

Opening Acts

ZUCCHINI FRIES

Fried Zucchini, Chimichurri Ranch Dressing
\$9.00 cal 332

CHICKEN WINGS **GF**

Tossed in Choice of Buffalo, Barbeque,
or Garlic Parmesan, Side of Ranch or Blue Cheese,
Celery
\$12.50 cal 700-1000

RED ROCKS SMOTHERED FRIES OR TOTS

French Fries or Tater Tots, Pork Green Chili,
Queso Blanco, Pico de Gallo, Green Onion,
Sour Cream
\$12.00 cal 750

DIP TRIO AND CHIPS **GF**

Colorado Smoked Peach Salsa, Roasted Poblano
Guacamole, Pico De Gallo, Tortilla Chips
\$12.00 cal 532

RED ROCKS

ELK SAUSAGE FLATBREAD **GF**

Smoked Jalapeno Cheddar Elk Sausage,
Garlic Parmesan Cream Sauce, Queso Fresco,
Roasted Tomatoes, Roasted Pablano, Arugula
\$12.50 cal 570

GF Gluten Friendly

\$3 charge for split plates.

18% gratuity and no split checks on parties of 8 or more.

*We accept all major credit cards.
No personal checks accepted*

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information is available in writing upon request.

Salads

SOUTHWEST CHICKEN

Romaine Lettuce, Grilled Chicken, Black Beans, Roasted Corn, Pico de Gallo, Tortilla Strips, Queso Fresco, Cilantro Avocado Lime Dressing
\$14.00 cal 950

RED ROCKS POWER SALAD

Baby Kale, Arugula, Blistered Grapes, Pistachios, Farro, Manchego cheese, Oregano Vinaigrette
\$10.50 cal 503

WEDGE SALAD

Iceberg Wedge, Chopped Bacon, Blue Cheese Crumbles, Tomatoes, Red Onion, Blue Cheese Dressing
\$9.00 cal 700

SIDE SALAD

Southwest Salad (No Chicken) or Wedge Salad
\$5.00 cal 18-50

Dressings

Ranch (cal 200), Blue Cheese (cal 320), Cilantro Avocado Lime (cal 310), Balsamic Vinaigrette (cal 120), Oregano Vinaigrette (cal 110), Honey Mustard (cal 200)

Side of dressing \$.50

Add Chicken (Grilled or Crispy) \$4.00 cal 124

Add Smoked in House Salmon \$5.00 cal 220

Soup

PORK GREEN CHILI

Classic Colorado Green Chili, Pico de Gallo, Green Onion, Flour Tortilla
\$8.50 cal 650

CREATION ROCK SOUP OF THE DAY

Chef's choice and rotated daily. Please ask your server for today's selection
\$7.00 cal vary

Headliners

*All Sandwiches are served with French Fries,
Tater Tots, or Fresh Fruit*

SUNRISE BREAKFAST BURRITO

Scrambled Eggs, Tater Tots, Chopped Bacon,
Black Beans, Caramelized Onions, Pepper Jack
Cheese, Red Chili Tortilla, Smothered In
Pork Green Chili
\$14.00 cal 1000

TURKEY BLT

Turkey, Bacon, Leaf Lettuce, Tomato, Onion, Sharp
White Cheddar Cheese, Garlic Basil Aioli, Croissant
\$13.50 cal 1000

COLORADO CHEESE STEAK

Sliced Ribeye, Melted Pepper Jack,
Caramelized Onions, Green Chilies, Hoagie
\$13.50 cal 1250

MAHI MAHI FISH TACOS

Grilled Mahi Mahi, Corn Tortillas, Smoked Chipotle
Peach Salsa, Roasted Corn Slaw, Queso Fresco,
Cilantro Avocado Lime Dressing, Side of Spanish Rice
and Black Beans
\$15.50 cal 800



