1	STARTERZ +
	FRIED PICKLES
	WINGS
	GIANT NACHOS - ½ OR FULL-SIZE  House-fried corn tortilla chips, cheddar-jack cheese, hidden queso sauce inside the pile, black and pinto beans, pickled jalapeños, tomatoes, guac, pico, sour cream. ADD: Beef +3 Carnitas +4 Chicken +4  \$15 / \$19
	QUESADILLA
	SKILLET BUFFALO CHICKEN DIP
	GREEN CHILI TOTS \$12  Tater tots topped with green chili & cheese then toasted
	CHICKEN TENDERS

# OUR FRESH NE' EM' ON OUR'S IMPOSSI

Grilled chicken, romaine, tomatoes, red onions, avocado, bacon, bleu cheese, & hard-boiled eggs. CHOOSE: Balsamic or Ranch Dressing

Romaine lettuce, parmesan cheese, roasted cherry tomatoes, croutons, & house made caesar dressing. ADD: Grilled Chicken +6 Salmon +9

MOUNTAIN CREENS AND CRAINS SALAD ......\$14

Mixed greens, shredded brussel sprouts & broccoli, bulgar, cherry tomatoes, chili candied pecans, cucumbers, toasted coconut flakes, A 4% Kitck cilantowing grettewal BB: Aralled Chickenets or \*Ahi Tuna +6

Southside



OUR FRESH NEVER-FROZEN ANGUS BURGERS ARE HAND-PATTIED, & COOKED MEDIUM. WE SERVE EM' ON OUR SIGNATURE BUN, WITH 2,000 ISLAND DRESSING, LETTUCE, TOMATO & RED ONION.

# CHOOSE:

\*SINGLE \*DOUBLE \*TRIPLE

Hand-pressed 6 oz. juicy, never-frozen Angus Beef patty

\$9.95

\$12.95

\$15.95

IMPOSSIBLE BURGER OR BLACK BEAN BURGER ... \$12

# CHEESE:

AMERICAN - CHEDDAR - SWISS - PEPPER JACK

+ 1.5

# TOPPINGS:

GRILLED ONION - SAUTÉED MUSHROOMS - JALAPENOS -

+ 2

# PREMIUM TOPPINGS:

- BACON - AVOCADO - FRIED EGG -

+3



# FRIES

- Southside Fries - Shoestring Truffle Fries - Cajun Waffle Fries Shoestring Garlic Parmesan -

\$4.50 SMALL \$6.50 BASKET

ONION RINGS - \$8 FRIED GREEN BEANS - \$8

TATER TOTS - \$8



	BUFFALO CHICKEN WRAP  All white meat fried chicken strips, buffalo sauce, romaine, cheddar, tomato, red onion, & ranch, wrapped in a flour tortilla	\$15
	CRISPY CHICKEN SAND.  House breaded chicken breast, bacon, swiss cheese, chipotle aioli, lettuce, tomato, & onion, served on our signature bun. Try it grilled!	\$15
	PHILLY CHEESESTEAK  Shaved angus prime rib, roasted red peppers, mushrooms, grilled onions, cheese whiz & American cheese. Served on a hoagie roll.	\$18
	CREEN-CHILI-MAC  Elbow mac, smothered in cheese sauce with smokey green chili strips. ADD: Pulled Pork for just \$3	\$12
	HECTOR'S FAMOUS CHILI DOGG / BREAD BOWL CHOOSE: in a crusty bread bowl with onions, cheese, and sour cream OR: on a Big ol' Beef Dogg on a coney island bun with Hector's Famous Chili topped with onion, cheese, and sour cream.	\$16
	CHICKEN CAESAR WRAP  All white meat grilled chicken, Caesar dressing, romaine, Parmesan, roasted cherry tomato, & Croutons, wrapped in a flour tortilla	\$15
	*SLAMMIN' SALMON SANDWICH	\$19
	FISH TACOS  fresh mahi-mahi grilled or fried inside corn tortillas, topped with coleslaw, pico, & chipotle aioli. Served with rice and black beans, guac & sour cream. ADD: an extra taco for \$4	\$16
	GYRO (LAMBY SAMMY)	\$15
l	PATTY MELT  *(2) 6 oz. Angus patties, caramelized onions, cheddar cheese, and 2000 island dressing. Served on grilled rye bread.	\$16

