



Food Menu

APPETIZERS

- LET'S SALSA & MOSH** \$13
Combination of house-made guacamole & salsa. Served w/tortilla chips
- QUE SORA, SORA** \$13
House-made queso. Served w/tortilla chips
- SERRANO'S CEVICHE** \$16
Wild caught gulf shrimp, white fish, tomatillo, lime, red onion, cilantro, serrano & avocado. Served w/tortilla chips
- RED HOT CHILE RELLENOS** \$13
Roasted poblano pepper & blended cheese in a crisp wonton wrapper. Served w/house-made pork green chile
vegetarian green chile option available
- BA, BA, BA...BURRATA** \$14
Cream-filled mozzarella ball served w/house-made tomato jam, arugula, basil chiffonade, black pepper and balsamic reduction. Side of RiNo bread
- HMMM, HMMMM...HUMMUS** \$12
Rotating featured hummus spread. Served w/RiNo bread & vegetables
- K-CORN POP** \$13
Korean-style oven roasted cheesy corn dip. Served w/tortilla chips
- POP, POP, GOES THE PRETZEL** \$12
Prop n Pellar pretzel. Served w/Sawtooth Amber Ale mustard & queso
- SMOKE OF THE WATER TROUT DIP** \$16
In-house smoked trout, sweet onion jam & fried capers
Served w/RiNo bread
- MAMA'S MEATBALLS** \$14
House-made combination beef & pork meatballs. Oven-roasted in red sauce and mozzarella. Served w/RiNo bread
- CABRINI'S ARANCINI** \$13
House-made arancini. Crispy Italian-style risotto rice balls w/mozzarella cheese. Served w/house red sauce

SOUP

- ABEL'S PORK GREEN CHILE** *bowl* \$10
Served w/tortillas
- COCONUT CURRY PUMPKIN (V)** *bowl* \$10
House-made coconut curry pumpkin soup. Garnished w/fried wontons, pepitas, coconut milk, cilantro & olive oil

SALAD

Add to any salad: grilled chicken (+\$5), fried chicken (+\$6), wild caught gulf shrimp (+\$7), grilled OR fried tofu (+\$4)

- BRINGIN' THE HOUSE SALAD DOWN** \$12
Mixed greens, tomatoes, cucumbers, pepitas, gruyere, croutons
Served w/lemon vinaigrette
- HAIL TO THE KALE** \$13
Baby kale, roasted beets, almonds, carrots, goat cheese
Served w/passionfruit vinaigrette
- SUPERSONIC & AEROPONIC** \$14
Mixed greens, arugula, dried cranberries, candied walnuts, pepitas, smoked gouda cheese. Served w/balsamic vinaigrette

HOUSE FAVS

- "UNDER PRESSURE" FRIED CHICKEN SANDWICH** \$16
Pickle-brined chicken breast, dill pickles, cabbage slaw, our sweet-n-spicy Bland sauce. Served w/french fries
- THIS DOG IS ON FIRE** \$13
Colombian-style hot dog: all beef hot dog, shredded chicken, coleslaw, roasted corn, melted mozzarella, chopped bacon, scallions
Served w/french fries
- BULGOGI'S ON PARADE** \$16
Asian-style cheesesteak, thinly sliced ribeye, caramelized onions, roasted poblano peppers, provolone cheese, sweet-n-spicy gochujang sauce. Topped with kimchi. Served w/french fries
- THE WAY YOU MAKE 'PATTY' MELT** \$13
Smashed burgers, american cheese, caramelized onions, toasted Texas toast, sambal aioli. Served w/french fries
- LETTUCE WRAP YOU IN TOFU** \$16
Fried tofu, vermicelli noodles, button mushrooms, hot serrano peppers, bibb lettuce, mint & lemongrass. Topped w/tamari mint vinaigrette
- MASTADON MEATS BUTADON** \$18
Pork belly, vermicelli noodles, kimchi, carrot, cucumber, cilantro, lime, mint serrano, seaweed salad, tossed in a tamari mint vinaigrette
substitute Fried Tofu (\$14)

10" NEAPOLITAN PIZZA

GF (+\$4)

- STAGE DIVE** \$15
House-made red sauce, cheese blend, Creminelli pepperoni, Polidori sausage, mushrooms, black olives, red onions
- MARGHERITA** \$15
House-made red sauce, hand-pulled mozzarella, Altius Farms basil
- AMP'D UP** \$16
House-made red sauce, mozzarella, roasted red peppers, spinach & Altius Farms Basil
- NANONI – WE SPEAK NO AMERICANO!** \$18
House-made red sauce, mozzarella, bovine & swine hot dogs & french fries
- MOSH PIT** \$16
House-made red sauce, cheese, jalapenos, pork belly, red onions, seasoned chicken. Ranch on the side
- MIC DROP** \$16
Fig jam, mozzarella, smoked gouda, prosciutto, parmesan & arugula
- AMP'D UP** \$16
Garlic olive oil, feta cheese, mozzarella, spinach, roasted red peppers, artichoke hearts
- "IT'S CORN"** \$16
Elote style pizza: tomato & poblano sauce, queso fresco, mozzarella, roasted corn, jalapeños, red onions. Garnished with lime crema, chipotle cumin aioli, scallions, cilantro. *Spicy

