# STARTERZ :

196		
	*SOUTHSIDE SEAFOOD PLATTER	\$28
	cod and tuna ceviche, shrimp cocktail, clams casino and fresh chips	
9	FRIED PICKLES  Sour dill pickle chips dusted with our secret blend and fried crispy.	\$10
	Served with chipotle ranch.	
	WINGS \$13 FOR 6 OR \$19 FOI	R 12
	CHOOSE: BBQ, sweet chili, honey sriracha, buffalo, extra hot buffalo, or garlic parmesan. Served with celery, carrots, & ranch or bleu cheese.	
	CIANT NACHOS - ½ OR FULL-SIZE	
	House-fried corn tortilla chips, cheddar-jack cheese, hidden queso sat inside the pile, black and pinto beans, pickled jalapeños, tomatoes guac, pico, sour cream. ADD: Beef +3 Chicken +4	

QUESADILLA	\$12
Jack and cheddar cheeses melted with pico de gallo inside a griddled flour tortilla. Served with guacamole, salsa, & sour cream. ADD: Beef +3. Chicken +4	

\$15 / \$19

SKILLET BUFFALO CHICKEN DIP

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.

GREEN CHILI TOTS	\$12
Tater tots topped with green chili & cheese then toasted  CHICKEN TENDERS	\$15
4 chicken fingers, choice of fries, served with honey mustard.	

÷÷ SALADZ ÷÷

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 +6 Salmon +9

# \*MOUNTAIN POKÉ BOWL .....\$19

tuna poké, crispy garbanzos, bulgar, coconut, carrots, spinach, arugula, cucumber, and cherry tomatoes with a light teriyaki dressing.

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 TATER TOTS - \$8



# HECTOR'S FAMOUS AL PASTOR TROMPITO .....\$35 / SERVES 2 / Hector's delicious al pastor! Served on a spinning miniature Trompito with all the sauces. And we didn't forget the pineapple! \*\*BUFFALO CHICKEN WRAP\*\* \$15

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

CRISPY CHICKEN SAND.

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

Chili topped with onions, cheese, and sour cream.

roasted cherry tomato, & Croutons, wrapped in a flour tortilla

pico, & chipotle aioli. Served with rice and black beans, guac & sour cream. ADD: an extra taco for \$4

PATTY MELT .....

\*(2) 6 oz. Angus patties, caramelized onions, cheddar cheese, and 2000 island dressing. Served on grilled rye bread.



# 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



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 Trippel New Belgium 1554 Schilling Local Legend Hard Cider Topo Chico Hard Settzer. Athletic IPA N/A 0%.

# ★ COCKTAILZ \$13 ★

#### SMOKEY MEZCAL OLD FASHIONED

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

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

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

#### CLEVER CLEMENTINE

Captain Morgan Spiced Rum, clementine juice, cinnamon simple syrup,

#### THE TEMPTRESS

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

#### SOUTHSIDE FROZE

Vanjak Vodka, rose vodka, triple sec, simple syrup, strawberries and raspberries

#### HUCKLEBERRY SIPPER

44 North Huckleberry vodka, lemon juice, mint simple syrup

#### **MUTINOUS MANHATTAN**

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

#### 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

Milagro Patron Ria Azul Union Mezcal 1800

Hornitos

WHISKEY \*

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

Maestro Dobel

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

Ilegal Mezcal

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 -

































