

# GRUB BRADFORD'S GROG

## Starters

**Colorado Style Poutine** - Hand cut, triple cooked French fries smothered with beef brisket with your choice of:

- Oak Smoked Beef Brisket, cheddar cheese curds, homemade brown gravy, pickled red onions, and BBQ drizzle | \$10.50
- Pulled Pork Chicken & Green Chile, queso Blanco, pork green chile, pickled jalapenos, cilantro, and Mexican crema | \$11.50

**Drunken Mussels\*** - Wine, garlic butter, tomatoes, basil, and garlic toast | \$15.00

**Jumbo Chicken Wings** - Seasoned & crispy fried, served with ranch & celery sticks, your choice of: Traditional buffalo sauce, chipotle dry rub, spicy Thai sweet chili, BBQ, teriyaki, or naked | 6 wings \$8.00 | 12 wings \$14.00

**Artichoke Dip** - Baked in cast iron, creamy cheesy goodness, served with fresh veggies and garlic toast | \$10.00

**Fried Pickle Spears** - Crispy dill pickles, panko-breaded with parmesan and served with ranch dip | \$8.00

## Greens & Soup

**ADD: All natural seared or fried chicken | \$5.50 ADD: seared sirloin\* | \$7.00 ADD: Market Fish\* | \$6.50**

**Dressings: Ranch, Bleu Cheese, Italian Herb, Caesar, Balsamic vinaigrette, Honey Mustard and Oil & Vinegar**

**Roasted Beet & Goat Cheese Salad** - Fresh seasonal beets slow roasted, candied walnuts, haystack mountain goat cheese, a-top fresh arugula and tossed in our herb vinaigrette | \$11.50

**Bradford's Bacon Egg Caesar Salad** - Chopped fresh Romaine lettuce, Parmesan Reggiano cheese, applewood smoked bacon bits, sliced hardboiled egg\*, croutons, tossed in our classic Caesar dressing | \$10.50

**House Salad** - Fresh tomatoes, carrots, red onions, cucumber and shredded jack cheese, a-top crisp greens, with your choice of dressing | \$8.00

**Cobb Salad** - Fresh tomatoes, applewood bacon crumbles, hardboiled eggs\*, fresh avocado, ham, blue cheese crumbles, a-top crisp greens, with your choice of dressing | \$12.00

**Clam Chowder** - Available Fridays served with oyster crackers | \$7.50

## Sandwiches & Burgers

\*ALL Burgers & sandwiches served with your choice of: Seasoned French fries, coleslaw, or side salad with your choice of dressing. Onion rings add \$1.00

\* **ADD** to any burger or sandwich: Applewood smoked bacon, pickled jalapenos, avocado, sautéed mushrooms, sautéed onions, white cheddar cheese, classic American cheese, or pepper jack cheese | \$1.00 each

**Bradford's Smashed Burger** - Specially seasoned all-natural beef\*, smashed on our 500-degree flat top griddle, seared to medium and served on a butter toasted brioche bun, with leaf lettuce, tomato, red onion, and pickle chips | \$11.00 single | \$14.00 double

**White Cheddar Deluxe Grilled Cheese** - Local RISE rosemary bread, stuffed with fresh white cheddar cheese, applewood smoked bacon, fresh tomato, grilled to perfection | \$10.50

**Classic Ruben** - Shaved corned beef, swiss cheese, sauerkraut, marble rye bread, grilled to perfection | \$12.50

**Crispy Buffalo Chicken Sandwich** - Crispy fried chicken breast, tossed in our traditional buffalo sauce, served on a butter toasted brioche bun with leaf lettuce, tomato, red onion, pickle chips and a side of ranch dressing | \$12.00 | substitute flour tortilla wrap for no additional charge

**Caesar wrap** - Chopped fresh romaine lettuce, Parmesan Reggiano cheese, seared chicken breast, croutons, tossed in our classic Caesar dressing | \$12.00

**The Mile-High Club** - Turkey, bacon, ham, tomatoes, lettuce, and cheddar cheese, mayo on Texas toast | \$12.00

**Aussie-Style Steak Sandwich** - Thin butcher's cut 8oz USDA Choice sirloin steak\*, seared medium with sautéed onions and warm butter white bread | \$12.00 | double steak\* \$17.00 | substitute chicken breast for no additional charge

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## Pasta of the Day

Please ask your server for our Chef's daily pasta served with side salad.

## Chicken & Fish

**Fried Chicken on-the-bone** - Brined in house and double breaded, slow cooked the old-fashioned way.

Split breast, wing, thigh & leg served with hot sauce on the side, along with seasonal roasted veggies & smashed potatoes. Served with your choice of soup of the day, or side salad | \$16.00

**Chicken Fried Chicken Breast** - All-natural chicken breast, double breaded, smothered with your choice of homemade cream or homemade brown gravy, smashed potatoes, and seasonal roasted veggies. Served with your choice of soup of the day or side salad | \$15.00

**English Style Fish and Chips** - Beer battered & crispy fried pacific cod fillets\*, served with seasoned fries & tartar sauce, also served with your choice of soup of the day, or side salad | \$16.00

**Catch of the day** - Fish fillet\*, served with couscous, seasonal roasted veggies, and your choice of soup of the day or side salad | Market price

**Teriyaki Bowl** - Fresh seasonal veggies tossed with teriyaki sauce atop a bed of steamed white rice with your choice of seared chicken breast, marinated steak\* | \$16.50 | vegetarian \$12.00

## Hand-Cut Steak

\*ALL steaks served with side salad, along with seasonal roasted veggies & smashed potatoes. Horseradish cream sauce and au jus available upon request.

**Hand Cut Premium Ribeye\*** - Seared at 500 degrees to perfection | 16oz \$19.00 | 24oz \$29.00

**Hand Cut Top Sirloin Steak\*** - Seared at 500 degrees to perfection | 8oz \$15.00 | 16oz \$22.00

**Chicken Fried Sirloin Steak\*** - Butchered in house, trimmed for tenderness, double breaded, and smothered with your choice of homemade cream gravy or homemade brown gravy, Texas toast | \$16.00

## Desserts

Please ask your server for our current dessert choices

**\*\*Proudly serving Red Bird Chicken Breast and USDA choice beef**

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*Special dietary needs: With the large variety of dietary restrictions and potential food allergies, we trust our customers to select menu items that suit their individual needs. Please ask your server should you need additional ingredient or preparation information. We are happy to accommodate special requests and substitutions, please note there may be a charge for some substitutions. As we process a variety of foods in our kitchen, we cannot guarantee vegetarian, vegan, gluten free, dairy free, or nut free.