



## STARTERS

**The Werks** - A deliciously crave-worthy sampler featuring crispy wings, tangy pickle fries, warm pretzel bites, crunchy onion rings, and crispy chips served with homemade salsa. Comes with a variety of dipping sauces to satisfy every craving! Perfect for sharing or indulging solo | **22**

**Wings (Traditional)** - 1.5 lb of crispy, golden-fried wings, perfectly seasoned and tossed in your choice of sauce, or try two! Served hot and juicy, these wings are a must-try for any wing lover. Served with celery, and choice of ranch or bleu cheese | **19**

- Buffalo, BBQ, General Tso’s, Nashville Hot, Sweet Chili, Bacon Habanero Jelly, Lemon Pepper, The Werks Dry-rub

**Loaded Spuds** | **15**

- Buffalo** - Crispy tots or fries smothered in melted cheddar jack cheese and topped with saucy buffalo-grilled chicken, crispy bacon bits, and fresh scallions. Drizzled with creamy ranch dressing for the perfect balance of heat and flavor
- Colorado** - Crispy tots or fries piled high with savory homemade green chili, rich queso, and crispy bacon bits. Topped with fresh scallions and a dollop of sour cream for the perfect blend of bold flavors
- Tex-Mex** - Crispy tots or fries stacked high with seasoned ground beef, creamy queso sauce, and fresh pico de gallo. Finished with a dollop of sour cream and homemade guacamole for the ultimate Tex-Mex flavor explosion

**Macho Nacho** - A heaping plate of crispy tortilla chips topped with your choice of **seasoned ground beef** or **flavorful tinga chicken**. Smothered in creamy queso sauce, fresh pico de gallo, pickled jalapeños, and finished with sour cream, and homemade guacamole & salsa for the ultimate nacho experience | **16**

**Onion Rings** - Thick-cut onions, battered and fried to golden perfection. Crunchy, and packed with flavor, served with sriracha ketchup | **9** Add ranch for an extra kick of flavor **+\$0.75**

**Mozzarella Moons** - Crispy, golden-fried half-moon-shaped mozzarella, perfectly breaded and oozing with melty cheese in every bite. Served with a side of zesty marinara | **11**  
Add ranch for an extra kick of flavor **+\$0.75**

**Stoner Bread** - Warm, buttery garlic bread loaded with melted mozzarella and parmesan cheese, baked to golden perfection. Served with a side of zesty marinara for dipping | **11**  
Add ranch for an extra kick of flavor **+\$0.75**

**Whoops** - Four juicy all-beef sliders topped with melted cheese, fresh greens, crunchy pickles, and our signature burger sauce. Small in size, big on flavor | **16**

**Fire Cracker Cauliflower** - Crispy fried cauliflower tossed in bold General Tso's sauce, served on a bed of fresh greens and garnished with scallions for the perfect balance of heat, sweetness, and crunch | **12**

**Pretzel Bites** - Soft, warm, and perfectly baked mini pretzels, served golden and fluffy. Paired with rich queso for a creamy dip and savory honey mustard for the perfect sweet and savory combo | **12**

**Fried Pickles** - Thin, tangy pickle fries, battered and fried to golden perfection for a crunchy, flavorful bite. Served with a side of creamy jalapeño queso for an extra kick of heat and richness | **12**

**Three Amigos** - A perfect trio of crispy tortilla chips, creamy queso, and homemade guacamole & salsa. The ultimate combination of savory, spicy, and creamy for a flavor-packed dip experience | **12**

# Grub Werks

## BURGERS

All of our burgers are proudly made with **locally sourced Boulder Valley Beef**, expertly cooked to pink or no-pink—and served on a **fresh, soft Harvest Moon bun**.

