12.96
Inspired by our New Mexican friends to the south. A smothered burrito filled with our western breakfast potatoes, scrambled egg, chorizo, grilled onions, red peppers, and cheddar. It's then topped with our fresh house made green chili, and of course more melted cheddar. Finished with a sour crema drizzle. A must try!

The Campfire Skillet \$12.49 / 12.96
A slight twist on a classic. Starting with our western breakfast potatoes, we then add in grilled onions, red peppers, zesty green chili sauce, and ham. Topped with 2 eggs cooked to order and melted cheddar cheese. Finally we finish with a drizzling of sour cream and green onions. Served with 2 bourbon maple buttered Hawaiian rolls.

Sides \$3.99 each / 4.14 each
3 eggs (any style), 3 sausages or bacon, western breakfast potatoes, waffle with fresh maple syrup.

BRUNCH COCKTAILS

The Bloody Bourbon \$13.00 / 13.49
Clyde May's Straight Bourbon, bloody mary mix, stuffed bleu cheese olives, celery, gherkin, bacon, lime, rimmed with tajin.

Bloody Maria \$13.00 / 13.49
Tequila, bloody mary mix, stuffed bleu cheese olives, celery, gherkin, bacon, lime, rimmed with tajin.

Bloody Mary \$13.00 / 13.49
Vodka, bloody mary mix, stuffed bleu cheese olives, celery, gherkin, bacon, lime, rimmed with tajin.

Beer Mosa \$7.00 / 7.26
Kona Big Wave, orange juice and garnished with an orange.

Lavender Luxury \$10.00 / 10.38
Sparkling wine, lemon juice, lavender syrup and a lemon twist.

Bottomless Mimosas \$20.00 / 20.75

Brunch Buzz Sampler \$14.00 / 14.53
We've taken the mimosa to new heights with our mimosa flight. Champagne served with your favorite flavor. Flavor options: Piña Colada, Grapefruit, Melon, Cran Pineapple, Raspberry, Orange, Peach Lemonade.

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.