



Après

BURGER BISTRO

We proudly support our farmers and ranching families by serving many local and Colorado-sourced products.

APPETIZERS

BRUSSELS SPROUTS**8**

fresh cracked pepper, sea salt, balsamic drizzle

COMIN' IN HOT WINGS**15**

dry rubbed spice blend, BBQ or buffalo style, blue cheese dressing, celery sticks

SEARED AHI TUNA**17**

sashimi grade, sesame crust, wasabi soy aioli, grilled pineapple

FULL SEND FRIES**10**

pecan smoked bacon, aged cheddar cheese, scallions, buttermilk ranch dressing
add roasted pork belly +5

BURRATTA**15**

burrata cheese, heirloom cherry tomatoes, pesto, balsamic vinegar, extra virgin olive oil, fresh cracked pepper, sea salt

SALADS

add grilled chicken +4, seared ahi tuna +8,
Certified Angus beef patty +4 or Colorado bison patty +6

CAESAR**14**

romaine, shaved parmesan, garlic croutons, house made Caesar dressing

CHOPPED**15**

romaine, heirloom grape tomatoes, pecan smoked bacon, crispy fried onions, applewood smoked blue cheese crumbles, house made buttermilk ranch dressing

SUMMER**15**

Bibb lettuce, fire grilled Palisade peaches, Olathe roasted corn, pickled red onion, toasted pistachios, shaved parmesan, house made champagne shallot vinaigrette

POWER**16**

baby kale, spinach, arugula, shaved Brussels sprouts, baby beets, toasted pepitas, whipped goat cheese, avocado, house made champagne shallot vinaigrette

BURGERS + More

Choose: 1/2 lb. Certified Angus Beef® patty,
all-natural Red Bird chicken breast,
1/2 lb. Colorado bison patty +4, or vegan Impossible burger +1

Choose: artisan bakery roll, gluten-free bun +1 or lettuce wrap

Choose: hand cut French fries or a garden salad

ALL AMERICAN

15

American cheese, lettuce,
tomato, onion, bistro aioli

BARNYARD REUNION

18

aged cheddar cheese, pecan
smoked bacon, pulled pork belly,
fried egg, BBQ sauce

APRÈS BISTRO

17

cornmeal crusted fried green
tomato, whipped goat cheese,
grilled onion, arugula, balsamic
bistro aioli

THE GNARLEY NUTTER

17

aged cheddar cheese, pecan
smoked bacon, creamy peanut
butter, caramelized onion jam

MIGHTY MUSHROOM

16

Swiss cheese, grilled mushrooms,
crispy fried onions, lettuce,
bistro aioli

CALI

16

aged cheddar cheese,
avocado, arugula, tomato,
pickled red onion, pesto aioli

THE BOMB

16

habanero pepper jack cheese,
pecan smoked bacon, lettuce,
tomato, chipotle mayo

MAUI WOWIE

17

aged cheddar cheese,
pulled pork belly, grilled pineapple,
caramelized onion jam



At Après Burger Bistro,
our freshly made Certified
Angus Beef® brand patties
are juicy and flavorful—
just as every burger
should be.

AHI AHOY

18

6 oz. seared tuna steak,
pickled red onion, arugula,
wasabi aioli

DESSERT

PEANUT BUTTER CHOCOLATE CAKE

8

SWEET POTATO MAPLE CHEESECAKE

8

TOASTED COCONUT PINEAPPLE ICE CREAM

7

S'MORE CHOCOLATE GANACHE LAVA CAKE

8

KID'S MENU

Kids meals come with French fries
or a garden salad and a cookie
for dessert.

BEAR CUB BURGER

10

CHICKEN TENDERS

10

BREAKFAST FOR DINNER

10

bacon, egg and cheese sandwich

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.