



STARTERS

PORK GREEN CHILI Corn or Flour Tortilla Cup for \$7	9
*AHI POKE NACHOS Wonton Crisps Ahi Tuna Togarashi Sauce Ponzu Glaze Avocado Cucumber Pickled Jalapeño Green Onion Cilantro Sesame Seed	19
REDBIRD WINGS Buffalo Spicy Thai Peanut Dry Rub BBQ Teriyaki Hot Honey Carrots & Celery Ranch or Bleu Cheese	15
COLORADO GOAT CHEESE Breaded & Fried Pomodoro Sauce Pesto Grilled Focaccia Bread	12
JUMBO COCONUT SHRIMP Asian Carrot Slaw Mango Chutney Banzai Sauce	18
BUFFALO CAULIFLOWER Spicy Buffalo & Ranch Drizzle Bleu Cheese Crumble	9
QUESADILLA Chorizo Sofrito Black Bean Bell Peppers Onions Cheddar Cheese Salsa Sour Cream	11
SOUTHWEST SHRIMP DIP Raquelitas Nacho Barrochos Tortilla Chips Individual Size 8	13
CLUBHOUSE NACHOS Tortilla Chips Shredded Cheese Black Bean Onion Pickled Jalapeño Tomato Salsa Chili Crema *Choice of Chicken or Beef*	14
PRETZEL BITES Colorado Native Beer Cheese Spicy Mustard	8

GREENS

BURRATA Arugula Heirloom Tomato Basil Kalamata Olive Roasted Chick Pea Green Goddess Dressing Grilled Focaccia Bread	18
CAESAR Romaine Grana Padano Rye Crouton House Made Dressing	10
WARM CHEESE SALAD Spring Mix Heirloom Tomato Red Onion Toasted Pecan Dark Balsamic Vinaigrette Warm Cheddar Jack Cheese	14
PRADERA SALAD Mixed Greens Granny Smith Apple Smoked Bacon White Cheddar White Balsamic Vinaigrette	10
SOUTHWEST SALAD Romaine Spring Mix Roasted Corn & Black Bean Heirloom Tomato Cotija Cheese Crispy Tortilla Strips Lime Choice of Dressing	14
PROTEIN ADD ONS Chicken 7 Shrimp 9 *Verlasso Salmon 10 *6oz Flat Iron 10	

STEAKS AND CHOPS

SELECT ONE *6 oz Filet 36 *6 oz Flatiron 28 *Berkshire Pork Chop 32	
SELECT YOUR SAUCE Merlot Demi Maître D Butter Basil Pesto Spicy Hoisin Sauce Chimichurri	
SELECT TWO SIDES Roasted Creamed Corn Sweet and Spicy Brussels Jumbo Asparagus Griddled Broccoli Baked Potato Horseradish Cream Whipped Potatoes Truffle Fries Side Salad Smoked Gouda Mac & Cheese	

HANDHELDS

*PRADERA BURGER 8oz River Bear Burger Lettuce Tomato Onion Burger Sauce Cheese Brioche Bun Add \$1 for Bacon Mushroom Caramelized Onion Avocado	15
STEAK DIP Shaved Ribeye Swiss Cheese Caramelized Onion Horseradish Cream Au Jus Toasted Baguette	18
REUBEN Shaved Corned Beef Swiss Cheese Thousand Island Sauerkraut Rye	15
PULLED PORK SANDWICH Southern Coleslaw Dill Pickle Carolina BBQ Sauce Griddled Brioche Bun	17
TURKEY CLUB Hand Carved Turkey Lettuce Tomato Bacon Sun-Dried Tomato Aioli Choice of Cheese Choice of Bread Half Size Club Available 9	15
CRAB CAKE SANDWICH Baked Lump Crab Cake Lettuce Tomato Roasted Garlic Aioli Brioche Bun	24
MAHI MAHI FISH TACOS Two Tacos Blackened or Seared Mahi Flour Tortilla Cabbage Tomato Cilantro Avocado Yogurt Sauce Three Tacos 22	18
CHOICE OF SIDE Handcut Fries Curly Fries Tots Fruit Sweet Waffle Fries or Upgrade to Truffle Fries Caesar Salad Pradera Salad Garden Salad Pork Green Chili for 1.5	

