



1st Street LUNCH

GLUTEN-FREE MENU

SNACKS+APPETIZERS

Chef's Board
prosciutto/smoked elk sausage/salami
soppressata/Burrata/cornichon pickles/
olives/homemade Colorado peach
marmalade/gluten-free flatbread20

Crispy Sprouts
sea salt/goat cheese9

Edamame
olive oil/house blend of Asian spices9

FLATBREAD PIZZAS

Prosciutto & Asparagus
fig jam/provolone/grilled asparagus/
arugula/shaved prosciutto/asiago15

Tuscany
garlic cream/grilled chicken/red bell pepper/
artichoke hearts/spinach/asiago15

Hell Fire
crushed-tomato sauce/habanero/sun-dried
tomato/red pepper flakes/andouille sausage/
bell pepper.....15

Margherita
crushed-tomato sauce/provolone/buffalo
mozzarella/fresh basil/tomato12
{Add pepperoni2}

SOUPS+SALADS

Pork Green Chilicup4 bowl7

French Onioncup4 bowl7

Chopped Kale
curly kale/cabbage/carrots/grapes/
peanuts/roasted peanut dressing12
{Pairs well with Grilled Shrimp}

Thai
avocado/mango/peanuts/cabbage/mixed
greens/bell pepper/Mandarin oranges/
wasabi vinaigrette12
{Pairs well with *Seared Ahi Tuna}

Pear Gorgonzola
grilled pear/gorgonzola/candied walnuts/
red onion/spinach/arugula/honey-balsamic
dressing12
{Pairs well with *Grilled Atlantic Salmon}

The Roadhouse
strawberry coulis/goat cheese/candied
walnuts/apples/strawberries/
dried cranberries/mixed greens/
cider dressing12
{Pairs well with Grilled Chicken}

Chopped Caesar
chopped romaine/*caesar dressing/
parmesan crisps11
{Pairs well with *Grilled Steak}

Add any of the following to any salad:

*Grilled Atlantic Salmon6
*Seared Ahi Tuna6
Grilled Shrimp6
*Grilled Steak5
Grilled Chicken4
Portobello Mushroom4

SIDES.....4

- Crispy Frites
- Homemade Ranch Potato Chips
- Apple-Chipotle Slaw
- Crispy Brussels Sprouts
- Lemon-Parm Kale {no bread crumbs}
- Sweet Potato Fries
- Fresh Fruit
- Jalapeño-Cream Cheese Mashed Potatoes

OUR PRODUCE IS LOCALLY SOURCED

BURGERS

All burgers are served with a choice of crispy frites, apple-chipotle slaw, lemon-parm kale {no bread crumbs} or homemade ranch potato chips

Sub any other side1

Teller

*Colorado hormone-free beef/bacon-onion apple jam/applewood bacon/brie/arugula/gluten-free brioche bun15

Roadhouse

*Colorado hormone-free beef/Gruyere/caramelized onions/beef short rib/au jus/gluten-free brioche bun16

Build-Your-Own Burger

~*Colorado Hormone-Free Beef13
 ~Grilled Chicken Breast12
 ~Grilled Portobello12

ADD ANY COMBINATION OF THE FOLLOWING1 ea.

American/Asiago/Brie/Cheddar/Swiss/Goat Cheese Provolone/Pepper Jack/Gruyere/Bleu Cheese Crumbles Mozzarella/Portobello Mushrooms/Caramelized Onions Jalapeños/BBQ Sauce

ADD ANY COMBINATION OF THE FOLLOWING1.25 ea.

Applewood Bacon/Avocado/Pork Green Chili/*Fried Egg



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HOSPITALITY GROUP

A COLORADO BORN AND

BRED CONTEMPORARY BAR

AND GRILL COLLECTIVE

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HOUSE SPECIALTIES

Short Rib Enchiladas

braised beef short rib/pepper jack/corn tortillas/jalapeño-white cheddar cream sauce/honey-chipotle molasses/crispy brussels sprouts17

Mahi-Mahi Fish Tacos

three corn tortillas/blackened mahi-mahi/mango-papaya salsa/apple-fennel slaw/homemade ranch potato chips15

BBQ Shrimp Tacos

three corn tortillas/sautéed bbq shrimp/apple-chipotle slaw/corn pico de gallo16

SANDWICHES

All sandwiches are served with a choice of crispy frites, apple-chipotle slaw, lemon-parm kale {no bread crumbs} or homemade ranch potato chips

Sub any other side1

Prime Dip

shaved to order *1855 prime rib/creamy onion horseradish/au jus/gluten-free brioche bun20

Turkey & Peach

shaved smoked turkey breast/goat cheese/peach preserves/red bell pepper/arugula/gluten-free brioche bun14

Peach Pulled Pork

smoked pulled pork/honey-peach bbq molasses/Gruyere/gluten-free brioche bun12

Chicken & Brie

grilled chicken breast/brie/pickled red onion/cracked black pepper-roasted fig jam/arugula/gluten-free brioche bun14

Hot Pastrami

shaved pastrami/Swiss/stone-ground mustard/spicy giardiniera/gluten-free brioche bun15

OUR KITCHEN

*We use a separate fryer that is ONLY used for Gluten-Free items

*All items ordered from this menu will be prepared in a sauté pan and cut on a clean cutting board.

*We will do our best to go above and beyond to accommodate all dietary needs.

*Please inform your server of any allergies or intolerances you may have so that we are fully aware and can take special care of your needs.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. 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.