



# Food Menu

## geeks who drink



TRIVIA  
TUESDAYS  
7PM

### 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

#### HOTEL CAULI-FLOWER

\$13

Roasted cauliflower florets tossed in a garlic, cherry pepper anchovy oil, fried capers, sliced mild cherry peppers. (Vegetarian option available)

# 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

## 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, kalamata olives

## "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

<b>THAT'S ALL FOLKS, CARROT CAKE</b>	<b>\$9</b>
<b>...TAKE THE CANNOLIS</b>	<b>\$10</b>

# 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)**

<b>Red Bull</b>  <b>RED BULL</b>	<b>\$5</b>
<small>ENERGY DRINK</small> Classic, Sugar Free, Tropical	

## JARRITOS GRAPEFRUIT **\$4**

## OZO COFFEE **\$4**

Regular & Decaf

## 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

### COLORFUL COLORADO

Pale Ale - 5.6% ABV

### SAWTOOTH

Amber Ale - 5.3% ABV

### LEFT HAND IPA

West Coast IPA - 6.6% ABV

### WOOK BAIT

Citrusy & Light IPA - 6.0% ABV

### PASSION FRUIT SOUR

4.8% ABV

16oz \$8.50 10oz \$6

### MILK STOUT

6.0% ABV

### MILK STOUT NITRO

6.0% ABV

### DRY IRISH STOUT NITRO

4.3% 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

### WHAT WIT THAT NITRO

Belgian-Style Wit - 5.8% ABV

### BLACK IPA

7.0% ABV

10oz \$8

### GREAT DIVIDE

### STRAWBERRY RUBARB SOUR

6.2% 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

Ask about our  
Nitro Guest Taps

## 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 & TEA \$9

### KOMBUCHA: THE ORIGINAL

Passionfruit & Elderflower - 5.0% ABV

### KOMBUCHA: HICAMAYA

Grapefruit & Hibiscus - 5.0% ABV

### HARD TEA: KIWI STRAWBERRY

7.0% ABV

## SELTZERS \$8

### YUZU GINGER

### LIME

### BLOOD ORANGE

### MIXED BERRY

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](http://lefthandbrewing.com/beers)



# Cocktails

## SPECIALTY COCKTAILS

### **COW BOMB** **\$13**

Left Hands Milk Stout and a shot of Sinister Malt Whiskey  
*A Milk Stout and a Malt Whiskey made from the mash bill  
of it walk into a bar...*

### **RESTING SPRITZ FACE** **\$12**

Vodka, Aperol, Fresh Lime, Prosecco  
*The best damn Spritz in town*

### **BASIL MULE** **\$12**

Gin, Fresh Lime, Basil, Ginger Beer, Aromatic Bitters  
*Light refreshing and delicious*

### **WHEN DOVES CRY** **\$13**

Silver Tequila, Aperitivo Select, Fresh Lime, Q Grapefruit Soda  
*Kinda like a Paloma... but better*

### **LEFT HAND MARGARITA** *Draft* **\$12**

Reposado Tequila, Cointreau, Agave, Fresh Lime  
*Salt rim optional*

### **SPICY MEZCALITA** **\$14**

Mezcal, Cointreau, Agave, Fresh Lime, Blackberries, Firewater  
*How hot do you want it? Mild, schmedium, or fuego?*

### **MANHATTAN** *Draft* **\$13**

Rye Whiskey, Foro Vermouth Di Torino, Aromatic Bitters  
*Served with Amarena cherries*

### **OVERPROOF OLD FASHIONED** **\$15**

Overproof Bourbon, Raw Sugar, and Aromatic Bitters  
*The classic just made with REALLY strong bourbon*

### **SINISTER OLD FASHIONED** **\$15**

Bourbon, Espresso Liqueur, Orange Bitters  
*A sinfully good Old Fashioned...*

### **ESPRESSO YOURSELF MARTINI** **\$14**

Nitro Milk Stout, Irish Whisky, Marble Espresso Liqueur, Coffee  
*Our delectable take on a crowd favorite*



# Spirits

## VODKA

**MILE HIGH ELEVATE \$**  
Mile High Spirits' Corn Vodka

**HELIX \$**  
Wheat Vodka

**TITO'S \$\$**  
Corn Vodka

**BEER CREEK DISTILLING \$\$**  
Rye Vodka

## WHISKEY

**EARLY TIMES \$**  
Bourbon

**JACK DANIELS \$\$**  
Tennessee Sour Mash

**TIN CUP RYE \$\$**  
Rye Whiskey

**PEACH STREET DISTILLING \$\$**  
Whiskey

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

**JAMESON \$\$**  
Irish Whiskey

**SLANE \$\$**  
Irish Whiskey

**SUNTORY TOKI \$\$**  
Japanese Whisky

**SINISTER \$\$\$**  
Whiskey  
*Left Hand collab w/Foundry Distilling*

**LAGAVULIN 8YR \$\$\$**  
Scotch Whiskey

**LAWS \$\$\$**  
Bourbon

**FIRESIDE SINGLE BARREL \$\$\$\$**  
Single Barrel Select 124 proof  
*Barrel HAND selected by Left Hand RiNo*

## TEQUILA

**LUNA AZUL \$**  
Blanco

**LIBELULA \$\$**  
Joven

**HERRADURA SILVER \$\$**  
Silver

**HERRADURA REPOSADO \$\$**  
Reposado

**CASAMIGOS \$\$\$**  
Blanco

**CASAMIGOS \$\$\$**  
Reposado

**HERRADURA AÑEJO \$\$\$**  
Añejo

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

**CLASE AZUL \$\$\$\$**  
Reposado

## MEZCAL

**UNION JOVEN \$\$**  
Mezcal

**BANHEZ, ESPADIN & BARRIL \$\$**  
Mezcal