CHOOSE: CARNITAS OR GROUND BEEF inside soft or crispy corn tortillas, topped with pico, & salsa. Served with rice and beans, guac, & sour cream. ADD: an extra taco for \$4



CHOCOLATE -OR- VANILLA
ADD: Oreo, Butterfinger, or M&Ms for \$1.5

COMMIT COLLABOR

\$6 SMALL \$8 LARGE



WE TRIED EM' ALL SO YOU KNOW WHAT TO DRINK... YOU'RE WELCOME

# CABERNET SAUVIGNON - CLINE

blackberry currant, notes of olives, herbs & toasty oak; Sonoma

# PINOT NOIR - THE SEEKER

notes of wild berries and pomegranate; France

# CHARDONNAY - BREAD & BUTTER

notes of vanilla and almond with a soft minerality; California

# ROSÉ - COTE MAS AURORE

rich and well-balanced with a nose of candied fruit; Sur Du France;)

#### SAUVIGNON BLANC - GIESEN

approachable with kiwi, grapefruit and cut grass notes; Marlborough, New Zealand

# PROSECCO - LA MARCA

effervescent aromas of honey, fresh citrus and white flowers



Bud Bud Light Coors Tall Boys Corona Original

Miller High Life Miller Lite Tall Boys

Modelo

Modelo Negra

Bell's Two Hearted IPA Cigar City Jai Alai IPA New Belgium Seasonals Schilling Local Legend Hard Cider Topo Chico Hard Seltzer Athletic IPA N/A 0%. Coors Lite Mini's.



#### THE M. F. 'N MARGARITA

Campo Bravo Reposado Tequila, St. Germain, lemon juice, lime juice, hopped grapefruit bitters, agave

#### MUTINOUS MANHATTAN

Southside's Breckenridge Reserve Blend Bourbon, Ramazzotti Amaro, scarborough bitters

# SMOKEY MEZCAL OLD FASHIONED

Union Mezcal, Campo Bravo Reposado Tequila, brown sugar simple syrup, orange and xocolatl mole bitters

#### THE TEMPTRESS

House infused cucumber, basil gin, lime juice, agave, soda water

#### EXISTENTIAL CRISIS

Tito's Vodka, Cline Cabernet, orange liqueur, orange juice, cinnamon simple syrup

## **ETHOS SMOG**

House infused blackberry, jalapeño rum, cranberry juice, orange juice, crack of black pepper

# MATCHA SNATCH'YA

Jameson Cold Brew, Matcha green tea, milk

# BENDERZ BOOZY MILKSHAKE

vanilla or chocolate soft serve, Jameson Whiskey



# CHOCOLATE CAKE

served in a warm skillet with soft-serve ice cream

# CARROT CAKE

served in a warm skillet with soft-serve ice cream





WE CARRY BLANCO, REPOSADO, & ANEJO FOR MOST OF THE LABELS BELOW. ASK FOR A FULL LIST

Corazon Corraleio Casamigos Don Julio Clase Azul Herradura Espolon 1 alo Fortaleza Maestro Dobel Ilegal Mezcal

Hornitos Milagro Patron Ria Azul Union Mezcal 1800

WHISKEY \*

WE STOCK MANY MORE WHISKEYS. AS WELL AS RYE AND SCOTCH. ASK FOR THE LIST

10th Mountain Div. Angel's Envy Blanton's Breckenridge **Buffalo Trace** Elijah Craig

Eagle Rare **Tronton** Michter's Nikka Coffee Tin Cup

Basil Hayden Maker's Mark Sazerac Rye Stranahan's Woodford Res. Whistle Pig Rye



WE ARE THE BENDERZ

Ali grew up here, she's a teacher. Noah is from NH, he helped the Pavelich family open Northside Kitchen. Ali and Noah met while working at Northside when it was just a hole in the wall. We live in Eagle-Vail with the kids and pup. We work and play hard every day. Thanks for helping support our family, and our community by dining out with us. - The Bender Family -

































