

Opening Acts

CHICKEN WINGS

Traditional GF or Boneless

Served with Carrot Sticks

Flavors: Buffalo, BBQ, Mango Habanero, Nashville Hot Dry Rub, Lemon Pepper Dry Rub

Dipping Sauce: Ranch, Bleu Cheese

\$13.50 Cal 600-880

BUFFALO CHIPS GF

Thick Cut Potato Chips, Buffalo Seasoning,

Bleu Cheese Crumbles, Carrot Sticks,

Bleu Cheese Dipping Sauce

\$10.50 Cal 700-825

HATCH GREEN CHILI QUESO DIP

Fried Flour Tortillas, Sour Cream, Pickled Jalapeños

\$10.50 Cal 930

MINI PRETZEL BITES

Queso Dipping Sauce

\$11.50 Cal 1230

SPICY CHICKEN EMPANADAS

Ranch or Bleu Cheese Dipping Sauce

\$10.50 Cal 840

LOADED TATER TOTS

Crispy Tater Tots, Pork Green Chili, Pico de Gallo,

Sour Cream

\$9.50 Cal 770

MARGHERITA FLATBREAD

Fire Roasted Tomato, Fresh Mozzarella, Basil

\$13.50 Cal 395

GF Gluten Friendly

\$3 charge for split plates.

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

Credit or debit only, no checks or cash.

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

Soup & Salads

CLASSIC CAESAR SALAD

Hearts of Romaine, Brioche Croutons,
Shaved Parmesan Cheese, Lemon Parmesan
Vinaigrette, Cracked Black Pepper

\$8.50 Cal 525

Add Grilled or Crispy Chicken \$4.00 Cal 665-905

SHIP ROCK HOUSE SALAD

Mixed Greens, Shredded Carrots, Red Onions,
English Cucumber, Heirloom Grape Tomato,
Brioche Croutons

Side \$4.50 Cal 195 Dinner \$9.00 Cal 390

SIGNATURE POWER SALAD

Spring Mix, Fried Boursin Fritter, Roasted Pepitas,
Dried Cranberries, Shaved Apple, Apple Cider
Vinaigrette

\$14.00 Cal 745



Soup

PORK GREEN CHILI CUP OR BOWL

Shredded Cheese, Pico de Gallo, Flour Tortillas
\$5.00/\$9.50 Cal 315/425

BUFFALO RED CHILI CUP OR BOWL GF

Shredded Cheese, Green Onion, Crunchy Tortilla Strips
\$5.00/\$9.50 Cal 315/425

SOUP DU JOUR CUP OR BOWL

Ask your Server for Today's Vegetarian Choice
\$5.00/\$9.50

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

Headliners

Sandwiches can substitute GF bread or served on bed of lettuce

CHEESESTEAK SANDWICH

Shaved Sirloin, Cherry Pepper Relish,
Sauteed Mushrooms and Onions, Provolone Cheese,
Toasted Hoagie Roll
\$13.50 Cal 890

NASHVILLE HOT CHICKEN SANDWICH

Spicy Fried Chicken Breast, Dill Pickle Chips,
Lettuce, Sliced Tomato, Mayonnaise, Brioche Bun
\$13.50 Cal 590

CHICKEN CAESAR WRAP

Chopped Romaine, Shaved Parmesan, Grilled Chicken,
Caesar Dressing, Garlic Herb Wrap
\$11.50 Cal 680

TURKEY CLUB WRAP

Oven Roasted Turkey, Bacon, Cheddar Cheese,
Avocado Mayonnaise, Lettuce, Tomato,
Garlic Herb Wrap
\$11.50 Cal 325

PRESSED CUBAN SANDWICH

Mojo Braised Pork Shoulder, Sliced Ham, Swiss
Cheese, Pickle, Yellow Mustard
Toasted Hoagie Roll
\$13.50 Cal 670

GRILLED MAHI MAHI SANDWICH*

Chargrilled Mahi Filet, Avocado Mayonnaise, Lettuce,
Tomato, Onion, Brioche Bun, Lime Wedge
\$14.50 Cal 600

CHIMICHURRI STEAK TACOS

Marinated Skirt Steak, Shredded Cheese,
Pico de Gallo, Spanish Rice, Refried Beans
\$13.50 Cal 585

BREAKFAST BURRITO

Scrambled Eggs, Bacon, Crispy Potato, Shredded
Cheese, Pork Green Chili Smother, Spanish Rice,
Refried Beans
\$13.50 Cal 770

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Build Your Own Burger

CHOOSE YOUR BUN:

Brioche Bun
Gluten Free Bun
Lettuce Base

CHOOSE YOUR PATTY:

Beef Patty
Grilled Chicken Breast
Crispy Chicken Breast
Bison Patty *+\$3.00*
Beyond Patty *+\$3.00*

