

Bully Beginnings

Artichoke Dip	\$12.00	Beef Nachos	\$14.00
<i>Warm spinach and artichoke dip, served in a housemade bread bowl with crostini, celery and carrot sticks</i>		<i>A mountain of tortilla chips, cheese, jalapenos, tomatoes, guacamole, sour cream, zesty ranch, sautéed peppers, green onions and ground beef</i>	
Grilled Flat Bread	\$10.00	Spanish Mussels	\$14.00
<i>Roma tomatoes, mozzarella cheese, garlic chili oil, cappicola ham and fresh basil</i>		<i>Black mussels, chorizo sausage, Steamworks lager, chopped garlic, parsley, served with crispy french fries</i>	
Chili Cheese Fries	\$11.00	Chicken Wings	\$12.00
<i>White bean and grilled chicken chili atop of parmesan-truffled french fries served with red pepper flakes, tomatoes and green onions</i>		<i>Buffalo or bbq flavored, accompanied by celery sticks, carrots and blue cheese dipping sauce</i>	

Chicken Quesadilla

Grilled chicken, three cheese blend, tomatoes and green onions, accompanied by sour cream, guacamole and salsa
\$12.00

Leaf and Bowl

Tomato Cheddar Soup	\$4.50/6.50	House Salad	\$7.00
<i>Buffalo Chili</i>	\$5.00/8.50	<i>Mixed greens, candied pecans, dried cranberries, blue cheese crumbles and poached pears, served with a ruby red port vinaigrette</i>	
<i>Chipotle sauce, ananzi beans</i>		Caesar Salad	\$11.00
Ahi Tuna Salad	\$15.00	<i>Romaine lettuce, focaccia croutons, white anchovies tossed in a classic caesar dressing with parmesan cheese add organic chicken breast \$5.00</i>	
<i>Grilled ahi tuna, served atop a garden fresh salad with kalamata olives, basil oil, grilled artichokes and slow roasted tomatoes served with a white wine vinaigerte</i>		Cobb Salad	\$14.00
Rocky Mountain Chicken Stew	\$12.00	<i>Smoked chicken, mixed greens, blue cheese, applewood smoked bacon, tomatoes, egg and avocado served with blue cheese dressing</i>	
<i>White bean and chicken stew with a touch of rosemary served in a housemade bread bowl</i>			

Arugula Salad

Grilled portobello mushrooms, marinated white beans, roasted tomatoes shaved parmesan, herb vinaigrette
\$11.00

Parties of Six or more are subject to an 18% added gratuity.

Field and Stream

All Entrées served with our Signature House Salad

Pork Medallions <i>Mustard braised pork, buttered orzo, and winter vegetables</i>	\$24.00	Herb Roasted Chicken <i>Herb roasted chicken, mashed potatoes, grainy mustard sauce and winter vegetables</i>	\$22.00
Colorado Lamb Shank <i>Colorado lamb shank, minted white beans, caramelized shallots, red wine jus</i>	\$28.00	Natural Flat Iron Steak <i>7oz Flat iron steak, garlic, extra virgin olive oil, rosemary, and lemon served with roasted fingerling potatoes</i>	\$22.00
Campfire style Rocky Mountain Trout <i>Trout, Bacon lardon, red potatoes and lemon thyme beurre blanc</i>	\$25.00	Miso Glazed Salmon <i>7 oz. salmon filet, wok seared, topped with mango salsa, jasmine rice and winter vegetables</i>	\$23.00

N.Y. Strip Steak

10 oz. steak, blue cheese butter, french fries and winter vegetables
\$34.00

Famous Burgers and Sandwiches

Grilled Chicken Breast

Grilled chicken, Manchego cheese, arugula, beefsteak tomatoes, basil aioli on housemade foccacia bread
\$13.00

Tuna Wrap

Grilled ahi tuna, vine ripened tomatoes, mixed greens, basil mayo, rolled up in a tomato tortilla and served with a house salad.
\$15.00

Portobello Mushroom

Red peppers, arugula and "Laughing Goat" goat cheese, meyer lemon remoulade on housemade foccacia bread
\$13.00

Carolina Pulled Pork

Slow smoked tender pork, brown sugar bbq sauce on a housemade bun
\$12.00

Bully Burger

Grilled beef served on a housemade bun. Add any desired topping for \$1 each: bacon, avocado, mushrooms, cheese, crispy or sautéed onions
\$11.00

Definitive Burger

Grilled colorado buffalo brushed with garlic blue cheese butter, maple black pepper bacon and crispy onions served on a housemade bun
\$14.00

Bully Specialities "No Bull"

Fat Tire Fish and Chips <i>Fat Tire beer battered cod, cilantro tartar sauce and asian cole slaw</i>	\$17.00	Kansas City Ribs <i>House smoked pork ribs, bbq sauce, fries, and cole slaw</i>	\$17.00/24.00
Biggest Burrito in town <i>Natural organic chicken, black beans, cilantro rice, monterrey jack cheese, and Colorado green chili</i>	\$15.00	Mac and Cheese <i>Cavatappi pasta with aged gouda cheese sauce, black forest ham, and toasted bread crumbs</i>	\$14.00
Orecchiette Pasta <i>Grilled portobello mushroom, Roma tomatoes, crumbled goat cheese, fresh basil and roasted garlic; Gluten Free upon request</i>	\$14.00	Chicken Fajitas <i>Traditional Southwestern Fajitas, with Cheese, Sour Cream, Guacamole, Salsa, and Flour Tortillas.</i>	\$19.00

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