# Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke Cheese Dip</td>
<td>A rich combination of artichoke hearts, parmesan cheese, colby, cream and garlic. Served with grilled croutons.</td>
<td>$6.95</td>
</tr>
<tr>
<td>Buffalo Wings</td>
<td>Breaded wings, spiced just right. Served with ranch dressing</td>
<td>$7.50</td>
</tr>
<tr>
<td>Beer-Battered Mushrooms</td>
<td>Served with ranch dressing</td>
<td>$5.95</td>
</tr>
<tr>
<td>Chili Cheese Fries</td>
<td>Home style natural cut fries smothered in our own homemade chili, topped with melted cheese. Onions added at your request</td>
<td>$6.50</td>
</tr>
<tr>
<td>Beer Battered Zucchini</td>
<td>Dipped in a golden, premium draft beer batter, served with ranch dressing</td>
<td>$5.95</td>
</tr>
<tr>
<td>Potato Skins</td>
<td>The best part of the spud is filled with cheese, bacon and green onions. Served with ranch dressing</td>
<td>$7.50</td>
</tr>
<tr>
<td>Blackened Chicken Strips</td>
<td>Tender breast strips, grilled with our cajun spice, served with ranch dressing</td>
<td>$6.95</td>
</tr>
<tr>
<td>Chips &amp; Salsa</td>
<td>Fresh tortilla chips and salsa</td>
<td>$3.95</td>
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</tbody>
</table>

# Salad Entrees

Choice of Ranch, Bleu Cheese Vinaigrette, Basalmic, House Vinaigrette, or Honey-Mustard

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Caesar Salad</td>
<td>Grilled chicken placed over chilled romaine lettuce, tossed with homemade croutons, parmesan cheese and a creamy caesar dressing</td>
<td>$8.25</td>
</tr>
<tr>
<td>River Rock Salad</td>
<td>Grilled chicken, fresh avocado, artichoke hearts and mushrooms served over mixed greens, cucumbers, tomatoes, sprouts, almonds and onions</td>
<td>$8.50</td>
</tr>
<tr>
<td>Salmon Salad</td>
<td>Grilled salmon fillet with a Honey-Chipotle glaze, served over mixed greens. Topped with tomatoes, cucumbers, onions, sprouts, almonds and mushrooms and garnished with tortilla strips</td>
<td>$9.95</td>
</tr>
<tr>
<td>Club Salad</td>
<td>Southern style fried chicken served over a bed of mixed greens, bacon, avocado, cheddar/jack cheese, crumbled blue cheese, cucumbers, tomatoes, sprouts, almonds and onions.</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

# Homemade Chili & Soup

<table>
<thead>
<tr>
<th>Chili &amp; Soup</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Jack Red Chili</td>
<td>Ground beef, pinto &amp; kidney beans, tomato and Black Jack Porter beer slowly simmered with an array of herbs and spices.</td>
<td>$3.95 cup/$6.95 bowl</td>
</tr>
<tr>
<td>Pork Green Chili</td>
<td>A Mexican stew made with chunks of pork, chili peppers, tomatoes, onions and cilantro. Served with tortilla chips.</td>
<td>$3.95 cup/$6.95 bowl</td>
</tr>
<tr>
<td>Chicken Tortilla Soup</td>
<td>A River Rock classic. Tomato &amp; cream-based with grilled chicken, accented with Southwestern seasoning and topped with crispy tortilla chips</td>
<td>$3.95 cup/$6.95 bowl</td>
</tr>
</tbody>
</table>
Choice of sides: Caesar pasta, sweet & spicy baked beans or french fries.
Items are topped with mayo, lettuce, sprouts, tomato, and onion.
Bacon, avocado, mushrooms...add .75 - Colby, swiss or pepper jack cheese...add 50

**Steak, Game & Burgers**

**Top Sirloin Steak**  
Top Sirloin charbroiled and served open-face on a baguette with corn on the cob ............ $8.95

**Buffalo Burger**  
Choice 1/3 lb. Buffalo, grilled and served on a baked bun with corn on the cob ............ $7.95

**Black Jack Burger**  
Our 1/2 lb. beef burger served open face then smothered in our Black Jack Red Chili. Served with corn on the cob and topped with shredded cheese ............ $8.50

