

Slopeside

SOCIAL HOUSE



Unrivaled!
DISCOVER AND ENJOY
QUALITY
CULINARY CREATIONS
AND LIBATIONS

"FIRST TRACKS"

SLOPESIDE WINGS

SEVEN-\$12
BAKERS DOZEN-\$19

Choose your style: DRY RUBBED / BUFFALO / BBQ
Choose your housemade dipping sauce: RANCH / BLUE CHEESE / BBQ / HONEY MUSTARD / BUFFALO
ONE SAUCE INCLUDED - \$.50 EACH ADDITIONAL

SPINACH & ARTICHOKE DIP - \$13

House-baked focaccia, carrots and celery

"THE WORKS" - \$15

Hand-cut fries, applewood bacon, Dubliner® Irish cheddar, housemade buttermilk ranch, scallions

SOUPS + SALADS

CHICKEN CAESAR - \$11

Chopped romaine, house-baked focaccia croutons, parmigiano, housemade caesar

MEDITERRANEAN - \$13

Baby arugula, artichoke hearts, kalamata olives, sun-dried tomato, local feta, citrus vinaigrette

ROMAINE "WEDGE" - \$14

Applewood smoked bacon, Dubliner® Irish cheddar, diced tomato, housemade buttermilk ranch

WHITE BEAN CHICKEN CHILI - \$9/\$13

A Steamboat tradition for over 20 years... topped with Dubliner® Irish cheddar, fresh cilantro & lime crema

NOT BURGERS

+HAND-CUT FRIES - \$3
+TOTS - \$3
+SIDE SALAD - \$4
+CUP OF CHILI - \$7

CHICKEN PARM - \$17

Hand-breaded Red Bird Farm chicken, San Marzano tomato, provolone, house-baked focaccia bun

BUFFALO CHICKEN WRAP - \$17

Hand-breaded Red Bird Farm chicken tenders, shredded romaine, diced tomato, shredded carrot
Bleu cheese crumbles, housemade buttermilk ranch

QUESADILLA - \$11

Three cheese blend, grilled peppers and onions, grilled on a 12" tortilla. Served with pico de gallo and lime crema + GRILLED RED BIRD FARM CHICKEN - \$6
+ 1855° BLACK ANGUS BEEF - \$6 / + AVOCADO - \$2
+ APPLEWOOD BACON - \$3 / + FRESH JALAPEÑO - \$1

CHICKEN TENDERS - \$14

Buttermilk marinated, fresh - never frozen - hand-breaded Red Bird Farm chicken. Served with hand-cut fries and choice of: RANCH / BLUE CHEESE / BBQ / HONEY MUSTARD / BUFFALO

SMASH GRILLED SLOPESIDE BURGERS

6OZ FRESH - NEVER FROZEN - BOULDER VALLEY BLACK ANGUS BEEF, HARVEST MOON BAKERY CHALLAH BUN, LETTUCE, TOMATO, RED ONION, HOUSE PICKLE

SIDES
+HAND-CUT FRIES - \$3
+TOTS - \$3
+SIDE SALAD - \$4
+CUP OF CHILI - \$7

ADD ONS
+APPLEWOOD BACON - \$2
+AVOCADO - \$3
+FRESH JALAPEÑOS - \$1
+SAUTEED MUSHROOMS - \$2
+GLUTEN-FREE BUN - \$1
+LETTUCE WRAP - \$1

SLOPESIDE SMASHER - \$15

Choice of cheese: AMERICAN / DUBLINER® IRISH CHEDDAR / SWISS / BLEU / PROVOLONE / FETA

