



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 Cheddar Cheese Salsa Sour Cream	11
SOUTHWEST SHRIMP DIP Served with 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 9 *6oz Flat Iron 10	

STEAKS AND CHOPS

SELECT ONE *7oz Seared Duck Breast 28 *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 Broccolini Baked Potato Roasted Garlic 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 Broccolini 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 Mashed 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	Miller Lite	4
Budweiser	4	Heineken	5
Budlight	4	High Noon	6
Coors Light	4	Michelob Ultra	4
Corona Extra	5	New Belgium Fat Tire Amber Ale	5
Corona Premier	5	Stella Artois	5
Corona Light	5	Omission GF	5
Dale's Pale Ale	5	White Claw Hard Seltzer	5

DRAFT

Colorado Native Amber Lager	5
Colorado Native Porter	5
Coors Light	4
Stella Artois	5
Voodoo Ranger IPA	6

COCKTAILS

BUFFALO TRACE OLD FASHIONED 15 Buffalo Trace Orange Luxardo Cherry Angostura Bitters Simple Syrup Club Soda	EXOTICO MARGARITA 10 100% Agave Tequila Fresh Lime Juice Agave Syrup Grand Marnier Float Salt Rim	WHEATLEY AMERICAN MULE 9.5 Wheatley Vodka Lime Ginger Beer
JACK & SODA 9 Jack Daniels Whiskey & Soda	CLASSIC TANQUERAY MARTINI 17 Tanqueray Gin Vermouth Lemon Twist	GIN RICKY 9 New Amsterdam Gin Club Soda Lime Juice
GOLD RUSH 15 Woodford Reserve Lemon Juice House Made Honey Syrup	PATRON RANCH WATER 12 Patron Silver San Pellegrino Lime	GREY GOOSE CITRUS MARTINI 18 Grey Goose Simple Syrup Fresh Squeezed Lemon, Lime & Orange
MAKER'S MARK MANHATTAN 16 Maker's Mark Antica Vermouth Angostura Bitters Luxardo Cherry	CARIBBEAN BACARDI MULE 8.5 Bacardi Lime Ginger Beer	GREYHOUND 7.5 Svedka Vodka Grapefruit
		TITO'S TRANSFUSION 10 Tito's Vodka Grape Juice Ginger Ale

WINE

WYCLIFF 7.5 25 Brut Champagne	CANYON ROAD 7.5 25 Chardonnay	UNSHACKLED 15 56 Cabernet Sauvignon
LA MARCA 10 36 Prosecco	CANYON ROAD 7.5 25 Sauvignon Blanc	LOUIS M. MARTINI SONOMA 11 40 Cabernet Sauvignon
TALBOTT KALI HART 10 36 Chardonnay	CANYON ROAD 7.5 25 Pinot Grigio	CHARLES SMITH 8 28 The Velvet Devil Merlot
MEIOMI 12 44 Rosé	CANYON ROAD 7.5 25 Cabernet Sauvignon	THE SEEKER 8 28 Malbec
KIM CRAWFORD MARLBOROUGH 10 36 Sauvignon Blanc	CANYON ROAD 7.5 25 Merlot	LOCATIONS CA BLEND 11 40 Red Blend
J VINEYARDS 9 32 Pinot Gris	CANYON ROAD 7.50 25 Pinot Noir	ESTANCIA 10 36 Pinot Noir

The automatic 20% service charge is collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.