

# Rockslide Hand Crafted Brews

ABV/IBU

## Widowmaker Wheat

4.8/12

Mildly hopped, this is one of our best-selling beers. Made with a 70/30 blend of 2-row & wheat malt also hopped exclusively with Ahtanum hops.

## Raspberry Wheat

4.8/12

We blend our Widowmaker wheat with a small amount of natural raspberry extract to create this fruity wheat.

Try a 50/50 blend with the Big Bear Stout for a "Black & Berry"

## Kokopelli Kölsch

4.5/18

Our take on the famous light ale from Köln, Germany. Brewed with a blend of 2-row, Pilsner and wheat malt for a light, crisp body and balanced with German hops for an authentic finish. Perfect for those new to craft beers.

## Rabbit Ears Amber Ale

5.7/23

Brewed with pale, crystal & wheat malt for a supportive yet clean body and hopped with Columbus and Cascade hops for a classic American hop finish.

## Cold Shivers Pale Ale

5.8/45

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

## Horsethief IPA

6.7/70

An American style IPA brewed with Columbus, Citra and Centennial hops for a sturdy bitterness and a prominent tangerine flavor and aroma.

## Big Bear Oatmeal Stout

5.6/27

Pale, crystal malt, wheat, roasted barley and chocolate malt, rolled oats and Munich malt make this a big beer you can almost chew on. Columbus hops are used just to balance out the intense sweetness of this rich brew.

**NEW FOR 2019!** All of our beers are now brewed with malt from Proximity Malting Co out of Alamosa, Colorado. We are proud to use Colorado grown and processed products in our beers

### Bottle Beers

Coors Light–Coors Original–Bud–Bud Light–Corona–Angry Orchard–Odouls  
Miller Light–Michelob Ultra–CO Cider Company Glider Cider

# Happy Hour Menu

Available 3pm-6pm & 10pm-12am

## Small Plates

**Giant Pretzel with Cheese Sauce** 5.00

**Sliders** Shrimp Po Boy, Buffalo Chicken, or Cheeseburger 7.00

**Mesa Verde Spring Rolls** 7.95

Served with cilantro tomatillo and pineapple habanero sauce

**Calamari Tempura** 9.95

Served with Sriracha aioli and Asian chili glaze

## Sharing Plates

**Chips & Guacamole** Add Salsa (1) 5.50

**Garden Artichoke Dip** 8.95

Our new spin on the old favorite, served with grilled pita and veggies

**Nachos** 11.95

Both mixed & nacho cheeses, black beans, tomatoes, & red onion on tortilla chips with cilantro tomatillo sauce, salsa, and sour cream

Add: Steak, Chicken, or Pork (2)

## Combos

Only Available from 3pm-6pm

**Lunch w/ Mary** 13.00

We load our Bloody Mary & top it with a fried jalapeno, a beer battered shrimp, and your choice of Slider

**Coastal** 15.00

Your choice of our ahi appetizers and a glass of house wine

**Game Day** 17.00

Pick any of our pizzas and 22oz beer

**Afterwork** 30.00

Share our Appetizer Platter and four 22oz beers

## Dessert Menu

**Grammas' Bread Pudding** 5.95

**'Slide' Mud Pie** 7.95

**Hot Fudge Brownie Sundae** 6.95

**New York Style Cheesecake** 8.95

## Craft Cocktails

### **Slide Margarita** 9

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

### **Peach Old Fashion** 9

Buffalo Trace Bourbon, Peach simple syrup, & a muddled brandied cherry

### **Espresso Martini** 8

Van Gogh Espresso Vodka, Godiva White Chocolate, Irish Cream

### **Craft Mules** 8

Vodka – Gin – Whiskey – Rum

### **Mojito** 8

Available in Original, Pomegranate, Coconut H<sub>2</sub>O or Coconut Cream

### **Coco Cabana** 8

Malibu Rum, pineapple & a mix of cranberry, strawberry & lime juices

### **Rockslide Loaded Bloody Mary** 8

Made with Premium Zing Zang Bloody Mary Mix, our house infused Garden Vodka, always comes loaded with, Bacon strips, carrots, celery, Golden beet, broccoli and sliced jalapenos.

### **Strawberry Lemonade Fizz** 7

Vodka, Strawberry Puree, Lemonade, topped w/ Champagne

## Hot Drinks

### **Naughty Toddy** 7

Apple Cider, Tequila, fresh squeezed lemon, topped with whipped cream

### **Irish Coffee** 7

Two gingers Irish whiskey, Coffee, w/ a layer of cream

### **Crushed Peppermint Hot Chocolate** 7

Hot Chocolate, Peppermint Schnapps, topped w/ whipped cream & peppermint

## Wines

GLASS/BOTTLE


### **House** *Woodbridge by Robert Mondavi*

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

### **Whites**

 **Colterris Coral White Cabernet Sauvignon** - /40


*A berry-driven aromatic profile of strawberry and raspberry*

 **Two Rivers Chardonnay** 9/32

*Pineapple & vanilla aromas w/ a creamy lemon-flavored texture*

**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*

**Smoking Loon Moscato** 7/25

*Crisp, Refreshing, & Floral*

### **Reds**

 **Colterris Cabernet Sauvignon** - /45

*Cool river nights produce a robust wine rich in color, flavor & smooth tannins.*

 **Two Rivers Cabernet** 9/32

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

 **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, and more**

 **Talon Winery Wingspan Rose'** 8/28

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

**Domanda Prosecco** -/20


**Begonia Sangria** 6/21

**Champagne** 6/21

**Mimosa** (5)

**Sunday Mimosa** (4)



 = Local Wines