PARK AND AMPHITHEATRE

ROLLING SMOKE PULLED PORK SANDWICH

Head City Barbeque, Pulled Pork, Coleslaw,
Brioche Bun
\$13.50 cal 536



BIKER JIM'S JALAPENO CHEDDAR ELK BRATWURST

Biker Jim's Jalapeno Cheddar Elk Bratwurst, Cream
Cheese, Caramelized Onions, Hoagie
\$13.50 cal 618

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Burgers

SIGNATURE BURGERS \$15.00

No Substitutions on Signature Burgers

All burgers are served with Lettuce, Tomato, Onion and French Fries, Tater Tots, or Fresh Fruit

CHEF BETH'S GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Grilled Pineapple,
Topped with Chimichurri Sauce
cal 677

***PULLED PORK BURGER**

Grilled Beef Burger, Sharp White Cheddar Cheese,
Pulled Pork, Slaw, Crispy Onion Strings
cal 1036

***COLORADO GUACAMOLE BURGER**

Grilled Beef Burger, Pepper Jack Cheese,
Bacon, Roasted Pablano Pepper Guacamole,
Smoked Peach Salsa
cal 1003

HOUSE MARINATED AND GRILLED PORTOBELLO MUSHROOM BURGER

Marinated and Grilled Portobello Mushroom,
Roasted Tomato Jam, Lemon Aioli, Arugula,
Crispy Onion Strings
cal 1100

BUILD-A-BURGER \$13.50

CHOOSE YOUR PATTY:

*Angus Beef cal 577 **GF**

*Grilled Chicken Breast cal 210 **GF**

Portobello Mushroom cal 20 **GF**

CHOOSE YOUR BUN:

Brioche (cal 150)

Gluten Free (cal 240) –add 1.00 **GF**

CHOOSE YOUR CHEESE (First Choice Included):

White Cheddar, Pepper Jack, Queso Fresco,
Gorgonzola, Gruyere, Manchego

Extra Cheese \$.75

ADD ADDITIONAL TOPPINGS:

Barbeque Sauce, Buffalo Sauce, Caramelized Onions,
Chimichurri Sauce, Cole Slaw, Crispy Onion Strings,
Garlic Basil Aioli, Green Chilies, Lemon Aioli,
Pico de Gallo, Roasted Tomato Jam
– add \$.50 each

Bacon, *Fried Egg, Pork Green Chili,
Portobello Mushroom, Roasted Poblano Guacamole,
Smoked Peach Salsa, Grilled Pineapple
– add \$1.50 each

SIDE OF FRIES, TATER TOTS, OR CUP OF FRUIT

\$5.50 cal 0-410

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Encores

DARK CHOCOLATE LAVA CAKE

Dark Chocolate Lava Cake, Candied Pecans, Caramel Sauce, Vanilla Soft Serve Ice Cream, Vanilla Bean Whipped Cream

\$11.50 cal 1016

SMOKED PEACH HONEY CHEESECAKE

Honey Cheesecake, Crumbled Graham Cracker, Chopped Peaches, Vanilla Bean Whipped Cream

\$11.50 cal 678

SUMMER MIXED FRUIT SPRITZER

Seltzer Water, Fresh Mint, Lemon, Lime and Orange, Splash of Raspberry Syrup, Mixed Berry Popsicle

\$11.00 cal 150

VANILLA ICE CREAM

Plain, Caramel or Chocolate Sauce

\$5.00 cal 127

RED ROCKS
PARK AND AMPHITHEATRE

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Beverages

SOFT DRINKS \$2.50 cal 0-220

Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, PowerAde Mountain Blast, Lemonade, Dr. Pepper, Ginger Ale

ASSORTED RED BULL FLAVORS \$4.00 cal 0-168

ASSORTED JUICES AND TEAS \$3.50 cal 0-136

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Lipton Unsweetened Tea, Raspberry and Peach Iced Tea, Raspberry or Peach Lemonade, Tazo Herbal Tea

**no refills on any juice*

BOTTLED SMARTWATER \$4.00 CAL 0

SAN PELLEGRINO SPARKLING WATER \$5.50 CAL 0

COFFEE \$3.00 cal 5

Regular and Decaffeinated Coffee

Beer

DOMESTIC DRAFT BEER

Coors Banquet (cal 300)

