

Lounge

LOUNGE FARE

HUMMUS \$9

FRESH VEGETABLES, GRILLED PITA AND FOCCACIA

BROCHETTES* \$12

BEEF TENDERLOIN SKEWERS, VEGETABLES, DIPPING SAUCES

CRAB CAKES \$12

FRISSE, LEMON WEDGES, ROASTED RED PEPPER SAUCE

AHI LETTUCE WRAPS* \$13

BIBB LETTUCE, CUCUMBER, AVOCADO, SWEET CORN RELISH AND SESAME-GINGER VINAIGRETTE

LOBSTER ROLL \$13

NORTH ATLANTIC LOBSTER SALAD, BUTTERED HOAGIE ROLL

ARTISANAL CHEESE BOARD \$12

FRESH FRUIT AND CRACKERS

FRIED SHRIMP AND CALAMARI \$10

SERVED WITH LEMON AIOLI

FLATZ WINGS \$12

CELERY, CARROTS, BLEU CHEESE

WILD GAME NACHOS \$11

WILD GAME CHILI, CHEESE, SOUR CREAM, JALAPENOS

FLATZ MILE HIGH BURGER \$11

LETTUCE, TOMATO, ONION, BACON, SWEET POTATO HAYSTACK AND FRIES, YOUR CHOICE OF CHEESE

TURKEY BURGER \$13

LETTUCE, TOMATO, ONION, CHOICE OF FRIES OR A SIDE SALAD

WILD GAME BURGER \$13

CHEF'S CHOICE WILD GAME PATTY, LETTUCE, TOMATO, ONION AND FRIES

CHEESE STEAK SANDWICH \$14

CARAMELIZED ONIONS, PROVOLONE, FRIES

ROASTED TURKEY CLUB \$10

ROASTED TURKEY LETTUCE, TOMATO, BACON AND MAYONNAISE ON RUSTIC WHOLE GRAIN

SOUP AND SALAD

FLATZ WILD GAME CHILI \$6 CUP \$8 BOWL

CHEF'S SOUP OF THE DAY \$6 CUP \$8 BOWL

FLATZ SALAD \$7

FLATZ CAESAR SALAD \$8

WINES

WHITES

SEGURA VIUDAS - BRUT RESERVA

GLASS CARAFE

\$6

LAMARCA - PROSECO

\$9

NEW HARBOR - SAUVIGNON BLANC

\$8

\$16

BERINGER - CHARDONNAY

\$8

\$16

STELLINA DI NOTTE - PINOT GRIGIO

\$8

\$16

CHATEAU ST. MICHELLE - REISLING

\$9

\$18

HONIG - SAUVIGNON BLANC

\$10

\$20

SONOMA CUTRER - CHARDONNAY

\$12

\$24

REDS

RED DIAMOND - MERLOT

\$7

\$14

RAVENSWOOD - ZINFANDEL

\$8

\$16

PENFOLDS - SHIRAZ / CABERNET

\$8

\$16

BV "NAPA" - MERLOT

\$9

\$18

STERLING "VINTER'S COLLECTION" - MERITAGE

\$9

\$18

PETER LEHMAN - SHIRAZ

\$10

\$20

PARDUCCI - PINOT NOIR

\$10

\$20

TERRAZAS - MALBEC

\$10

\$20

CASA LAPOSTOLLE - CABERNET

\$10

\$20

ACACIA - PINOT NOIR

\$12

\$24

BERINGER KNIGHT'S VALLEY - CABERNET

\$13

\$26

COCKTAILS

RAZZY STAR \$10

SMIRNOFF RASPBERRY VODKA, RASPBERRY LIQUEUR, FRESH RASPBERRIES

CLASSIC MARTINI \$9.75

ABSOLUTE VODKA OR TANGUERAY GIN, SHAKEN TO PERFECTION

THE DIRTY "303" \$10

303 VODKA, OLIVE JUICE, SHAKEN AND SERVED WITH A BLEU CHEESE STUFFED OLIVE

SUMMERSET \$9

JIM BEAM, BOURBON AND TUACA SERVED UP OR ON THE ROCKS WITH A LEMON TWIST

ROCKY MOUNTAIN ROYAL \$9

CROWN ROYAL AND PEACH LIQUEUR SHAKEN WITH PINEAPPLE AND CRANBERRY

BULLEIT MANHATTAN \$13

BULLEIT FRONTIER WHISKEY, SWEET VERMOUTH AND BITTERS

COSMOPOLITAN \$9.50

ABSOLUT CITRON, TRIPLE SEC, LIME AND CRANBERRY JUICE

AMARETTO SOUR \$10

DISARONNO AMARETTO, SWEET AND SOUR, CHERRY

BEER

DRAFT

ASK YOUR SERVER FOR CURRENT SELECTIONS

BOTTLED

DOMESTIC \$4.25

BUD, BUD LIGHT, COORS, COORS LIGHT, MILLER LIGHT, MICHELOB ULTRA

IMPORT / MICROBREW \$5.25

AMSTEL LIGHT, BASS ALE, BECKS, BLUE MOON, CORONA, CORONA LIGHT, FAT TIRE, GUINNESS, HEINEKEN, 90 SHILLING, SAMUEL ADAMS, SIERRA NEVADA PALE ALE

COLORADO BEER SAMPLER \$7

A SELECTION OF FOUR LOCAL COLORADO DRAFT BEERS

NON ALCOHOLIC \$4.25

KALIBER

FLATZ

ALEXANDER PORTER
 EXECUTIVE CHEF

SEAN RUSH
 SOUS CHEF