••• SNACKS •••

GF Lobster Deviled Eggs \$19

deviled eggs, lobster, herb crisp

Hush Puppies \$13

red pepper and corn hush puppies served with old bay-oli

พ^{EW} Ed'z Musselz \$19

sautéed mussels with coconut patta wine sauce, green onion, peruvian peppers, grilled bread

Fried Green Tomatoes \$13

crunchy, sour, juicy, and served with ranch

Skillet Buffalo Chicken Dip \$18

Shredded rotisserie chicken mixed with cream cheese, buffalo sauce and love. Then thrown in the oven & baked til' it's bubbly. Served with veggie sticks & pita chips.

Tuna Poke \$22

Ahi Tuna, tamari, lime juice, red onion, serrano pepper, green onion, won-ton chips, avocado, sesame seeds.

••• SALADS •••

ADD CHICKEN for \$4, or SALMON for \$8, or TUNA for \$12

GF Wedge Salad \$16

big iceberg wedge, bacon, bleu cheese, red onion, tomato, green onion, bleu cheese dressing

GF Steve's Arugula Salad \$16

shaved cauliflower, bosce pear, arugula, cilantro, cashew-lime dressing

NEWGF Winter Salad \$16

spinach, arugula, beets, butternut squash, candied pecan, feta, red onion, orange vinaigrette



· · · SANDWICHES · · ·

Served with fries or slaw, or upgrade your side for \$3 Sub gluten-free bread for \$2 extra

Pulled Rotisserie Chicken \$15

pulled chicken with mayo, boursin cheese, lettuce, tomato, onion, and pickles on a brioche roll! add crunched cool ranch doritos and change your life for a buck (\$1)

*Slammin' Salmon Sandwich \$19

blackened atlantic salmon, on a burger bun with olive chimichurri, cucumber, arugula, & red onion.

*Butter Burger \$17

It's a 1/2lb burger with a buttery bun, chill bruh! Served with LTO and 2k dressing, add cheese -\$1.5 or SUB A BLACK BEAN BURGER FOR A **BUCK EXTRA!**

Pot Roast Sandwich \$18

pot roast, cheddar, onion, on a brioche bun

· · · LIGHTER · · ·

GF Butternut Squash Bowl \$19

roasted squash filled with sautéed veggies feta dried cranberries

SOUP OF THE DAY 8/10

Ask your server for the daily soup special!

••• **SUPPER** •••

GF Rotisserie Chicken \$19/29

PICK YOUR SIZE: 1/2 or whole Chicken PICK YOUR SIDES: served with any 2 sides

GF Grilled Salmon \$29

Grilled medium-rare, cumin fried rice, mitake, and portabella mushrooms, with salsa verde

Meatloaf \$21

Ed'z Mom'z recipe! with catsup-Q on top! served with 2 sides

gf Rotisserie Ribs \$24/34

PICK YOUR SIZE: ½ or whole rack of rotisserie ribs PICK YOUR SIDES: served with any 2 sides

Fish n Chips \$19

fried scrod (young white-fish), wrapped in a Vail Daily served with fries and tartar sauce

GF Short Rib Pot Roast \$29

short rib braised simply with carrots, potatoes and onions, served with 2 sides

GF *Filet Mignon \$34/44

Choose 7 oz. or 11 oz. cooked on our grill just how you like it, served with mashed potatoes, gravy, and broccoli.

Chicken Pot Pie \$22

creamy and filled with lots of veggies, then topped with homemade crust and baked till it bubbles.

Ahi Tuna Steak \$32

7 oz. sesame-crusted tuna steak seared, sliced, and served with parmesan risotto, green beans, and carrots and crispy shallots

A 4% Kitchen Living Wage Charge Will Be Added To

••• KIDDOS •••

lack's Mac \$12.95

classic mac-n-cheese, pick a side Chicken fingerz \$12.95

Kids Burger \$12.95

lil' Benderz burger, pick a side

Fish Fins \$12.95

2 fish sticks, pick a side

···ON THE SIDE ···

GF charred broccoli	\$6
GF green beans	\$6
mashed potatoes	\$6
mac n cheese	\$6
french fries	\$6
gf coleslaw	\$6
onion rings	\$6
truffle tots	\$8

Thanks for coming to Ed'z in Edwards. If you enjoyed your time with us, be sure to check out our other restaurants in the Vail Valley!







Your Check Southside

→ WHITE →		→ RED →	
Pinot Grigio 6 0:	z. / 9 oz. / BTL	Pímot Noir	6 oz. / 9 oz. / BTL
g santa margherita, trentino-alto adige Sauvignon Blanc	12/18/48	boen, california stoller, willamette	\$48 \$48
g matua, marlborough 1	12/18/44 12/18/48	van duzor willamotto	16/24/58 \$58
craggy range, martinborough Chardonnay	\$48	flowers, sonoma coast bergstrom, willamette	18/27/64 \$72
murphy goode, california la crema, russian river Z D, california rombauer, carneros far niente, napa valley cakebread, california COCKTAILS Peachez Old Fashioned House Old Fashioned with brown sugar and peach bitters	\$14	Cabernet Sauvign cline, sonoma coast coppola red blend, california daou, central coast outer bound, alexander valley quilt, napa valley hall, napa valley the prisoner, napa valley duckhorn, napa valley sequoia grove, Napa Valley pine ridge, napa valley	\$46 \$48 \$48 \$54 16/24/54 \$62 \$68 \$72 18/27/72
Pineapple Daiquiri Bacardi Silver, Lime Juice, Simple Syrup, Pineapple Juice, shaken, served up with twist		jordan, alexander valley caymus vineyards, napa [2] Immortal Slope Estate, California [Merlot	\$98 \$108 26/39/125
Whiskey Smash \$14 Wild Turkey 101 Whiskey, Blackberry, Lemon Juice, Simple Syrup		duckhorn, napa valley ★ ROSE ★	\$70
Anejo Espresso Martini Danos Anejo Tequila, Khaula, Simple Syrand Cold Brew Espresso.	\$14 rup	AIX rose, provence whispering angels, provence	\$15/22/60 \$44
Honey Sucka' \$14 Aviation Gin, Honey Syrup, Lemon Juice, Lavender Bitters		 DRAUGHT \$6 → Pacifico, New Belgium Mountain Time Lager, Hazy Little Thing, Peroni, Tivoli Outlaw-Express → BOTTLEZ / CANZ \$6 → 	
Colorado Diablo Marg \$14 Spicy Jalapeno Margarita in true colorful colorado fashion with blood orange juice & a hint of Mezcal			

\$14

Ed'z Spritzah'

vodka spritzer with a seasonal fruit simple

syrup and st. Germain topped with prosecco

Angry Orchard, Bud Light, Budweiser, Coors

Banquet, Coors Light, Corona, Dales Pale

Ale, Guiness, Heinekin N/A, Mama's little yella pils, Michelob Ultra, Miller Light, Sippin Pretty, Modelo, Truly, Outlaw