**Daily Game Special**  
Choice 1/3 lb. Game, grilled and served on a Kaiser roll with corn on the cob ............ $7.95

**Long’s Peak Hamburger**  
1/2 lb. 100% Beef, grilled and served on a Kaiser roll with corn on the cob ............ $6.95

**Veggie Burger**  
A perfect mixture of oats, brown rice, mushrooms cheeses and spices grilled, served on a Kaiser roll with corn on the cob ............ $6.95

**Chicken & Fish**

**Taos Grille & Chicken**  
5 oz. grilled chicken breast crusted with our own mixture of cajun spices. Served on a Kaiser Roll with corn on the cob ............ $6.95

**Rock Grilled Chicken**  
5 oz. grilled chicken breast. Served on a Kaiser Roll with corn on the cob ............ $6.95

**“Ahi” Yellow Fin Tuna**  
Grilled tuna steak served on a Kaiser Roll with corn on the cob ............ $7.95

**Honey-Chipotle Chicken**  
5 oz. grilled chicken breast, grilled then glazed with a honey-chipotle sauce. Served on a Kaiser roll with corn on the cob ............ $6.95

**Fish & Chips**  
3 moist cod filets, lightly beer battered. Served with french fries and baked beans. Tartar sauce served on the side ............ $7.95

**Specialty Sandwiches**

**Club Sandwich**  
Triple decker of smoked turkey, bacon, lettuce and tomatoes, onions, swiss and colby cheese ............ $7.95

**Turkey Sandwich**  
Thinly sliced smoked turkey piled high on a baguette with all the fixings ............ $6.95

**Grilled Portabello**  
Fresh portabello mushroom cap grilled and served on a baked bun with corn on the cob ............ $7.25

**BBQ Pork Sandwich**  
Tender shredded pork smothered in a tangy hickory BBQ sauce. Stuffed into a french baguette with lettuce, tomatoes and onions and served with corn on the cob ............ $6.95

**Boulder Veggie**  
For those who like to graze, this lettuce, tomato, onion, cucumber, avocado, sprouts and mayo piled high on our toasted wheatberry bread ............ $6.95
**Children's Menu**

Children 12 and under only. Served with fries and a small soft drink.

**Cub Sandwich**
Smoked turkey, mayo lettuce and tomato served on wheat bread ............. $3.50

**Chicken Tenders**
Deep fried breaded chicken tenderloins ........................................... $3.75

**Happy Trail Burger**
Served with lettuce, mayo and tomato ........................................... $3.25
Add Cheese .50

**Mini Corn Dog** ................................................................. $3.50

**Sides**

**House Salad**
Mixed greens, tomatoes, cucumbers, onions, sprouts, mushrooms, almonds and shredded cheese. Choice of dressing ......................... $3.50

**Sweet & Spicy Baked Beans**
Our own “Secret Recipe” ......................................................... $2.50

**Caesar Pasta Salad**
Rainbow pasta mixed with tomatoes, chives and parmesan cheese in a caesar dressing ......................................................... $3.50

**French Fries**
basket ................................................................................ $3.50

**Beverages**

<table>
<thead>
<tr>
<th>Coke, Diet Coke, Sprite</th>
<th>Coffee, Decaf</th>
<th>$1.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barq Root Beer, Mr. Pibb</td>
<td>Hot Tea</td>
<td>$1.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>Hot Chocolate with Whip Cream</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Brewed Iced Tea</td>
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</tbody>
</table>
Dinner Menu

All dinners are served with potato de jour or rice pilaf and fresh vegetables.
Dinner salad additional $3.50

Steak & Chops

Buffalo Ribeye
10 oz. hand cut prime Buffalo Ribeye chili rubbed then grilled to perfection. Topped with tobacco onions $20.95

Cowboy Ribeye Steak
Aged 12 oz. choice Ribeye, grilled to perfection. Served with our dilled horseradish sauce $15.95

Blackened Ribeye Steak
Aged 12 oz. choice Ribeye, rubbed with our own Southwestern spices. Topped with tobacco onions $16.95