Customize your burger to fit your cravings:

Gluten-Free Bun **+\$3**     Double the Protein for an extra hearty meal **+\$5**  
Bacon **+\$3**     Substitute with an Impossible Burger **+\$3**

**The Valmont\*** – A classic burger with melted American cheese, crisp sweet pickles, fresh greens, crunchy onion, and thick cut tomato – simple, yet perfectly satisfying | **18**

**PB&J Burger\*** – A bold twist on the classic, featuring crispy bacon, a spicy bacon habanero jelly, crunchy peanut butter, fresh greens, thick cut tomato, and rich Havarti cheese – a sweet and savory masterpiece | **18**

**Pipeline\*** – Open-faced and double-patty’d, this burger is smothered in homemade green chili, topped with cheddar jack cheese, diced onions, and crispy tortilla strips for that perfect crunch and kick | **22**

**The Radler\*** – A smoky favorite with crispy bacon, melted cheddar cheese, fresh greens, thick cut tomato, crispy onion rings, and smoky BBQ sauce – the perfect balance of savory and sweet | **19**

**The Boulder\*** – A sophisticated bite featuring fig jam, creamy goat cheese, crispy bacon, and fresh greens – a sweet, savory, and indulgent combination | **20**

**Rainmaker\*** – Open-faced and double-patty’d, this burger is smothered in rich mac-and-cheese, topped with crispy bacon bits and fresh scallions for an irresistible comfort food experience | **22**

**Captain Jacks\*** – A spicy burger with pepper jack cheese, fresh greens, thick cut tomato, crispy fried jalapeños, bacon, and spicy ancho chipotle mayo – a flavorful, fiery bite | **18**

**Trestle\*** – A savory, earthy combination of Swiss cheese, mushrooms, fresh greens, thick cut tomato, crispy bacon, and creamy mayo | **18**

**The Newben\*** – A hearty, deli-inspired burger with shaved corned beef, tangy sauerkraut, creamy Thousand Island dressing, and melted Swiss cheese – a flavor-packed twist on the classic Reuben | **20**

Burgers and sandwiches are served with your choice of crispy fries, golden tater tots, crunchy tortilla chips, or homemade coleslaw at no additional charge. Or, feel free to upgrade to one of our other delectable sides – just ask your server for pricing!

## SIDES

Onion Rings   <b>6</b>	Side Salad   <b>6</b>
Sweet Waffle Fries   <b>6</b>	Tortilla Chips   <b>5</b>
Tots   <b>5</b>	homemade Spicy Pickles   <b>3</b>
Fries   <b>5</b>	homemade Slaw   <b>3</b>
homemade Green Chili Cup   <b>4</b>	Bowl   <b>7</b>

## EXPLORE THE WERKS!

**Your experience doesn’t stop at the table**—Stop by **Bike Werks** to browse custom-built cruisers, e-bikes, or get your ride tuned up. Ready to roll some strikes? Reserve a lane at **Bowl Werks** and enjoy a game or two. Don’t forget to grab some road sodas, featuring brews made in-house from **Paramount Beerwerks**.

At **The Werks**, there’s always more to explore!



CONNECT WITH US! @thewerkscolorado



If our food and drinks have you reaching for your camera, snap a pic and tag us – we’d love to see it!

**\* Consumer Advisor**  
The Department of Public Health warns that consuming raw or undercooked animal products—including beef, eggs, fish, lamb, pork, poultry, or shellfish—may increase the risk of foodborne illness.  
Individuals with certain health conditions may be at greater risk and should consult their doctor or a public health official for more information.

## SAMMIES

**Double the Protein** – Add an extra serving of your choice of meat to any sandwich for a heartier, protein-packed option | **5**  
**Add Bacon +\$3**

**Smashville Hot** – Crispy fried chicken slathered in fiery Nashville hot sauce, finished with a slice of melted pepper jack cheese. Comes on a bed of fresh greens, thick cut tomato, crunchy dill pickles, and topped with homemade slaw. The perfect blend of heat and flavor | **17**

**Dual Crown** – Grilled chicken topped with crispy bacon and creamy avocado, on a bed of fresh greens and thick cut tomatoes. A perfectly balanced sandwich that’s both savory and satisfying, fit for royalty | **19**

**Buffalo Chicken** – Crispy fried chicken tossed in spicy buffalo sauce, topped with crumbled bleu cheese. Comes on a bed of fresh greens, crunchy dill pickles, onion, and thick cut tomato. A bold and flavorful combination that’s sure to satisfy your spicy cravings | **17**

**The Reuben** - A classic with tender, shaved corned beef, melted Swiss cheese, tangy sauerkraut, and creamy Thousand Island dressing, all piled between two slices of perfectly toasted rye bread | **17**

**Chicken Tendies** - Five crispy, golden chicken tenders, perfectly seasoned and fried to perfection. Served with your choice of dipping sauce for the ultimate crunchy, savory meal | **15**

## FLATBREADS

Our flatbreads are crafted using authentic dough **imported** directly from **Italy**, ensuring a rich, traditional flavor and a perfectly light, yet chewy texture. Made with high-quality ingredients, this dough creates a crisp, golden crust that serves as the ideal base for all of our delicious toppings.

