

THE VIEW

BAR & GRILL

Our menu evolves seasonally and reflects the simple and straightforward preparation of comfortable classics.

Earlier
7:30am - 11:00am
Later
11:30am - 9:00 pm

CHARCUTERIE & CHEESE

1 for \$6 ~ 3 for \$16 ~ 5 for \$25
grilled bread, fennel mustard, dried fruit

CHORIZO IBERICO SECCO ~ SPAIN

SALAME AL BAROLO ~ UT

BELTON FARM CHEDDAR ~ UK ~ COW

MANCHEGO ~ SPAIN ~ SHEEP

BOULDER CHÈVRE ~ CO ~ GOAT

POINT REYES BLUE ~ CA ~ COW

ILE DE FRANCE BRIE ~ FRANCE ~ COW

GIN BLISTERED CERIGNOLA OLIVES

ROASTED & SALTED MARCONA ALMONDS

FOR THE TABLE

CRISPY CAULIFLOWER 6

parmesan bread crumbs, lemon, cholula mayo

TREE HUGGER 8

hummus, olives, roasted tomatoes,
seasonal veggies, grilled bread

CHIPS & QUESO 7

corn tortilla chips, hatch valley chile queso

TRUFFLE FRIES 8

parmesan, herbs, truffle oil

"DIRTY FRIES" 9

cheddar sauce, bacon, sour cream, green onion
or pork green chile, jack cheese, salsa
or lump crab aioli, parmesan, truffle oil

GRILLED FLATBREAD 15

honey-hickory smoked salmon, herb goat cheese,
arugula, roasted tomato, capers, lemon

CAPRESE 13

burrata cheese, tomatoes, basil pesto,
olive oil, balsamic vinegar, grilled bread

CHICKEN TENDER BASKET 13

juicy buttermilk battered chicken,
hand-cut fries, honey mustard

CHICKEN WINGS 13

classic buffalo or korean bbq or honey-sriracha

KOREAN BBQ RIBS 15

baby back ribs, toasted sesame seeds, spicy pickles

SALADS

BORING GREEN SALAD 8

greens, strawberries, candied pecans, house vinaigrette

CAESAR SALAD 8

butter croutons, shaved parmigiano-reggiano

BLT SALAD 13

crispy chicken, bacon, romaine, roasted tomatoes,
avocado, blue cheese, ranch

ARIZONA CHOPPED SALAD 15

smoked salmon, arugula, quinoa, pepitas, chicos,
currants, parmigiano cheese, pesto dressing

ROASTED BEETS 9

candied walnuts and blue cheese vinaigrette

ON BREAD

served with choice of kettle chips,
french fries or boring green salad

LODGE BURGER 13

potato bun, cheese, lettuce, tomato,
onion, lodge sauce

DOUBLE DECKER BURGER 16

bacon, grilled onions, cheddar, spicy pickles

JT BURGER 16

brie, pine nut pesto, roasted tomato, lettuce

SURF 'N TURF BURGER 17

lump crab aioli, lettuce, tomato

SALMON BLT 15

grilled salmon, bacon, cholula mayo, lettuce, tomato

GRILLED CHICKEN CLUB 13

bacon, swiss, creamy artichokes, lettuce, tomato

GRILLED HAM & CHEESE 10

shaved ham, swiss, buttered sourdough

LODGE FAVORITES

MAC 'N CHEESE 8

cheese sauce, elbow macaroni, parmesan crust

SHRIMP TACOS 15

cabbage-cilantro, cholula aioli, salsa, avocado

STEAK AND FRITES 25

black angus flat iron, garlic herb butter, truffle fries

GRILLED SALMON PASTA 27

pesto cream, garlic, roasted tomatoes

DESSERT

FLOURLESS CHOCOLATE CAKE 8

dolce de leche, salted marcona almonds

VANILLA BEAN CHEESECAKE 8

raspberry coulis

ICE CREAM FROM ALCHEMY,

vanilla bean, chocolate or raspberry sorbet

1 FOR 4 ~ 2 FOR 6 ~ 3 FOR 8 boulder, co

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please alert your server of any food allergy concerns prior to ordering.

* 20% gratuity will be added to parties of 6 or more

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LODGE FAVORITES

OLD SCHOOL BREAKFAST 9

two eggs, hash browns, toast

BREAKFAST BURRITO 12

two eggs, cheddar, bacon, hash browns, hatch valley chiles, black beans, pork green chili, salsa, sour cream

FRIED EGG BENNY 13

english muffin, ham, hollandaise

LODGE HASH BROWNS 12

hash browns, bacon, cheddar, green onions, two eggs

SANTA FE HASH BROWNS 12

hash browns, jack, two eggs, pork green chili, salsa, sour cream, green onions

HIPPIE HASH BROWNS 12

hash browns, cauliflower, spinach, tomatoes, green onions, pesto

THREE EGG OMELET OR SCRAMBLE 15

hash browns, toast

BELGIAN WAFFLE

CLASSIC 10

powdered sugar, maple syrup

APPLE PIE A LA MODE 13

spiced apples, candied walnuts, vanilla bean ice cream

BANANAS FOSTER 13

caramelized bananas, cinnamon, vanilla bean ice cream, rum-caramel

BLUEBERRY MUFFIN 13

blueberries, candied pecans, icing

For a \$1 add bacon bits to your waffle batter

SANDWICHES

THE BREAKFAST SANDWICH 12

wheat, two eggs, ham, swiss, tomato, hash browns

THE HANGOVER 13

burger, cheddar, fried egg, lettuce, tomato, onion, english muffin, hash browns

SMOKED SALMON BAGEL 15

honey-hickory smoked salmon, tomato, onion, capers, baby kale, lemon, cream cheese

CLASSICS

GIANT BOWL OF CAPTAIN CRUNCH 7

VANILLA-ALMOND GRANOLA & MILK 9

MOUNTAIN FUEL 10

greek yogurt, vanilla-almond granola, berries

STEEL CUT OATMEAL BRULEE 9

steel cut oats, almond milk, bananas

CHALLAH FRENCH TOAST 12

powdered sugar, maple syrup, berries

A LA CARTE

HICKORY SMOKED BACON(3) 3

4 OZ. BLACK ANGUS FLAT IRON STEAK 8

PORK SAUSAGE(2) 5

CURE 81 HAM STEAK 4

CUP OF PORK GREEN CHILI 3

SALSA 2

ONE EGG 3

BAGEL & CREAM CHEESE 4

TOAST 3

wheat, sour dough, english muffin, bagel

HASH BROWNS 4

SEASONAL FRUIT 7

COLD BEVERAGES

OJ, APPLE, CRANBERRY, TOMATO, GRAPEFRUIT, PINEAPPLE

WHOLE MILK, CHOCOLATE MILK

ICED COFFEE

ICED TEA

SODAS

HOT BEVERAGES

We Proudly Pour Locally Roasted Steaming Bean Coffee

BOTTOMLESS COFFEE

TWO LEAVES AND A BUD HOT TEA

HOT CHOCOLATE

Before placing your order, please inform your Server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.