



✧ STARTERZ ✧

FRIED PICKLES **\$10**

Sour dill pickle chips dusted with our secret blend and fried crispy. Served with chipotle ranch.

✧ **WINGS** **\$12 FOR 6 OR \$18 FOR 12**

CHOOSE: BBQ, sweet chili, honey sriracha, buffalo, extra hot buffalo, mango habanero. Served with celery, carrots, and ranch or bleu cheese.

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 or Chicken +3 Carnitas +4

\$14 / \$18

QUESADILLA **\$12**

Jack and cheddar cheeses melted with pico de gallo inside a griddled flour tortilla. Served with guacamole, salsa, & sour cream. ADD: Carnitas +4 Chicken +4 Beef +3

HUMMUS PLATTER **\$12**

Citrus hummus served with crispy pita chips, and veggies.

GREEN CHILI TOTS **\$10**

Tater tots topped with green chili and cheese then toasted

CHICKEN TENDERS **\$15**

4 chicken fingers, choice of fries, served with honey mustard.

✧ SALADZ ✧

COBB SALAD **18**

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

CAESAR SALAD **14**

Romaine lettuce, parmesan cheese, roasted cherry tomatoes, croutons, house made caesar dressing. ADD: Grilled Chicken +5

MOUNTAIN GREENS AND GRAINS SALAD **\$14**

Mixed greens, shredded brussel sprouts and broccoli, bulgar, cherry tomatoes, chili candied pecans, cucumbers, toasted coconut flakes, cilantro vinaigrette. ADD: Grilled Chicken +5 or *Ahi Tuna +5

Southside Benderz

✧ BURGERZ ✧

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

✧ SIDEZ ✧

FRIES

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

\$4 SMALL

\$6 BASKET

ONION RINGS - \$8

FRIED GREEN BEANS - \$7

TATER TOTS - \$7

✧ MAINZ ✧

HOT ✧ BUFFALO CHICKEN WRAP **\$14**

All white meat fried chicken strips, buffalo sauce, romaine, cheddar, tomato, red onion, ranch, wrapped in a flour tortilla

CRISPY CHICKEN SAND. **\$14**

House breaded chicken breast, bacon, swiss cheese, chipotle aioli, lettuce, tomato, and onion, served on our signature bun. or try it grilled!

PHILLY CHEESESTEAK **\$17**

Shaved angus prime rib, roasted red peppers, mushrooms, grilled onions, cheese whiz and American cheese. Served on a hoagie roll.

GREEN-CHILI-MAC **\$12**

Elbow mac, smothered in cheese sauce with smokey green chili strips. ADD: Pulled Pork for just \$3

CAJUN TUNA SANDWICH **\$16**

cajun spiced hand-cut tuna steak on brioche bun with lettuce, tomato, red onion and a zippy cilantro mayo

BBQ PORK SANDWICH **\$14**

6 oz. slow-smoked-pork butt, BBQ sauce, coleslaw, pickles, and pepperoncini. Served on our signature bun.

FISH TACOS **\$15**

fresh mahi-mahi grilled or fried inside corn tortillas, topped with coleslaw, pico, and chipotle aioli. Served with rice and black beans, guac and sour cream.

GYRO (LAMBY SAMMY) **\$15**

Lamb gyro meat, tomato, cucumber, lettuce & red onion, feta cheese tucked into naan bread and loaded with tzatziki sauce.

PATTY MELT **\$14**

*6 oz. Angus patty, caramelized onions, cheddar cheese, and 2000 island dressing. Served on grilled rye bread.

TACO PLATE **\$14**

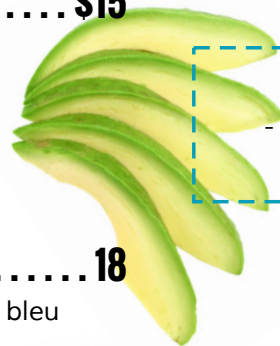
CHOOSE: CARNITAS OR GROUND BEEF inside soft or crispy corn tortillas, topped with pico, and salsa. Served with rice and beans, guac, and sour cream.

✧ SHAKES ✧

CHOCOLATE -OR- VANILLA

ADD: Oreo, Butterfinger, or M&Ms for \$1.5

\$6 SMALL \$8 LARGE



A 4% Kitchen Living Wage Charge Will Be Added To Your Cheque

* These items may be served raw or undercooked, or contain raw or undercooked ingredients; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness

✦ WINE \$10 ✦

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 - HAHN

dark red fruits with a smooth heavy finish; Monterey, California

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

✦ SUDZ \$5 ✦

CANS AND BOTTLES

Bud / Bud Light
Coors Tall Boys
Corona Original
Miller Lite Tall Boys
Modelo Especial
Heineken N/A 0%

Angry Orchard Crisp Apple Cider
Bell's Two Hearted IPA
New Belgium 1554 Dark Ale
Sierra Nevada Pale Ale
Truly Hard Seltzer

✦ COCKTAILZ \$11 ✦

BENDERZ BLOODY

House bloody mix, Breckenridge Chile Chili Vodka, pepperoncini, olives!
Served with a coors light sidecar. SUB: St. George Green Chili Vodka

KICK-IT OLD FASHIONED

Southside's Breckenridge Reserve Blend Bourbon, brown sugar simple syrup, orange and angostura bitters

BENDERZ AMARO MANHATTAN

Southside's Breckenridge Reserve Blend Bourbon, amaro, angostura bitters

THE M. F. 'N MARGARITA

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

44 NORTH LEMONADE

44 North Huckleberry Vodka, lemon juice, mint simple syrup

POBLANO PASSION

St. George's Green Chili Vodka, passionfruit puree, Ancho Reyes Chile' Poblano liqueur, lime juice

SOUTHSIDE FROSE'

Frozen Cavit Rose' wine, Svedka Rose' Vodka, strawberries, raspberries, triple sec, simple syrup

COCONUT MARGARITA

1800 Coconut Tequila, triple sec, sour mix, coconut cream

✦ SWEETZ \$8 ✦

CHOCOLATE CAKE

served in a warm skillet with soft-serve ice cream

CARROT CAKE

served in a warm skillet with soft-serve ice cream

✦ DRAFT BEER \$5 ✦

✦ TEQUILA ✦

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

1800

Cabo Wabo

Casa Noble

Casamigos

Clase Azul

Centenario

Corralejo

Cuervo Tradicional

Don Julio

Herradura

Hornitos

Milagro

Patron

Ria Azul

Union Mezcal

Volcan

✦ 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

Elijah Craig

Stranahan's

Eagle Rare

Tin Cup

Michter's

Nikka Coffee

Basil Hayden

Maker's Mark

Sazerac Rye

Woody Creek

Woodford Res.

Whistle Pig Rye

✦ ABOUT US ✦

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 -



ask about our
seasonal selections