COWBOY - \$17

Applewood bacon, Dubliner® Irish cheddar, tobacco onions, housemade BBQ sauce

ROADHOUSE - \$16

Double-double style: grilled onions, shredded lettuce, slope sauce

MUSHROOM SWISS - \$17

Sautéed crimini mushrooms, grilled onions, melted swiss, roasted garlic mayo

BLACK-N-BLEU - \$18

Blackened burger, black pepper bacon, bleu cheese crumbles

HAND-MADE PIZZAS MADE BY HAND

THE BEST 12" PIES

THE HIGHEST GRADE CHEESE AND SAUCE

(V) VEGETARIAN | GLUTEN FREE + \$7

FOUR POINTS - \$17

RED / Billy's Italian sausage, applewood bacon, Canadian bacon, pepperoni

THE CHUTES - \$17

RED / Billy's Italian sausage, diced tomato, sautéed onion, crimini mushroom

WALLY WORLD - \$16

RED / BBQ chicken, red onion, fresh cilantro + APPLEWOOD BACON - \$3

YARD SALE! - \$17

RED / Billy's Italian sausage, pepperoni, sautéed onion, crimini mushroom, kalamata olive, diced tomato

FLYING Z - \$17

RED / Prosciutto di parma, topped with baby arugula, evoo, parmigiano

VALLEY VIEW - \$16

RANCH / Applewood bacon, red onion, diced tomato + RED BIRD FARMS GRILLED CHICKEN - \$3

VAGABOND - \$16 (V)

WHITE / Local feta, spinach, artichoke hearts, sun-dried tomatoes + RED BIRD FARMS GRILLED CHICKEN - \$3

MOTHER NATURE - \$14 (V)

WHITE / Roasted garlic, diced tomato, fresh basil

2 O'CLOCK - \$14 (V)

WHITE / Roasted garlic, gorgonzola, parmigiano + CAESAR SALAD ON TOP - \$7
+ RED BIRD FARMS GRILLED CHICKEN - \$3

THE ACL - \$14 (V)

RED / Pepperoni, crimini mushroom + FRESH JALAPEÑOS - \$1

MAKE YOUR OWN

CHEESE - \$11

RED / Three cheese blend

+ \$1.5 EACH - Sautéed onion, red onion, crimini mushroom, kalamata olive, diced tomato, fresh jalapeño, banana peppers, sun-dried tomatoes, spinach, arugula, cilantro, fresh basil

+ \$2 EACH - Gorgonzola, feta, extra three-cheese blend, artichoke hearts

+ \$3 EACH - Applewood bacon, Billy's Italian sausage, Canadian bacon, pepperoni, BBQ or grilled chicken



Tonics of Life
**WHAT WOULD AFFORD
 MORE PLEASURE?**
 ...PURE...
FOR INTERNAL USE

BATCHED COCKTAILS

FOR 2/FOR 6

BARREL-AGED MANHATTAN - \$25/50

Woodford Reserve, spiced cherry bitters, Carpano Antica vermouth, Luxardo cherry

SLOPESIDE OLD FASHIONED - \$20/40

100% proof Old Forester Rye, Gran Gala

SLOPESIDE SILVER MARGARITA - \$20/40

Herradura Silver, Naranja orange liquer, agave nectar, fresh-squeezed juice,
 [Make it spicy - add muddled jalapeños]

