



STARTERS

PORK GREEN CHILI Corn or Flour Tortilla Cup for \$7	9
BAKED TO ORDER BREADS Dinner Rolls or Garlic Knots Maître D Butter	6
CORN & CRAB DIP Raquelitas Nacho Barrochos Tortilla Chips Individual Size 8	13
POKE BOWL Rice Ahi Tuna Avocado Edamame Cilantro Siracha Mayo Sambal Black Sesame	19
CHIPS AND SALSA Add Guacamole +5	6
REDBIRD WINGS Buffalo Spicy Thai Peanut Dry Rub BBQ Teriyaki Hot Honey Carrots & Celery Ranch or Bleu Cheese	15
TRUFFLE FRIES Grated Parmesan Parsley	7
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
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 Spinach Roasted Sweet Potato Pomegranate Pistachio Grilled Focaccia Maple Dijon Vinaigrette	18
CAESAR Romaine Grana Padano Rye Crouton House Made Dressing	10
WEDGE SALAD Iceberg Wedge Heirloom Tomato Pickled Red Onion Bacon Smoked Blue Cheese Crumble Ranch & Balsamic Drizzle	10
PRADERA SALAD Mixed Greens Granny Smith Apple Smoked Bacon White Cheddar White Balsamic Vinaigrette	10
TEX MEX COBB Iceberg Spring Mix Pepper Jack Cheese Egg Heirloom Tomato Bacon Grilled Chicken Thighs Cilantro Lime Ranch Sub Grilled OR Blackened Shrimp 2 *Sub Salmon 3 *Sub Flat Iron Steak 3	18
PROTEIN ADD ONS Chicken 7 Shrimp 9 *Verlasso Salmon 10 *6oz Flat Iron 10	

HANDHELDS

*PRADERA BURGER 7oz Burger Lettuce Tomato Onion Burger Sauce Cheese Brioche Bun +1 Add Bacon Mushroom Caramelized Onion Avocado Sub Grilled Chicken Breast by Request	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 Dill Pickle Carolina BBQ Sauce Coleslaw 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
NASHVILLE HOT CHICKEN House-Made Buttermilk Fried Chicken Dill Pickle Hot Sauce Brioche Bun	17
BEER BATTERED COD TACOS Two Tacos Flour Tortillas Beer Battered Cod Cabbage Pico de Gallo Lime Salsa Verde Crema Three Tacos 22	18
CHOICE OF SIDE Handcut Fries Curly Fries Tots Fruit Baby Carrots with Ranch Sweet Waffle Fries +1.50 to Upgrade to Truffle Fries Caesar Salad Pradera Salad Garden Salad Pork Green Chili	

MAINS

CHICKEN AND WAFFLES House Made Buttermilk Fried Chicken Belgian Waffle Maple Syrup OR Country Gravy Choice of Side Dish	20
AIRLINE CHICKEN Wild Mushroom Asparagus Seasonal Whipped Potatoes Chicken Demi	26
SHRIMP FRIED RICE Rice Scrambled Egg Carrot Peas Teriyaki Shrimp Kimchi Garlic Onion Soy Sauce Add Guanciale +3	20
CARBONARA Bucatini Guanciale Egg Parmesan Cheese Peas Grilled Garlic Focaccia Bread	19
*BERKSHIRE PORK CHOP Served with Your Choice of Sauce and Two Sides	32
*6OZ FILET MIGNON Served with Your Choice of Sauce and Two Sides	36
*6OZ FLAT IRON Served with Your Choice of Sauce and Two Sides	28
*6OZ VERLASSO SALMON Served with Choice of Sauce and Two Sides	25
HOUSE MADE SAUCES Merlot Demi Maitre D Butter Basil Pesto Lemon Caper Butter Chimichurri	
ENTREE SIDES Sweet & Spicy Brussels Griddled Broccolini Honey Glazed Baby Carrots Jumbo Asparagus Baked Potato Seasonal Whipped Potatoes Truffle Fries Smoked Gouda Mac & Cheese Side Salad	

*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

MAKERS MARK MANHATTAN 16

Antica Vermouth | Angostura Bitters | Luxardo
Cherry

MAPLE BOURBON OLD FASHIONED 17

Buffalo Trace | Orange | Luxardo Cherry |
Grade A Maple Syrup | Angostura Bitters

TANQUERAY FIZZ 12

Cranberry Juice | Sparkling Wine | Cucumber
& Cranberry Garnish

PATRON RANCH WATER 12

Patron Silver | San Pellegrino | Lime

GREYHOUND 7.5

Svedka Vodka | Grapefruit

EXOTICO MARGARITA 12

100% Agave Tequila | Fresh Lime Juice |
Agave Syrup | Grand Marnier Float | Salt Rim |
Try it Spicy +1

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