



APPETIZERS

SOUP DU JOUR Cup \$7	9
CHIPS & SALSA Add Guacamole +6	6
HARISSA CAULIFLOWER Harissa Chili Paste Carrot Cucumber Green Onion Ranch Or Bleu Cheese	9
BRUSCHETTA BURRATA Heirloom Tomato Bruschetta Burrata Toasted Bread Aged Balsamic Basil	13
TUNA TATAKI* Sesame Crusted Tuna Yuzu Salted Cabbage Togarashi Wonton Chip Blood Orange Ponzu	17
CLUBHOUSE NACHOS Tortilla Chips Shredded Cheese Black Bean Fresh Jalapeño Pico de Gallo Salsa & Sour Cream On Side Choice Of Braised Chicken Tinga Or Baja Beef* Add Guacamole 3	15
TRUFFLE PARM FRIES White Truffle Oil Parmesan Cheese Parsley	7
PRETZEL BITES Beer Cheese IPA Mustard	11
MOZZARELLA STICKS Marinara Sauce	12

PARKER'S BEST WINGS 15

THUNDERSNOUT BBQ	MILD BUFFALO
RANCH DRY RUB	HOT BUFFALO
CAJUN DRY RUB	SLAYER
BRAHMARI	AGENT ORANGE

SALADS

PRADERA SALAD Mixed Greens Dried Cranberries Smoked Bacon Bleu Cheese Crumbles Pepitas White Balsamic Vinaigrette	10
CAESAR Romaine Grana Padano Crouton Caesar Dressing	10
WEDGE SALAD Iceberg Wedge Heirloom Tomato Bacon Bleu Cheese Crumbles Pickled Red Onion Bleu Cheese Or Ranch Dressing	10
BEET SALAD Roasted Beets Arugula Fennel Infused Goat Cheese Pepitas Honey Vinaigrette	12
SIDE SALAD Pradera Caesar	5
SALAD ADD ONS Chicken 7 Shrimp 9 Chilean Salmon* 14 Mahi* 13 5oz NY Strip* 14	

TAQUERIA

QUESADILLA Cheddar Cheese Onion Sour Cream Add Braised Chicken Tinga Or *Baja Beef +5 Served With Chips & Salsa	11
BAJA TACOS Two Tacos Flour Tortilla Baja Beef Or Braised Chicken Tinga Lettuce Cheddar Cheese Pico de Gallo Chili Lime Crema Three Tacos 18 Served With Chips & Salsa	14
BLACKENED MAHI TACOS Two Tacos Flour Tortilla Yuzu Salted Cabbage Pico De Gallo Chili Lime Crema Served with Chips & Salsa Three Tacos 23	18

ENTREES

PORK MARSALA* Berkshire Pork Chop Brussel Hash Mushroom Marsala Demi	32
CHILEAN SALMON* Poached Salmon Quinoa Blood Orange Beurre Blanc Brussel Hash	27
AMATRICIANA Bucatini Pasta Guanciale Arugula Heirloom Tomato Roasted Mushroom Calabrian Chili Paste Grana Padano Basil	21
PASTA POMODORO Bucatini Pasta Red Sauce Heirloom Tomato Grana Padano Basil	14
GRILLED JERK CHICKEN Spicy Brussels Mango Wild Rice	18
FILET MIGNON* 6oz Roasted Garlic Mashed Potato Chef's Vegetable	39
NY STRIP* 12oz Roasted Garlic Mashed Potato Chef's Vegetable	35
STEAK ADD ONS Gorgonzola +3 Mushroom Marsala Demi +6 Roasted Mushroom +6	

SANDWICHES

PRADERA BURGER* American Cheese Lettuce Tomato Onion Burger Sauce Griddled Brioche Bun \$1 Upgrades: Sub Cheddar Sub Swiss \$2 Upgrades: Add Bacon Add Mushroom Add Caramelized Onion Sub Smoked Gouda Sub Bleu Cheese Crumble Sub Grilled Chicken Breast Sub Beyond Burger Sub Gluten Free Bun	15
STEAK DIP Shaved Ribeye Swiss Cheese Caramelized Onion Horseradish Cream Au Jus Toasted Baguette	18
NASHVILLE HOT CHICKEN SANDWICH Fried Chicken Dill Pickle Hot Sauce 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
BLACKENED MAHI SANDWICH* Sun-Dried Tomato Aioli Tartar Sauce Lettuce Tomato Onion Pickle Brioche Bun	18
CHOICE OF HAND CUT FRIES OR CHIPS & SALSA Upgrade To Sweet Waffle Fries Pradera Salad Caesar Salad Fresh Fruit +1 Upgrade To Truffle Parm Fries Soup +2	

A LA CARTE SIDES

JUMBO ASPARAGUS 6	BRUSSEL HASH 7
ROASTED MUSHROOMS 7	TRUFFLE PARM FRIES 7
HAND CUT FRIES 5	ROASTED GARLIC MASHED POTATOES 5
SWEET WAFFLE FRIES 6	

*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 Light 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

Colorado Native Amber Lager 5
Coors Light 4

Voodoo Ranger IPA 6
Stella Artois 5

SIGNATURE COCKTAILS

OLD FASHIONED 12

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

MAKERS MARK MANHATTAN 15

Antica Vermouth | Angostura Bitters Bordeaux
Cherry

NEGRONI 11

New Amsterdam Gin | Campari | Carpano
Antica

JACK SMASH 11

Jack Daniels | Muddled Strawberry & Lemon |
Ginger Beer

CASAMIGOS RANCH WATER 11

Casamigos Blanco | San Pellegrino | Lime

WATERMELON LILY 10

Titos | Watermelon Juice | Orange Liqueur |
Lime

EXOTICO MARGARITA 12

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

MAUI MORNINGS 10

Bacardi Coconut | Strawberry & Mango Puree |
Orange & Pineapple Juice

GREYHOUND 7.5

Svedka Vodka | Grapefruit

GREY GOOSE CITRUS-TINI 15

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

WHEATLEY AMERICAN MULE 9.5

Wheatley Vodka | Lime | Ginger Beer

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 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 7.5 25

Pinot Noir

LOUIS MARTINI SONOMA 11 40

Cabernet Sauvignon

FRANCISCAN 12 44

Cabernet Sauvignon

ESTANCIA 10 36

Pinot Noir

MEIOMI 12 44

Pinot Noir

FREI BROTHERS 13 48

Merlot

LOCATIONS CA BLEND 11 40

Red Blend

THE SEEKER 8 28

Malbec

HARVEY & HARRIET 60

Blend

MY FAVORITE NEIGHBOR 90

Cabernet