

Rockslide Hand Crafted Brews

ABV/IBU

Widowmaker Wheat

5.0/11

Mildly hopped, this is one of our best-selling beers made with 50/50 blend of pale and wheat malts

Raspberry Wheat

5.0/11

We blend our Widowmaker wheat with just the right amount of natural raspberry to create this flavorful brew

Mix it with our Stout and enjoy a Black & Berry

Kokopelli Kolsch

4.9/12

Great introduction to Microbrews

Mildly hopped with a soft finish

Rabbit Ears Amber Ale

6.0/25

Brewed with pale, crystal and select wheat malts balanced by Bravo and Cascade hops for a truly American ale

Cold Shivers Pale Ale

5.9/45

This American style pale exhibits a clean malt profile that is balanced exclusively with Chinook hops for a grapefruit-pine flavor and aroma.

Horsethief IPA

6.7/70

An American style IPA with a prominent tangerine aroma, flavor, and intense bite.

Big Bear Oatmeal Stout

6.0/25

Roasted barley, dark caramel malt, rolled oats, Munich malt, and malted wheat make this a big beer you can almost chew on.

Ask your server about our seasonal beers!

Various Domestic Beers

Coors Light • Coors Original • Bud Light • Budweiser • Corona
Angry Orchard Hard Cider • Miller Light • Michelob Ultra • Odouls

Happy Hour Menu

3pm-6pm & 10pm-12am

Chips and Salsa	<i>Add Guacamole (2)</i>	3.50
Giant Pretzel with Cheese Sauce		5.00
Sliders	Cheeseburger, Buffalo Chicken, or BBQ Pork	6.00
Flat Bread Pizzas		6.00
	Italian Sausage, Spicy Chicken, Bruschetta	

Appetizer Menu

\$1 off items below during Happy Hour

Seared Ahi Tuna		11.95
	Sesame crusted ahi served with Asian Chili glaze, Wasabi, and pickled ginger	
Fresh Caprese Salad		10.95
	Fresh Mozzarella, tomatoes, basil, olive oil and crostini's	
Nachos		10.95
	Both mixed and nacho cheeses, black beans, tomatoes, and red onion on tortilla chips with cilantro tomatillo sauce, salsa, and guacamole.	
	<i>Add: Steak, Chicken, or Pork (2)</i>	
Calamari Tempura		9.95
	Served with Sriracha aioli and Asian chili glaze	
Mesa Verde Spring Rolls		7.95
	Served with cilantro tomatillo and mango jalapeno sauce	
Roasted Garlic Artichoke Spinach Dip		8.95
	Four cheese dip served with crostini's	

Dessert Menu

'Slide Mud Pie		6.95
New York Style Cheesecake		8.95
Brownie Sundae		6.95
Grammas Bread Pudding		5.95

Specialty Drinks

Slide Margarita 9

100% Agave Tequila, Orange Bitters, Tres Agave Organic & Skinny mix
Available in original or strawberry

Maple Hazelnut Old Fashion 9

Premium Bourbon, Hazelnut Liqueur, Maple Simple syrup

Espresso Martini 8

Espresso Vodka, Godiva White Chocolate, Irish Cream

Craft Mules 8

Vodka – Gin – Whiskey – Rum

Coconut Cream Mojito 8

Also available in Original, Pomegranate, or Coconut H₂O

Mixed Berry Bellini 7

Champagne, Mixed Berry Puree, raspberry liqueur

Strawberry Lemonade Fizz 7

Vodka, Strawberry Puree, Lemonade, topped w/ Champagne

Begonia Sangria 6

An Authentic Spanish recipe going back two generations

Rockslide Bloody Mary 6

Garden infused Vodka and Zing Zang
Try it loaded for \$1.50 more

Hot Drinks

Hot Buttered Rum 7

Rum, Colorado's own Red Ram mixer & topped with a pat of butter

Loaded Coffee 5

Your choice of Irish Cream or Horchata cinnamon cream

Adult Hot Chocolate 5

Choice of Cinnamon, Peppermint, Butterscotch, or Amaretto

Wines

glass/bottle

House *Woodbridge by Robert Mondavi*

Cabernet / Merlot / Chardonnay / Pinot Grigio / White Zin 5/-

Whites/Blush

Two Rivers Chardonnay 9/32

Pineapple & vanilla aromas with a creamy lemon-flavored texture & crispness

Smoking Loon Un-Oaked Chardonnay 7/25

Aromas & flavors of pineapple, melon, & Golden Delicious apple

Grand River Sauvignon Blanc 8/28

Dry, crisp and refreshing offering notes of grapefruit

Plum Creek Riesling 8/28

Brightened by banana, apricot, and tropical fruit

Talon Winery Wingspan Rose' 8/28

A dry rose' with fresh berry flavors providing a lively & refreshing finish

Reds

Two Rivers Cabernet 9/32

Black cherry aromas, well balanced finish, hints of mint & cocoa

Smoking Loon Cabernet 7/25

Aromas of dried cherry, toasted cedar and a hint of walnut.

Two Rivers Red Blend 9/32

Earthy aromas and complex flavors of berries and spice

Smoking Loon Pinot Noir 7/25

Summer plum, wild strawberry, lavender blossom, hints of purple basil

Smoking Loon Zinfandel 7/25

Coconut and vanilla meld with well-integrated oak influence

Smoking Loon Malbec 7/25

Aromas of boysenberry and blueberry. Hints of vanilla bean and molasses pair to deliver a memorable palate

Bubbles

Smoking Loon Moscato 7/25

Crisp, Refreshing, & Floral

Glass of Champagne 6/21

Mimosas 5

Sunday Mimosas 4

 = Local Wines