**Boulder Bread** – A savory-sweet delight with crispy bacon, rich fig jam, creamy goat cheese, fresh greens, and a drizzle of balsamic glaze for the perfect balance of flavors | **15**

**Buffalo Chicken** – Crispy fried chicken tossed in bold Buffalo sauce, layered with melty mozzarella, melting blue cheese crumbles, crunchy celery, and red onion, then drizzled with cool ranch | **17**

**Italian** – A classic combination of zesty marinara, gooey mozzarella, spicy pepperoni, savory sausage, and tangy pepperoncinis, finished with fresh basil for a true Italian-inspired bite | **16**

**Barbecue Chicken** – Grilled chicken smothered in sweet and smoky BBQ sauce, topped with cheddar jack cheese, crispy diced onion rings, and fresh cilantro for a bold, flavorful twist | **17**

**Margherita** – A fresh and simple classic featuring roasted garlic olive oil, creamy mozzarella, shaved parmesan, fresh basil, and juicy cherry tomatoes, finished with a balsamic glaze drizzle | **16**

**Roni Roni** – Sometimes, simple is best. A traditional favorite with zesty marinara, melty mozzarella, and plenty of crispy pepperoni for the ultimate pizza lover’s bite | **15**

## PUPS

Don’t forget about Fido!

Pup Bowl - rice, sweet potato, cucumber, carrot, celery, and red cabbage | **7**      Add chicken or ground beef for **\$5** each

## GRAB A GIFT CARD!



**BIKES. BEERS. BURGERS. BOWLING.**

What else could anyone ask for?

### Allergen Disclaimer

Your safety is our priority. Please note that our menu items are prepared in a shared kitchen where common allergens—including nuts, dairy, gluten, and shellfish—are present. While we take every precaution to accommodate dietary restrictions, we cannot guarantee that any dish is completely free from cross-contact. For any specific allergen concerns or dietary needs, please inform your server or manager, and we will do our best to assist you.

## LETTUCE WRAPS

All wraps are served with crisp, fresh **butter leaf lettuce**, offering a light and flavorful alternative to traditional wraps

**Sizzling Fajita** – Your choice of **grilled chicken**, **steak**, or **shrimp**, sautéed with peppers and onions, then drizzled with ancho chipotle mayo. Served with homemade guacamole, sour cream, and fresh pico de gallo for a bold bite every time | **19**

**Asian Infusion** – A flavorful combination featuring your choice of **grilled chicken** or **ground beef**, tossed in savory hoisin sauce with ginger, water chestnuts, onions, garlic, scallions, and carrots for the perfect balance of sweet, savory, and crunchy | **18**

Customize your meal! Add additional proteins for **\$5** each.

## BOWLS

All bowls are made with your choice of **Jasmine Rice** or **Quinoa** for a fresh, hearty base.

**Quinoa Super Food** – A nutrient-packed bowl with grilled chicken, crisp carrots, tender broccoli, creamy avocado, black beans, sweet corn, and scallions, all drizzled with refreshing cilantro lime aioli for a burst of flavor | **20**

**Avocado Shrimp** – Succulent shrimp paired with fresh avocado, cilantro lime aioli, scallions, crisp carrots, broccoli, and sliced jalapeño, creating a light yet flavorful bowl with a kick | **22**

**Southwest Chicken** – A bold mix of grilled chicken, fresh pico de gallo, smoky ancho chipotle mayo, jalapeños, melted cheddar jack cheese, black beans, corn, avocado, and crunchy tortilla strips, packed with Tex-Mex flavors | **20**

**Thai Peanut** – A flavorful fusion of grilled chicken, creamy Thai peanut dressing, crisp carrots, sliced jalapeños, crunchy red cabbage, and fresh cilantro, blending sweet, savory, and spicy elements | **20**

**Fajita Bowl** – Your choice of **grilled chicken**, **steak**, or **shrimp**, sautéed with onions and peppers, topped with ancho chipotle mayo, fresh pico de gallo, homemade guacamole, and sour cream for a sizzling fajita-inspired experience. | **21**

Customize your bowl! Add additional proteins for **\$5** each.

