

PUB MENU


Chicken Wings: \$1.25/each
Red Hot, Chipotle BBQ, Dry Rub, or Spicy Korean
Minimum 6 of each flavor

Nachos: \$9
Corn Chips, 3-Cheese Blend, Black Beans,
Pico de Gallo, Sour Cream, Fried Jalapeno
w/ Grilled Chicken-\$4, Seasoned Ground Beef-\$4


Chips & Salsa: \$4
Corn Chips, House Salsa,
Add Guacamole: \$3

Chicken Tenders: \$8
Crispy Tenders, Carrots & Celery, Ranch

SMALL PLATES

Grilled Brie: \$9 
Grilled Brie, Blackberry-Jalapeno Chutney,
Roasted Garlic, Flatbread, Nita Crisps

Crab Cakes: \$13
Three Crispy Blue Crab Cakes, Chipotle Aioli,
Roasted Corn Salsa

Peppered Ahi*: \$13  **GF**
Rare Seared Peppered Ahi, Wasabi,
Pickled Ginger, Ponzu Soy

Sausage & Beer Cheese: \$10
Grilled Bison Sausage, 90 Shilling Cheese Dip,
Grain Mustard, Grilled Pretzel Bread

Steak Tacos*: \$14 **GF**
Grilled Flat-Iron Steak, Corn Salsa,
Pickled Onion, , Avocado, Corn or Flour Tortillas

Spicy Korean Tacos: \$12 **GF**
Pulled Pork, Gochujang Sauce, Cucumber,
Sprouts, Pickled Ginger, Corn or Flour Tortillas

Baja Fish Tacos: \$13
Beer Battered Mahi, Slaw, Guacamole,
Lime Crema, Corn or Flour Tortillas

Calamari: \$10
Tempura Battered Calamari, Jalapeno Aioli,
Sweet Chili Sauce

SOUP/SALAD

House-Made Soups: \$5, \$7
Pork Green Chili, Soup du Jour


Pradera Salad: \$4, \$7  **GF**

Mixed Greens, Bacon, White Cheddar, Apple

Caesar Salad: \$5, \$8 
Romaine Hearts, Parmesan Crisp, Grilled Bread,
White Anchovies, House Dressing

Cobb Salad: \$13 **GF**
Romaine, Chicken Apple Sausage, Boiled Egg,
Gorgonzola, Tomato, Avocado, Bacon, Shaved
Fennel, Apple White Balsamic Vinaigrette

Steak Salad*: \$14 **GF**
Seared Beef Tips, Mixed Greens, Gorgonzola,
Vanilla Almonds, Parmesan Peppercorn Dressing

Roasted Beet Salad: \$10  **GF**
Roasted Beets, Fennel, Spinach, Whipped Chevre,
Mandarin Oranges, Walnut Vinaigrette

Salad Add-Ons
Chicken-\$4, Steak-\$7, Salmon-\$6

PIZZAS

Deck Fired Pizza: \$12
12" House-Made Dough, Marinara, Mozzarella
Substitute Gluten-Free Crust: \$1 **GF**

Pizza Toppings: \$.50
Pepperoni, Sausage, Bacon, Bell Peppers,
Onions, Spinach, Tomatoes, Jalapenos,
White Anchovies, Black Olives, Mushrooms,
Roasted Garlic, Pineapple

Duck Pizza: \$16
Tart Cherry BBQ Sauce, Duck Confit, Mozzarella,
Goat Cheese, Bacon & Onion Jam

KEY



 Healthy Option

GF Gluten Free Item

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SANDWICHES

All sandwiches come with choice of fries, sweet potato fries, fruit, cottage cheese, side salad, or cup of soup

The Pradera Burger*: \$12

8oz. Certified Angus Beef Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Challah Roll
Add Bacon, Jalapenos, Fried Egg, Mushrooms, Avocado, Guacamole for \$1/each

Kobe Burger*: \$15

8oz. Kobe Beef Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Challah Roll
Add Bacon, Jalapenos, Fried Egg, Mushrooms, Avocado, Guacamole for \$1/each

Pradera Sandwich: \$12

Roasted Turkey, Prosciutto, Brie, Sliced Apple, Spinach, Fig Jelly, Grilled Pita

Fiery Chicken Sandwich: \$12

Blackened Chicken, Jalapeno Bottlecaps, Pepperjack, Chipotle Mayo, Lettuce, Tomato, Onion, Ciabatta Roll

Beef & Cheddar: \$12

Hot Shaved Roast Beef, Aged Cheddar, Caramelized Onions, Toasted Challah Roll
Add Beer Cheese Dip: \$3

BBQ Chicken Wrap: \$11

Crispy BBQ Coated Chicken Strips, Mixed Greens, Tortilla Crisps, Chipotle Mayo, Chipotle Wrap

Cuban Sandwich: \$12

Pulled Pork, Ham, Pickle, Swiss, Whole Grain Dijon, Pressed Cuban Bread

Greek Gyro: \$11

Shaved Lamb, Bell Peppers, Onions, Feta, Tzatziki, Grilled Flatbread

Duck Sliders: \$15

Three Thundersnout BBQ Duck Confit Sliders, Slaw, Sriracha Aioli, Brioche Rolls

KEY



Healthy Option



Gluten Free Item

ENTREES

Available after 5:00pm

Come with choice of side salad or cup of soup

Beef Tenderloin*: \$29 **GF**

Grilled 6oz. Filet Mignon, Garlic & Herb Butter, Fresh Vegetables, Loaded Mashed Potatoes

Ribeye*: \$35

Grilled 12oz. Ribeye, Loaded Mashed Potatoes, Frizzled Onions, Demi Glace

Blackened Chicken Alfredo: \$20

Blackened Chicken Breast, Penne, Herbs, Roasted Garlic Alfredo, Parmesan

Crab Crusted Salmon*: \$25

Crabcake Crusted Atlantic Salmon, Asparagus & Mushroom Risotto, Lemon Herb Butter Sauce

Duck Breast: \$26 **GF**

Searred Duck, Butternut Squash Risotto, Toasted Walnuts, Caramelized Onion & Bacon Jam

Colorado Lamb: \$39

Grilled Colorado Lamb Chops, Bacon Potato & Brussel Sprout Hash, Balsamic Demi Glace

Mushroom Raviolis: \$19

Wild Mushroom Raviolis, Bourbon Apple Maple Sauce, Butternut Squash, Caramelized Onions, Apples, Grated Reggiano

FEATURES

Limited quantities may be available

^Entrees available after 5:00pm

B.L.A.T. Salad: \$12

Mixed Greens, Jalapeno Cured Bacon, Roasted Tomatoes, Avocado, Dijon Aioli Vinaigrette

Traditional Club Sandwich: \$12

3 Pieces of Wheat Toast, Turkey, Ham, Bacon, Lettuce, Tomato, Mayonnaise; Choice of Side

BBQ Chicken Pizza: \$13

Grilled Chicken, Roasted Red Peppers, Bacon, BBQ Sauce, Three-Cheese Blend

^Prime NY Strip Oscar: \$38

12oz USDA Prime NY Strip, Garlic Mashed Potatoes, Grilled Asparagus, Crab Hollandaise; Soup or Salad

^Dry Aged Cowboy Ribeye: \$50

18oz Dry Aged Bone-in Ribeye, Creamed Spinach, Berkshire Ham Hash; Soup or Salad

a \$2 split-plate charge will be added to all shared meals