New York Strip
Aged 12 oz. NY Strip. Grilled then topped with crisp onions $16.95

Peppered New York Strip
Aged 12 oz. NY Strip crusted with black pepper. Grilled then topped with sauteed portabella mushrooms $16.95

Iowa Pork Chops
10 oz. of center cut, bone-in chops. Served over fire-roasted apples. Lightly topped with shredded Asiago cheese $14.95

Ribs & Chicken

St. Louis Barbecued Ribs
Mouth-watering ribs, braised in our Indian Pale Ale then grilled. Basted with our smokey apricot BBQ sauce half rack $9.95 . full rack $14.95

Barbecued Chicken
10 oz. of chicken breasts grilled then smothered in our Apricot Barbeque sauce $12.95

Rock Platter
1/2 rack of our grilled St. Louis ribs and grilled honey-chipotle chicken breast. The best of both worlds $13.95

Chicken & Artichokes
10 oz. of seasoned chicken breasts grilled then topped with an artichoke cream sauce $12.95

Fish & Seafood

Campfire Salmon
Fresh grilled Salmon lightly glazed with our citrus-cilantro honey $14.95

Maple-Corn Crusted Trout
10 oz. boneless trout Maple-Corn crusted. Topped with a rustic sauce of roasted corn, mushrooms and artichoke hearts $13.95

Grilled Trout
10 oz. boneless trout perfectly seasoned then grilled. Topped with caramelized lemons $13.95

Fish and Chips
Four moist cod fillets, dipped in a light beer batter. Served with french fries and baked beans. Tartar sauce served on the side $8.95
RIVER ROCK
Grilling Company

Estes Park, Colorado
### Beer

**Sawtooth Ale**  
Traditional English Ale - sparkling amber color, creamy malt foundation, toasted malt undertones and complex, smooth hop finish. 3.50

**Black Jack Porter**  
Traditional London style beer - initial slight sweetness quickly yields to distinctive roastiness of chocolate malt with a very smooth, clean finish. 3.50

**Tabernash Weiss**  
Fine Bavarian style wheat beer - refreshingly spicy and fruity with clove, banana and nutmeg accents - cask-conditioned and served unfiltered. 3.50

**Tabernash Pilsner**  
Northern Germany style golden beer - rich with a balance achieved through patient, diligent brewing methods and zesty Saaz hops. 3.50

**Laughing Lab Scottish Ale**  
A nourishing maltiness from six specialty malts with a nutty, roasted flavor that is mildly sweet, but not too rich - smooth and delicious. 3.50

**Beehive Honey Wheat Ale**  
American wheat ale with Colorado Springs honey and a unique malt blend - refreshingly gentle, honey-gold with just a suggestion of sweetness. 3.50

**India Pale Ale**  
Historic British innovation combines a healthy dose of hops with a slightly increased alcohol content - dry finish and a rich floral hop bouquet. 3.50

**Full Sail Amber Ale**  
Best selling amber in the Northwest - great tasting malty sweet beer with rich, full body and spicy floral hop finish. 3.50

**Estes Park Gold**  
3.50

**Coors Light**  
2.50

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### Wine

**Guglielmo Cabernet Sauvignon** (California)  
Cassis and savory herbs are set within a subtle background of oak (goes well with any hearty food). 4.00

**Guglielmo Chardonnay** (California)  
Luscious tropical fruit and citrus flavors with a kiss of subtle oak in the finish. (great with fish) 4.25

**Guglielmo Merlot** (California)  
Tastes of subtle oak blend with plum-like flavors. Its highly recommended food-friendly style compliments beef, pork, poultry or pasta. 4.25

**Guglielmo White Zinfandel** (California)  
A blush that captures fresh picked strawberry, peach and pineapple aromas and flavors (compliments a variety of lighter foods). 4.00

**Arbor Crest Johannisberg Reisling** (Washington)  
A semi-sweet white wine with a nice floral bouquet and good structure. (goes well with aperitif, fish, pasta and chicken) 4.25

**Ripe Shiraz Grenache** (Australia)  
Rich aroma of soft plum, dark cherry and spice. (goes well with blackened and mushroom flavored dishes) 5.50