CHOOSE YOUR CHEESE:

Cheddar, Swiss, Blue Cheese Crumbles,
Pepper Jack, Provolone

ADD A SAUCE:

+\$0.50 each
BBQ Sauce, Buffalo Sauce, Mango Habanero Sauce,
Bleu Cheese Dressing, Ranch Dressing

ADD TOPPINGS:

+\$1.50 each
Sauteed Onions, Sauteed Mushrooms, Fresh Jalapeños
+\$2.50 each
Bacon, Bison Red Chili, Pork Green Chili, Fried Egg

\$13.50 Cal 637-780

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Encores

CINNAMON SUGAR SOPAPILLAS

Fresh Fried Sopapilla, Honey Drizzle
\$8.50 Cal 780

CHOCOLATE CHIP COOKIE SUNDAE

Vanilla Ice Cream, Chocolate Fudge, Toasted Peanuts,
Fresh Whipped Cream, Caramel
\$8.50 Cal 580

APPLE CARAMEL CHEESECAKE

Flame Roasted Apple Compote,
Graham Cracker Crumble
\$11.50 Cal 570



 Gluten Friendly

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No personal checks accepted*

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Beverages

COCA-COLA BEVERAGES

Coke, Diet Coke, Cherry Coke, Sprite,
Barq's Root Beer, POWERADE Mountain Blast,
Minute Maid Lemonade, Dr. Pepper,
Seagram's Ginger Ale
\$4.00 Cal 0-220

smartwater

\$6.50 Cal 0

RED BULL

Regular & Sugar Free
\$4.25 Cal 13-168

ICED TEA

\$4.00 Cal 91

HOT TEA

\$4.00 Cal 2

COFFEE

Regular & Decaf
\$4.00 Cal 5



Beer

DOMESTIC DRAFT BEER

Coors Banquet Cal 300
Coors Light Cal 210
Lunch: \$6.00 / Dinner: \$ 9.00

CRAFT DRAFT BEER

Colorado Native Amber Cal 228
Colorado Native IPA Cal 243
Voodoo Ranger IPA Cal 280
Lunch: \$8.25 / Dinner: \$11.25

DOMESTIC CANS 16 OZ

Coors Banquet Cal 300
Coors Light Cal 210
Lunch: \$6.00 / Dinner: \$9.00

CRAFT CANS 19.2 OZ

White Claw Hard Seltzer Cal 170
Black Cherry or Mango
Voodoo Ranger IPA Cal 280
Lunch: \$10.00 / Dinner: \$13.25

LARGE CRAFT CAN BEER 24 OZ

Colorado Native Sundown Cerveza Cal 144
Blue Moon Cal 352
Topo Chico Seltzer Strawberry Guava Cal 200
Lunch: \$11.00 / Dinner: \$14.00

Specialty Cocktails

SUNSET SPRITZ

Absolut Vodka, Aperture Aperitivo, Fresh Lemon,
Sparkling Rose, Seagram's Soda Water
Lunch: \$9.50 / Dinner: \$12.50

CUCUMBER & MINT GIMLET

Archival Gin, Fresh Lime, Cucumber, Mint
Lunch: \$9.50 / Dinner: \$12.50

SHIP ROCK MARGARITA

Altos Silver Tequila, Triple Sec, Agave, Fresh Lime
-Make it spicy for \$1 with Scrappy's Firewater
Lunch: \$9.50 / Dinner: \$12.50

RED ROCKS OLD FASHIONED

Tin Cup Whiskey, Honey, Bitters, Orange Zest

FROZEN COCKTAIL

Absolut Lemonade or Altos Plata Margarita
Lunch: \$9.00 / Dinner: \$12.00

Wine

RED

Two Vines Cabernet Sauv. Cal 148	GL / BT
Drumheller Merlot Cal 146	\$8 / \$32
7 Cellars Cabernet Sauv. Cal 125	\$10 / \$38
Erath Pinot Noir Cal 176	\$10 / \$38
	\$12 / \$45

WHITE

Two Vines Chardonnay Cal 176	\$8 / \$32
Chateau St. Michelle	
Pinot Gris Cal 132	\$10 / \$38
7 Cellars Chardonnay Cal 121	\$10 / \$38
Intrinsic Sauvignon Blanc Cal 120	\$12 / \$45

ROSE & BUBBLY

Kendal Jackson Rose Cal 132	\$8 / \$32
Chateau St. Michelle	
Syrah Rose Cal 154	\$10 / \$38
14 Hands Unicorn Rose Bubbles Cal 135	\$6 / \$22
Duckhorn Sparkling Brut Cal 95	\$10 / \$38

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RED ROCKS

PARK AND AMPHITHEATRE