## GREENS

All salads are served with your choice of grilled or fried chicken. Substitute steak or shrimp for **+\$3**

**Strawberry Fields** – A refreshing mix of spring greens, fresh cut strawberries, creamy goat cheese, candied pecans, and red onion, tossed in balsamic vinaigrette and finished with a drizzle of balsamic glaze for the perfect balance of sweet and tangy | **18**

**Quinoa Salad** – A light yet satisfying blend of spring mix, protein-packed quinoa, juicy tomatoes, crisp cucumbers, creamy goat cheese, and crunchy pecans, offering a wholesome and flavorful bite. Comes with your choice of dressing to complement every bite | **17**

**Chopped Salad** – A crisp, colorful combination of chopped butter leaf lettuce, red cabbage, tomatoes, cucumbers, carrots, red peppers, and red onion, topped with crispy bacon and blue cheese crumbles for a bold and hearty salad. Comes with your choice of dressing to complement every bite | **18**

**Southwest (Santa Fe) Salad** – A vibrant mix of spring greens, black bean corn salsa, bell peppers, avocado, red onion, fresh cilantro, and crunchy tortilla strips, all tossed in zesty jalapeño ranch for a flavorful southwestern kick | **18**

Dressing Options: Honey Mustard, Balsamic Vinaigrette, Ranch, Jalapeño Ranch, Blue Cheese, Thousand Island, Green Goddess, Red Wine Vinaigrette.

## SWEETS

Funnel Cake Fries   5	Cookie   5
Molten Lava Cake   9	Scoop   5
Ice Cream Sammy   9	

## COCKTAILS

**Werks Lemonade** - House Infused Raspberry Vodka, cold press lemon juice, simple | 9

**Cucumber Limeade** - House Infused Cucumber Vodka, cold press lime juice, simple, Starry | 9

**Blush Mojito** - House Infused Strawberry Rum, fresh mint, simple, cold press lime juice | 9

**Strawberry Mule** - House Infused Strawberry Rum, cold press lime juice, simple, ginger | 10

**Peachy John** - House Infused Citrus Vodka, Peach Schnapps, simple, cold press lemon juice, unsweetened Lipton Tea | 10

**El Fuego** - jalapeño Infused Tequila, agave, cold press lime juice, Cointreau | 10

**Pablo Rita** - House Infused Pineapple Tequila, agave, cold press lime juice, Cointreau | 10

**House Margarita** - Cuidado Tequila, agave, cold press lime juice, Bols Triple | 9

**Werks Long Island** - House Infused Citrus Vodka, Infused Pineapple Tequila, Peg Leg Rum, Bols Blue Curacao, fresh press lime juice, agave, pineapple juice, Tropical Red Bull | 12

