

Starters & Shareables

PORK GREEN CHILI

Miller Farm Chilies | Queso Chihuahua | Flour Tortillas
Cup 8 | Bowl 10

SOUP DU JOUR

Cup 7 | Bowl 9

SMOKED BRISKET MAC 16

Smoked Gouda Cheese | Crispy Onion | Classic BBQ

SOUTHERN FRIED CHICKEN 13

Leg, Wing, Thigh | Secret Spice | Pickles
Pepper Jelly

SKILLET OF MEATBALLS 15

Polenta | Marinara

TRUFFLE FRIES 6

Parmesan | Parsley

BLACK TRUFFLE ARANCINI 15

Parmesan Aioli

CRISPY BRUSSELS SPROUTS 10

Bacon Vinaigrette | Everything Spice

HOUSE MADE FOCACCIA 6

Roasted Garlic | Whipped Honey Butter

Club Fare

All Club Fare Served with Hand Cut Fries | Upgrade to Sweet Potato Fries, Tater Tots, Onion Rings, Side Salad +2

*STEAK DIP 19

Toasted Hoagie | Swiss | Shaved Ribeye
Caramelized Onion | Horseradish | Au Jus

PAR-CHETTA 16

Focaccia | Shaved Porchetta | Swiss | Olive
Tapenade | Pickled Peppers

*PRADERA BURGER 17

Brioche Bun | 8oz Brisket | American | LTOP
Special Sauce

*THE COLORADO BURGER 17

Brioche Bun | 8oz Bison Patty | Hatch Green
Chili | Pepperjack Cheese

CHICKEN BACON HOT HONEY 17

Brioche Bun | Smoky Bacon | Carolina Gold
BBQ | Cabbage Slaw

ROASTED TURKEY CLUB 16

Toasted White Bread | White Cheddar
Bacon | Ham | Lettuce | Tomato | Mayo

BEER BATTERED COD TACOS 17

Flour Tortillas | Cabbage Slaw | Queso
Fresco | Green Chili Crema

Entrees

*12 OZ NY STRIP 39

Garlic & Parmesan Frites | Sauce au Poivre

RIGATONI BOLOGNESE 24

Slow Cooked Pork Ragu | San Marzano
Tomatoes | 12 Month Parmesan

*VERLASSO SALMON HW 32

Salade Niçoise | New Potato | Marinated
Olives | Sugar Snaps | Sherry Vinaigrette

Sourdough Pizza

Thin | Crispy | Blistered Crust

5 PIG PIE 22

Bacon | Prosciutto | Pepperoni | Calabrese
Spicy Sausage

THE CLASSIC 19

"Cup & Char" Pepperoni | Mozzarella
Parmesan

DIAVOLA 21

Calabrese Salami | Spicy Sausage | Calabrian
Chilis | Parmesan

MARGHERITA 18

San Marzano | Fresh Mozzarella | Torn Basil

PRETTY FLY FOR A WHITE PIE 21

Roasted Garlic Cream | Oregano | Ricotta
Parmesan
Add Prosciutto 4

Bar Bites

TOSSED TENDERS 16

Sweet Chili | BBQ | Buffalo | Louisiana Dry Rub | Garlic Teriyaki

CHIPS & SALSA 5

Add Guac +5

CLUBHOUSE NACHOS 15

Blackened Chicken or Pulled Pork | Creamy Queso | Pico de Gallo
Fresh Jalapeno | Crema Verde | Side Salsa
Add Guac 2

CRISPY CHICKEN WINGS 15

9 Jumbo Wings | BBQ | Buffalo | Sweet Chili Louisiana Dry Rub |
Garlic Teriyaki

PRETZEL BITES 5

ONION RINGS 7

Chipotle Aioli

QUESADILLA 11

Chihuahua Cheese | Pico de Gallo | Crema Verde | Scallion | Side
Salsa
Add Blackened Chicken or Pulled Pork 5 | Add Guac 2

Salads

Add: Chicken +7 | *Salmon +14 | Shrimp +9

PRADERA CLUB SALAD 12

Mixed Greens | White Cheddar | Smoked Bacon | Apple | White
Balsamic Vinaigrette
Side Salad 7

FALL SALAD HW 12

Arugula | Delicata Squash | Chèvre | Cranberry | Pepitas | Maple
Vinaigrette

CALABRIAN CAESAR 12

One Year Parmesan | Romaine | Spicy Breadcrumbs
Side Salad 7

ICEBERG WEDGE SALAD 12

Blue Cheese | Cherry Tomato | Bacon | Chives | Everything Spice

Our Menu

The following major food allergens are used as ingredients:

Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat,
Soy, and Sesame. Please notify staff for more information about
these ingredients.

20% Service Charge Applies to Each Transaction | Service
Charge is Not a Tip or Gratuity

Brews

- MILLER LITE
- COORS LIGHT
- COORS BANQUET
- CORONA LIGHT
- CORONA PREMIER
- MODELO ESPECIAL
- VOODOO RANGER JUICY HAZE IPA
- HIGH NOON TEQUILA SELTZER
- HIGH NOON VODKA SELTZER
- ATHLETIC NON-ALCOHOLIC
- WHITE CLAW HARD SELTZER
- SMOKEY BLUE MOON SHANDY
 - Blue Moon Belgian White Beer | Jack Daniel's Whiskey | Lemon Juice | Simple Syrup
- RED BULL ENERGY DRINK
- Featured Beer On Tap
- MODELO ESPECIAL
- BRECKENRIDGE AVALANCHE AMBER
- COORS LIGHT
- VOODOO RANGER JUICY HAZE IPA

Cocktails

- JUNGLE BIRD
 - Myers's Rum | Pineapple Juice | Campari | Lime Juice | Simple Syrup
- LEMON HONEY SOUR
 - New Amsterdam Gin | Lemon Juice | Honey Syrup
- NEW FASHIONED
 - Gentleman Jack Whiskey | Amaretto | Simple Syrup | Bitters
- SALTY CHIHUAHUA
 - Exotico Tequila | Lemonade
- FLECHA PINEAPPLE INFERNO
 - Flecha Azul Blanco Tequila | Agave | Lime Juice | Pineapple Juice | Fresh Jalapeños
- BLUEBONNET
 - Patrón Silver Tequila | Lime Juice | Cointreau | Simple Syrup | Blue Curaçao | Grenadine
- FIRE PIT LEMONADE
 - Tito's Handmade Vodka | Cucumber | Lemonade
- BACK NINE
 - Jim Beam Bourbon | Iced Tea | Lemon Juice | Simple Syrup
- SVEDKA BREEZER
 - Svedka Vodka | Cranberry Juice | Pineapple Juice

Wine By The Glass

- LA MARCA 10
 - Prosecco
- CANYON ROAD 9
 - Chardonnay
- TALBOTT KALI HART 10
 - Chardonnay
- MASO CANALI 10
 - Pinot Grigio
- LA JOLIE FLEUR 10
 - Rosé
- POGGIO AL TESORO SOLOSOLE 14
 - Vermentino
- FREI BROTHERS 13
 - Merlot
- PRATI BY LOUIS M. MARTINI 11
 - Cabernet Sauvignon
- CANYON ROAD 9
 - Cabernet Sauvignon
- POGGIO AL TESORO MEDITERRA 14
 - Toscana Blend
- HAHN SLH 16
 - Pinot Noir
- MEIOMI 12
 - Pinot Noir
- MATUA 9
 - Sauvignon Blanc