Coors Light (cal 210)

Lunch \$5.50 / Dinner \$8.00

CRAFT DRAFT BEER

Fat Tire (cal 210), Voodoo Ranger IPA (cal 280), Mural Agua Fresca (cal 110)

Lunch \$6.50 / Dinner \$9.00

DOMESTIC CAN BEER

Coors Banquet (cal 300), Coors Light (cal 210)

Lunch \$5.75 / Dinner \$8.25

CRAFT CAN BEER

Blue Moon (cal 230), Fat Tire (cal 207), Citradelic (cal 227)

Lunch \$6.75 / Dinner \$9.25

LARGE CRAFT CAN BEER

Stage Rock Colorado Ale - The Official Beer of Red Rocks Amphitheatre (cal 291),

Voodoo Ranger IPA(cal 336), Mountain Time American Lager (cal XXX), Dale's Pale Ale (cal 312)

Lunch \$8.50 / Dinner \$11.00

SPARKLING COCKTAIL

Assorted Flavors (cal 120)

Lunch \$6.50/ Dinner \$9.00

Specialty Cocktails

STRANHATTEN

Stranahan's Whiskey, Sweet Vermouth, Bitters, Cherry
Lunch \$8.00 / Dinner \$11.00

OLD FASHIONED

Stranahan's Whiskey, Cherry, Orange Peel, Simple
Syrup, Bitters
Lunch \$8.00 / Dinner \$11.00

ALTOS PALOMA

Altos Silver Tequila, Grapefruit Juice, Soda Water, Lime
Lunch \$8.00 / Dinner \$11.00

ALTOS HANDCRAFTED MARGARITA

Altos Silver Tequila, Lime Juice, Agave
Lunch \$8.00 / Dinner \$11.00

ABSOLUT SUMMER

Absolut Strawberry Vodka, Iced Tea, Lemonade
Lunch \$8.00 / Dinner \$11.00

ABSOLUT LIME & SODA

Absolut Lime Vodka, Soda Water
Lunch \$8.00 / Dinner \$11.00

MANDRIN PINTA

Absolut Mandarin Vodka, Pineapple Juice,
Lemon-Lime Soda
Lunch \$8.00 / Dinner \$11.00

PEACH BELLINI

Cavaliere D'Oro Prosecco, Peach Puree
\$9.00

Wine

RED	GL	BT
BERINGER MAIN & VINE Cabernet Sauvignon (cal 118) Sonoma, California	\$6	\$22
19 CRIMES Red Blend (cal 125)	\$8	\$30
STERLING VINTER'S COLLECTION Merlot (cal 120) Sonoma, California	\$8	\$30
BERINGER BROS. Bourbon Barrel Aged Red Wine Blend (cal 125) Napa Valley, California	\$11	\$42
LYRIC BY ETUDE Pinot Noir (cal 125) Santa Barbara, California	\$12	\$46
PENFOLDS MAX'S Cabernet Cabernet Sauvignon (cal 125) South Australia		\$50

WHITE	GL	BT
BERINGER MAIN & VINE Chardonnay (cal 118) Sonoma, California	\$6	\$22
MATUA Sauvignon Blanc (cal 112) Marlborough, New Zealand	\$8	\$30
CHATEAU ST. JEAN Chardonnay (cal 120) North Coast, California	\$8	\$30
CAVALIERE D'ORO Pinot Grigio (cal 112) Veneto, Italy	\$8	\$30

BUBBLES & ROSE	GL	BT
CAVALIERE D'ORO Prosecco (cal 130) Veneto, Italy	\$8	\$30
MAISON DE GRAND ESPRIT Rose (cal 118) Cotes du Provence, France	\$11	\$42
MAISON DE GRAND ESPRIT Champagne (cal 125) Cotes du Provence, France		\$78
FROSE Chateau Minuty Rose Rose (cal 118)	\$11	115
<i>Add Absolut Strawberry Vodka Floater- \$5</i>		

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ABSOLUT LIME & SODA

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Lemon-Lime Soda
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