MORNINGSIDE PUNCH - \$20/40

A mix of light and dark rum, vodka, mixed fruit juices

RED WINE GLASS/BTL

PINOT NOIR - \$8 Glass

Stemmari / Sicily, Italy

PINOT NOIR - \$12/47

Erath / Willamette, OR

CABERNET SAUVIGNON - \$8 Glass

Dark Horse / California

CABERNET - \$16/63

Roth / Alexander Valley, CA

MERLOT - \$8/31

Red Diamond / Washington

MALBEC - \$8/31

Alamos Vineyards / Mendoza, ARG

CABERNET - \$149 Bottle

Silver Oak / Napa Valley, CA

WHITE WINE GLASS/BTL

CHARDONNAY - \$8 Glass

Dark Horse / California

PINOT GRIGIO - \$8 Glass

Camelot / Central Coast, CA

SAUVIGNON BLANC - \$9/35

Long Story Short / Marlborough, NZ

ROSÉ - \$11/43

The Four Graces / Willamette, OR

PINOT GRIGIO - \$32 Bottle

Ruffino / Tuscany, Italy

CHARDONNAY - \$40 Bottle

Kendall Jackson / Santa Rosa, CA

CHARDONNAY - \$75 Bottle

Rombauer / Napa Valley, CA

SAUVIGNON BLANC - \$75 Bottle

Rombauer / Napa Valley, CA

CHARDONNAY - \$25 375ml Bottle

Sonoma Cutrer / Sonoma, CA

BUBBLES BY THE BOTTLE

KORBEL BRUT - \$8 187ml

VEUVE CLIQUOT - \$50 375ml

CHANDON BRUT - \$64 750ml



COKE PRODUCTS - \$3

BEER ON TAP

BUDWEISER - Lager - \$5

ANHEISER-BUSCH / FT. COLLINS, CO / 5% / IBU: 12

BUD LIGHT - Lager - \$5

ANHEISER-BUSCH / ST. LOUIS, MO / 4.2% / IBU: 6

MOUNTAIN TIME - Lager - \$6.5

NEW BELGIUM / FT. COLLINS, CO / 4.4% IBU: 15

STELLA ARTOIS - Pilsner - \$7.5

BREWERY ARTOIS / LEUVEN, BELGIUM / 5% / IBU: 24

COLORADO NATIVE PILS - Pilsner - \$6.5

AC GOLDEN BREWING CO / GOLDEN, CO / 5% / IBU: 38

FAT TIRE - Amber Ale - \$6.5

NEW BELGIUM / FT. COLLINS, CO / 5.2% IBU: 22

90 SCHILLING - Amber Ale - \$6.5

ODELL BREWING CO / FT. COLLINS, CO / 5.3% / IBU: 32

APRICOT BLONDE - Blonde Ale - \$6.5

DRY DOCK / AURORA, CO / 5.1% / IBU: 17

AGAVE WHEAT - Wheat Beer - \$6.5

BRECKENRIDGE BREWERY / LITTLETON, CO / 4.4% IBU: 13

VANILLA PORTER - Porter - \$6.5

BRECKENRIDGE BREWERY / LITTLETON, CO / 5.4% / IBU: 16

DALE'S - Pale Ale - \$6.5

OSCAR BLUES BREWERY / LONGMONT, CO / 6.5% / IBU: 65

HAZY LITTLE THING - Hazy IPA - \$6.5

SIERRA NEVADA BREWING CO / SIERRA NEVADA, CA / 6.5% IBU: 35

RUPTURE - Fresh Hopped IPA - \$6.5

ODELL BREWING / FT. COLLINS, CO / 6% IBU: 37

MONEY TREES - IPA - \$7.5

STORM PEAK / STEAMBOAT SPRINGS, CO / 6.4% / IBU: 47

ROTATORS - Ask server for details - \$MP

BEER IN BOTTLES

BUDWEISER - Lager - \$5.5

COORS BANQUET - Lager - \$6

COORS LIGHT - Lager - \$6

MILLER LIGHT - Pilsner - \$6

MILLER HIGH LIFE - Lager - \$5

MICHELOB ULTRA - Lager - \$6.5

CORONA - Mexican Lager - \$6.5

ODELL IPA - IPA - \$7

BECKS - Non-alcoholic Lager - \$6

ANGRY ORCHARD - Crisp Apple Cider - \$6.5

BEER IN CANS

MONTUCKY COLD SNACK - Lager - \$5

HOLIDAILY - GF Blonde Ale - \$12

NEW BELGIUM CITRADELIC - IPA - \$7

10 BARREL CUCUMBER - Sour - \$7

10 BARREL RASPBERRY - Sour - \$7

OSKAR BLUES CAN-O-BLISS - IPA - \$6.5

IMPERIAL - Lager - \$6

GUINNESS - Irish Stout - \$8.5

WHITE CLAW BLACK CHERRY - Hard Seltzer - \$7

WHITE CLAW MANGO - Hard Seltzer - \$7