



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

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

BIG A** PRETZEL \$12

Prop n Pellar pretzel. Served w/Sawtooth Amber Ale mustard & queso

MAMA'S MEATBALLS \$14

House-made combination beef & pork meatballs. Oven-roasted in red sauce and mozzarella. Served w/RiNo bread

SOUP

RINO PORK GREEN CHILE *bowl* \$10

Served w/tortillas

SALAD

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

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 house sauce. 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

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

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

THAT'S ALL FOLKS, CARROT CAKE \$9

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, Watermelon

JARRITOS GRAPEFRUIT \$4

OZO COFFEE \$4

Regular & Decaf

ICED TEA \$3

SPARKLING WATERS \$8

Present - *Lemon Lime, Blood Orange* Voss - *Sparkling & Electrolyte*



Drink Menu

LEFT HAND BEERS

16oz \$8 10oz \$5.00

1265

Pilsner | 5.2% alc/vol

COLORFUL COLORADO

Pale Ale | 5.6% alc/vol

GOOD & GONE

Vienna-Style Lager | 5.0% alc/vol

SAWTOOTH

Amber Ale | 5.3% alc/vol

LEFT HAND IPA

West Coast IPA | 6.6% alc/vol

WOOK BAIT

Citrusy & Light IPA | 6.0% alc/vol

BREEZY DOES IT

Passion Fruit Sour | 4.8% alc/vol

DRY-HOPPED POLESTAR PILS

Dry-Hopped Pilsner | 6.0% alc/vol

HAYSTACK WHEAT

Hefeweizen Ale | 5.8% alc/vol

JUICY GOODNESS

Hazy IPA | 7.8% alc/vol

16oz \$8.50 10oz \$6

MILK STOUT

6.0% alc/vol

MILK STOUT NITRO

6.0% alc/vol

DRY IRISH STOUT NITRO

4.3% alc/vol

DEATH BEFORE DISCO

Porter | 6.0% alc/vol

PEANUT BUTTER

Milk Stout Brewed w/Peanuts

6.2% alc/vol

PEANUT BUTTER NITRO

Milk Stout Brewed w/Peanuts

6.2% alc/vol

KEY LIME PIE NITRO

Sour Ale w/ Lactose, Lime, Vanilla & Cinnamon | 7.3% alc/vol

BLACK IPA

7.0% alc/vol

10oz \$9

ST. VRAIN

Tripel Ale | 9.3% alc/vol

GALACTIC COWBOY NITRO

Imperial Stout | 9.0% alc/vol

DOUBLE MILK STOUT

Imperial Milk Stout | 10.5% alc/vol

10oz \$10

WAKE UP DEAD

Imperial Stout | 10.2% alc/vol

GUEST

CRAFT BEERS

NITRO COFFEE BROWN ALE

Joyride Brewing | 5.5% alc/vol

16oz \$8.50

BEER FOR BRUNCH

Goldspot Brewing | 4.0% alc/vol

16oz \$8.50 | 10oz \$6.00

Ask about our 2 Nitro Guest Taps

NON-ALC BEER

JUICY IPA

Grüvi | 0.0% alc/vol

GOLDEN ALE

Grüvi | 0.0% alc/vol

MOCKTAILS

CRANBERRY COSMO

Mingle Mocktails | 0.0% alc/vol | \$8.00

BLOOD ORANGE

ELDERFLOWER MIMOSA

Mingle Mocktails | 0.0% alc/vol | \$8.00

HARD KOMBUCHA, TEA, CIDERS, SELTZERS

KOMBUCHA: THE ORIGINAL

PASSION FRUIT & ELDERFLOWER

Jiant | 5.0% alc/vol | 12oz Can \$9.00

KOMBUCHA: HICAMAYA

GRAPEFRUIT & HIBISCUS

Jiant | 5.0% alc/vol | 12oz Can \$9.00

TEA: KIWI STRAWBERRY

Jiant | 7.0% alc/vol | 16oz Can \$9.00

TEA: PEACH

Jiant | 7.0% alc/vol | 16oz Can \$9.00

CIDER: OFF-DRY

Stem Cider | 7.0% alc/vol | 16oz \$8.50

SELTZER: SNOWMELT

CUCUMBER BASIL

Upslope | 5.0% alc/vol

16oz \$8.00, 10oz \$5.00

RED WINES

ATTIMO ROSSO

6oz \$12 | 9oz \$15

ANGELINE PINOT NOIR

6oz \$12 | 9oz \$16

ANGELINE CABERNET

SAUVIGNON

6oz \$12 | 9oz \$16

WHITE & ROSÉ WINES

BELLAFINA SPARKLING

6oz \$10 | 9oz \$14

LA VIEILLE ROSÉ

6oz \$10 | 9oz \$14

HOUSE OF BROWN CHARDONNAY

6oz \$14 | 9oz \$20

ANGELINE SAVIGNON BLANC

6oz \$13 | 9oz \$17

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

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, and Prosecco
The best damn Spritz in town

BASIL MULE **\$12**

Gin, Fresh Lime, Basil, Ginger Beer, and 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, and Fresh Lime
On draft, Salt rim optional

SPICY MEZCALITA **\$14**

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

OVERPROOFED 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, and Orange Bitters
A sinfully good Old Fashioned...

ESPRESSO YOURSELF MARTINI **\$14**

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



Spirits

WHISKEY

EARLY TIMES \$
Bourbon

JACK DANIELS \$
Fire Whiskey

JACK DANIELS \$\$
Tennessee Sour Mash

CROWN ROYAL \$\$

CROWN ROYAL \$\$
Apple

TIN CUP RYE \$\$
Rye Whiskey

PEACH STREET DISTILLING \$\$
Whiskey

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

JAMESON \$\$
Irish Whiskey

KNOB CREEK \$\$

SUNTORY TOKI \$\$
Japanese Whisky

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

WOODFORD RESERVE \$\$

BULLEIT \$\$

BASIL HAYDEN \$\$

BULLEIT RYE \$\$

CROWN ROYAL \$\$

LEOPOLD BROS \$\$
Straight Bourbon Whiskey

ANGEL'S ENVY \$\$\$

SPIRIT HOUND \$\$\$
Colorado Whiskey

LAGAVULIN 8YR \$\$\$
Scotch Whiskey

LAWS \$\$\$
Bourbon

WHISTLE PIG 10YR \$\$\$
Rye Whiskey

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

VODKA

MILE HIGH ELEVATE \$
Mile High Spirits' Corn Vodka

TITO'S \$\$
Corn Vodka

KETEL ONE \$\$

KETEL ONE \$\$
Cucumber/Mint

GREY GOOSE \$\$\$

TEQUILA

EL JIMADOR \$
Blanco

ESPOLON \$
Blanco

HERRADURA SILVER \$\$
Silver

CASAMIGOS \$\$\$
Blanco

CASAMIGOS \$\$\$
Reposado

PATRON \$\$\$

TRES GENERACIONES \$\$\$
Anejo

CLASE AZUL \$\$\$\$
Reposado

DON JULIO 1942 \$\$\$\$

MEZCAL

UNION JOVEN \$\$
Mezcal

BANHEZ, ESPADIN & BARRIL \$\$
Mezcal