DESSERTS

- THAT'S ALL FOLKS, CARROT CAKE** \$9
- ...TAKE THE CANNOLIS** \$10

NON-ALCOHOLIC BEVERAGES

- SOFT DRINKS** \$5
Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Orange Crush, Schweppes Ginger Ale, Tropicana Lemonade, Ginger Beer (\$6)
- RED BULL** \$5
Classic, Sugar Free, Tropical
- JARRITOS GRAPEFRUIT** \$4
- OZO COFFEE** \$4
Regular & Decaf
- NITRO COLD BREW COFFEE** *12oz* \$5
- ICED TEA** \$3
- SPARKLING WATERS** \$8
Present - *Lemon Lime, Blood Orange* Voss - *Sparkling & Electrolyte*



Drink Menu

CRAFT BEER

16oz \$8 10oz \$5.50

1265

Pilsner - 5.2% ABV

HAYSTACK WHEAT

5.0% ABV

WHEELS GOSE 'ROUND

Lemon + Raspberry Gose - 4.4% ABV

COLORFUL COLORADO

Pale Ale - 5.6% ABV

SAWTOOTH

Amber Ale - 5.3% ABV

GOOD JUJU

Ginger Pale Ale - 4.5% ABV

OKTOBERFEST

Märzen Lager - 6.6% ABV

LEFT HAND IPA

West Coast IPA - 6.6% ABV

WOOK BAIT

Citrusy & Light IPA - 6.0% ABV

LIZARD QUEEN

Hazy IPA - 6.2% ABV

collaboration w/Spangalang Brewery

16oz \$8.50 10oz \$6

BLACK IPA

7.1% ABV

MILK STOUT

6.0% ABV

MILK STOUT NITRO

6.0% ABV

FRENCH TOAST

Milk Stout - 6.0% ABV

DEATH BEFORE DISCO

Porter - 6.0% ABV

PEANUT BUTTER

Milk Stout Brewed w/Peanuts

6.2% ABV

PEANUT BUTTER NITRO

Milk Stout Brewed w/Peanuts

6.2% ABV

PUMPKIN SPICE LATTE NITRO

Pumpkin ale w/ spices & coffee added

7% ABV

KEY LIME PIE NITRO

Sour Ale w/Lactose, Lime,

Vanilla & Cinnamon - 7.3% ABV

WHAT WIT THAT NITRO

Belgian-Style Wit - 5.8% ABV

10oz \$8.50

WHITE RUSSIAN NITRO

White Stout - 8.9% ABV

10oz \$9

ST. VRAIN

Tripel Ale - 9.3% ABV

GALACTIC COWBOY NITRO

Imperial Stout - 9.0% ABV

DOUBLE MILK STOUT

Imperial Milk Stout - 10.5% ABV

10oz \$10

WAKE UP DEAD

Imperial Stout - 10.2% ABV

CERIA BREWING

COMPANY 0.0% ABV

GRAINWAVE

Belgian White - 0.0% ABV

INDIAWAVE

IPA - 0.0% ABV

RED WINES

ATTIMO ROSSO

6oz \$12 9oz \$15

ATTIMO BARBERA D'ALBA

6oz \$14 9oz \$16

RICKSHAW PINOT NOIR

6oz \$12 9oz \$16

14 HANDS CABERNET SAUVIGNON

6oz \$12 9oz \$16

WHITE & ROSÉ WINES

ATTIMO SPARKLING

6oz \$10 9oz \$14

ATTIMO ROSÉ

6oz \$10 9oz \$14

HOUSE OF BROWN CHARDONNAY

6oz \$14 9oz \$20

STARBOROUGH SAVIGNON BLANC

6oz \$13 9oz \$17

GIANT HARD KOMBUCHA \$9

THE ORIGINAL

Passionfruit & Elderflower - 5.0% ABV

HICAMAYA

Grapefruit & Hibiscus - 5.0% ABV

MAI TAI

Tropical Fruits - 8.0% ABV

SELTZERS \$8

YUZU GINGER

LIME

BLOOD ORANGE

MIXED BERRY

COLORADO SAKE COMPANY

TRADITIONAL

\$10

APPLE PIE

\$12

We offer 6 packs to-go. Please ask your server for our current selection
For more in-depth beer descriptions, please visit lefthandbrewing.com/beers