**Espresso Martini** - Mr. Black, Smirnoff Vanilla Vodka, espresso, simple | 12

**Cafe Cappuccino** - Spirit Hound Cafe Colorado, Smirnoff Vanilla Vodka, Caramel syrup, espresso | 12

**Bee's Knees** - Spirit Hound Strawberry Basil Gin, Honey simple, cold press lemon juice | 12

**Apple Pie Mule** - House Infused Apple Pie Bourbon, cold press lemon juice, ginger | 10

**The Fire Fashioned** - Mile High Fireside Bourbon, simple, bitters | 12

**The New Fashioned** - House Infused Apple and Cinnamon Bourbon, Caramel syrup, bitters | 12

## WINE

**House Wines** - Cabernet Sauvignon, Red Blend, Sauvignon Blanc, Chardonnay, Rose | 8

**Mimosa** - your choice of: orange juice, pineapple juice, cranberry juice | 9

**BUFF - Mosa** - your choice of citrus vodka, or pineapple tequila. Champagne. Pineapple or orange juice | 12

## INFUSIONS

*All House Made Infusions contain Mile High Spirits - \$7*

**Strawberry Rum** - made with fresh strawberries & Elevate Rum

**Raspberry Vodka** - made with fresh raspberries & Elevate Vodka

**Pineapple Tequila** - made with fresh cut pineapple & Cuidado Tequila

**Jalapeno Tequila** - made with fresh cut jalapenos & Cuidado Tequila

**Citrus Vodka** - made with fresh lemons, limes, oranges & Elevate Vodka

**Cucumber Vodka** - made with fresh cut cucumber & Elevate Vodka

**Apple Pie Bourbon** - made with fresh cut apples, cinnamon sticks & Fireside Bourbon

**Pickle Shots** - made with our House Made Dill Pickles, fresh cut garlic, pepper corns & Elevate Vodka

## LIQUORS

*We are proud to serve Mile High Spirits as our call, we also offer the following options.*

**Vodka** - Ketel One, Tito's, Grey Goose, Smirnoff: Blueberry, Cherry, Raspberry, Vanilla

**Rum** - Bacardi, Captain Morgan, Malibu

**Whiskey** - Crown Royal, Jack Daniel's, Stranahan's, Spirit Hound Honey, Tullamore Dew, Bushmills, Bulleit Bourbon, Woodford Reserve

**Gin** - Bombay, Hendricks, Spirit Hound Strawberry Basil

**Tequila** - 1942, Don Julio Anejo, Don Julio Blanco, Don Julio Reposado, 1800 Silver, 1800 Reposado

**Cordials** - Baileys, Bols Blue, Bols Peach, Bols Triple, Cointreau, Disaronno, Mr. Black, Rumple Minze, Grand Mariner, Leopold Brothers Apertivo, Campari, SpiritHound Cafe Colorado

**Scotch** - MacCallan 12, Chivas Regal, Lagavulin 16

# PARAMOUNT BEER WERKS

## Light and Easy.

**Paramount Pilsner 4.5%** - German Pilsner, light, crisp, easy drinking. Would go great with any burger | 8

**Mexican Light Lager 4.6%** - Light beer that has a hint of lime and is a great pallet cleanser | 8

**Michelada** - Chamoy and Tajin rim, house michi mix | 9.50

**Gold's Lager 5.5%** - A Golden lager that's a very blue collar American style beer | 8

## Hoppy.

**Full Suspension Session IPA 4.8%** - Azacca and mosaic hops, just a touch of malted rye to balance the fruit and citrus of the hops | 8

**Johnny's Way IPA 7.4%** - Single hop traditional west coast IPA with Chinook | 8

## Fruit Forward

**Peach Gose 4.7%** - Salty and sweet, sour yeast. Perfect patio beer or compliment to a burger | 8

**Send It 4.9%** - Blood Orange Kolsch, crisp, bright and clean, with subtle malt sweetness and notes of blood orange | 8

## A Little Darker

**Colorado Brewers Cup Gold Medal Winner**

**Paramount Porter 5.2%** - Dark in color, but light in body with a dry finish | 8

**Smash Face Amber 4.8%** - dark German Amber, perfect for cold winter days or all year 'round | 8

**Irish Red 5.1%** - very traditional Irish red, easy drinking ale with a ton of dark malt and rye | 8

**Ye Olde Ale 9.2%** - Very dark in color and has a hint of Vanilla bold in flavor, a perfect winter warmer | 10

More Brews Coming Soon from Paramount BeerWerks

# CELEBRITY TAPS

**Coors** - The Colorado Banquet Lager 5.0% - Brisk and satisfying with a subtle sweetness and malty refreshment | 7

**Stem** - Pear Cider 5.3% - A blend of fresh-pressed pears and apples with notes of caramel and a crisp, fruity finish | 8

**Poison Apple** - Stem Cider and a shot of House Infused Apple Pie Bourbon | 12

**JoyRide** - Veritable Riot 4.9% Prohibition pilsner - Light, crisp, easy drinking Pilsner. Would go great with any burger | 5

**Our Mutual Friend** - Inner Light Hazy Pale Ale 6.1% - very light, juicy, and cloudy beer that finishes clean | 8

**Holidaily** - Favorite Blonde 5% - GLUTEN FREE - Light malty aroma with subtle hints of lemon and hops