MAINS

TROUT PICATTA Pan Seared Trout Capers Lemon Butter Red Rice Pilaf Choice of Side	26
SPICY HOISIN CHICKEN Crispy Fried Chicken House Made Hoisin Sauce Edamame Carrot Green Onion Jasmine Rice Sesame Seed	21
PENNE PRIMAVERA Asparagus Bell Pepper Broccoli Heirloom Tomato Basil Peas Garlic Rose Sauce Shaved Parmesan	20
SHRIMP & GRITS White Cheddar Grits Andouille Sausage Tomato Jumbo Shrimp Spicy BBQ Hot Sauce	26
RISOTTO MILANESE Saffron Risotto Sautéed Mushroom Spinach	20
AIRLINE CHICKEN Wild Mushroom Asparagus Roasted Garlic & Gorgonzola Whipped Potatoes Chicken Demi	26

FILL IN THE GAPS

BAKED TO ORDER BREADS Dinner Rolls or Garlic Knots Maître D Butter	6
TRUFFLE FRIES Grated Parmesan Parsley	7
BAKED POTATO Butter Loaded +3	5
CHIPS AND SALSA Add Guacamole +5	6
CHIPS AND GUACAMOLE	8

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

*These items may be served raw or under-cooked, based on your specification, or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

CANNED

Blue Moon Belgian White 5
Budweiser 4
Budlight 4
Coors Light 4
Corona Extra 5
Corona Premier 5
Corona Light 5
Dale's Pale Ale 5
Miller Lite 4
Heineken 5

Michelob Ultra 4
High Noon 6
New Belgium Fat Tire Amber Ale 5
New Belgium Fat Tire Belgian White 5
Modelo Especial 5
Stella Artois 5
Omission GF 5
White Claw Hard Seltzer 5
Voodoo Ranger Juicy Haze IPA 5

DRAFT

Coors Light 4
Stella Artois 5

Colorado Native Amber Lager 5
Voodoo Ranger IPA 6

SIGNATURE COCKTAILS

BUFFALO TRACE OLD FASHIONED 15

Buffalo Trace | Orange | Luxardo Cherry |
Angostura Bitters | Simple Syrup | Club Soda

CARIBBEAN BACARDI MULE 8.5

Bacardi | Lime | Ginger Beer

MAKERS MARK MANHATTAN 16

Antica Vermouth | Angostura Bitters | Luxardo
Cherry

EXOTICO MARGARITA 12

100% Agave Tequila | Fresh Lime Juice |
Agave Syrup | Grand Marnier Float | Salt Rim

GOLD RUSH 15

Yellowstone Bourbon | Lemon Juice | House
Made Honey Syrup

CLASSIC TANQUERAY MARTINI 17

Vermouth | Lemon Twist

GIN RICKY 9

New Amsterdam Gin | Club Soda | Lime Juice

PATRON RANCH WATER 12

Patron Silver | San Pellegrino | Lime

WHEATLEY AMERICAN MULE 9.5

Wheatley Vodka | Lime | Ginger Beer

GREY GOOSE CITRUS MARTINI 18

Grey Goose | Simple Syrup | Fresh Squeezed
Lemon, Lime & Orange

GREYHOUND 7.5

Svedka Vodka | Grapefruit

TITO'S TRANSFUSION 10

Ginger Ale | Grape Juice | Lime Wedge

WINE

WYCLIFF 7.5 25

Brut Champagne

LA MARCA 10 36

Prosecco

THE DREAMING TREE 7.5 25

Rosé

MEIOMI 12 44

Rosé

SIMI SONOMA 10 36

Chardonnay

TALBOTT KALI HART 10 36

Chardonnay

J VINEYARDS 9 32

Pinot Gris

RUFFINO AQUA DI VENUS 12 44

Pinot Grigio

KIM CRAWFORD

MARLBOROUGH 10 36

Sauvignon Blanc

UNSHACKLED 11 40

Sauvignon Blanc

CANYON ROAD 7.5 25

Chardonnay

CANYON ROAD 7.5 25

Sauvignon Blanc

CANYON ROAD 7.5 25

Pinot Grigio

CANYON ROAD 7.5 25

Cabernet Sauvignon

CANYON ROAD 7.5 25

Merlot

CANYON ROAD 7.50 25

Pinot Noir

LOUIS M. MARTINI SONOMA 11 40

Cabernet Sauvignon

FRANCISCAN 12 44

Cabernet Sauvignon

MY FAVORITE NEIGHBOR 90

Cabernet

ESTANCIA 10 36

Pinot Noir

MEIOMI 12 44

Pinot Noir

FREI BROTHERS 13 48

Merlot

LOCATIONS CA BLEND 11 40

Red Blend

HARVEY & HARRIET 60

Blend

THE SEEKER 8 28

Malbec