Cocktails

SPECIALTY COCKTAILS

KENTUCKY HOP-GRASS MULE **\$12**

Left Hand IPA, Tin Cup Rye, ginger beer, lime juice. A hoppy, rye-spice twist on a Kentucky Mule, garnished with lime & lemongrass to accent the hops

SMOKE ON THE SPRITZER **\$18**

A spritz with a smoky twist! Mezcal, Aperol, Attimo Sparkling, & soda water make this a wonderfully refreshing drink

WAKE ME UP BEFORE YOUR GIN GOSE **\$14**

Fruity, bubbly, & SO refreshing. A "spritz" with Juniper Jones Gin & Left Hand's Wheels Gose Round lemon-raspberry gose, w/a dash of Aperol, served on ice

MARGA-LOVELY-RITA **Draft \$12**

Our in-house batched margarita. Salt or tajin available. Want to make it spicy? Ask your server!

SHE'S A MAN-HATTAN-EATER **\$13**

Our house batched Manhattan on draft

DON'T CALL IT A PINK LADY **\$17**

A classic dry gin martini that with a new look: Glendalough Rose Gin, dry vermouth, a dash of citrus bitters. Garnished with a grapefruit twist to top things off

ESPRESSO YOURSELF MARTINI **\$18**

Our take on a crowd favorite. Nitro Milk Stout, Tullamore D.E.W., Marble Moonlight EXpresso, & a touch of Ozo Coffee combine for a delectable treat

BLACK VELVET RYE-VOLVER **\$14**

Tin Cup Rye, Marble Midnight EXpresso, chocolate+citrus bitters, & a touch of salt combine to make a decadent & boozy take on the classic revolver cocktail



Spirits

VODKA

MILE HIGH ELEVATE \$
Mile High Spirits' Corn Vodka

HELIX \$
Wheat Vodka

FIREFLY \$\$
Sweat Tea Vodka

TITO'S \$\$
Corn Vodka

BEER CREEK DISTILLING \$\$
Rye Vodka

TEQUILA

LUNA AZUL \$
Blanco Tequila

LIBELULA \$\$
Joven Tequila

HERRADURA SILVER \$\$
Silver Tequila

HERRADURA REPOSADO \$\$
Reposado

HERRADURA AÑEJO \$\$\$
Añejo

KOMOS ROSA \$\$\$\$
Rose Reposado

CLASE AZUL \$\$\$\$
Reposado

RUM

BEER CREEK DISTILLING \$
Silver Rum

BEER CREEK DISTILLING \$\$
Spiced Rum

MONTANYA \$\$
Oro Rum

CIHUATAN RON DE EL

SALVADOR \$\$\$
Barred Aged Spiced Rum

WHISKEY

EARLY TIMES \$
Bourbon

JACK DANIELS \$\$
Tennessee Sour Mash

TIN CUP RYE \$\$
Rye Whiskey

PEACH STREET DISTILLING \$\$
Whiskey

TULLAMORE D.E.W. \$\$
Irish Whiskey

SUNTORY TOKI \$\$
Japanese Whisky

SINISTER \$\$\$
Whisky
Left Hand collab w/Foundry Distilling

BAINBRIDGE YAMA \$\$\$\$\$
Whiskey

GIN

DENVER DRY GIN \$
Mile High Spirits dry gin

ASKUR \$
London Gin

JUNIPER JONES \$\$
Botanical Gin

GLENDALOUGH ROSE \$\$
Rose Gin

IRONTON PONDEROSA \$\$\$
Locally Distilled Ponderosa Pine Gin

MEZCAL

UNION JOVEN \$\$
Mezcal

BANHEZ, ESPADIN & BARRIL \$\$
Mezcal

DEL MAGUEY VIDA \$\$
Mezcal

CORDIALS

APEROL \$

MARTINI & ROSSI \$
Dry Vermouth

YZAGUIRRE ROJO \$
Sweet Vermouth

FIVE FARMS IRISH CREAM \$
Irish Cream

DEKI AMARETTO \$
Amaretto

PEACH STREET DISTILLING \$\$
Peach Brandy

PEACH STREET DISTILLING \$\$
Pear Brandy

SELECT APERTIVO \$\$

CAMPARI \$\$

ST. GERMAIN \$\$
Elderflower Liqueur

AQUAVIT \$\$

HPNOTIQ \$\$

COMBIER LIQUEUR D'ORANGE \$\$
Orange Liqueur

FERNET BRANCA \$\$

MARBLE MOONLIGHT EXPRESSO \$\$
Coffee Liqueur

DORDA DOUBLE CHOCOLATE \$\$

FRANGELICO \$\$

GREEN CHARTREUSE \$\$\$