

# McLoughlin's Restaurant & Bar

## SANDWICHES

Served With Sea Salt Fries. Substitute Cup Of Soup \$1.50, Onion Rings \$2.50, Asian Coleslaw \$1.50, Sweet Potato Waffle Fries \$2, Fruit \$2, Sautéed Vegetables \$2.50, White Cheddar Mashed Potato \$2.50, Side House \$2.50, Side Caesar \$2.50, Wedge Salad \$5.  
Substitute Gluten Free Bun \$1.

### BBQ Pulled Pork Sandwich \$9

BBQ Pulled Pork, Asian Slaw, Teriyaki Aioli, Sesame Seed Bun

### Blue Cheese Chicken Salad Sandwich \$9

Blue Cheese Chicken Salad, Arugula, Toasted Wheat Bread

### Chicken Caesar Wrap \$10

Roasted Sliced Chicken, Romaine, Caesar Dressing, Grape Tomato, Asiago And Parmesan Cheese, Flour Tortilla

### Brioche Grilled Cheese & Tomato Artichoke Soup \$9 v

Fontina, Sharp Cheddar, Swiss, Sliced Brioche Bread, Sea Salt Crisps, Tomato Artichoke Soup

Add Tomato Or Jalapenos \$1

Add Hickory Smoked Bacon Or Avocado \$1.50

### Reuben \$12

Choice of Thin Sliced Corned Beef, Sauerkraut, Swiss, Thousand Island Dressing, Marble Rye

### Buffalo Chicken Wrap \$11

Beer Battered Chicken Tenders, Buffalo Sauce, Mixed Greens, Tomato, Carrot, Onion, Ranch Dressing

### Grilled Chicken Sandwich \$11

All Natural Chicken Breast, Hickory Smoked Bacon, Arugula, Tomato, Onion, Swiss, Roasted Garlic Aioli, Ciabatta Bun

### Philly Cheesesteak \$11

Thin Sliced Sirloin, Sautéed Mushrooms, Caramelized Onions, American Cheese, Amoroso Roll

### Blackened Shrimp and Avocado Ciabatta \$12

Blackened Shrimp, Avocado, Cajun Aioli, Shredded Lettuce, Tomato, Ciabatta Bun

## SIDES

Sea Salt Fries & Chipotle Ketchup \$5

Asian Coleslaw \$3.50

White Cheddar Mashed Potatoes \$5

Seasonal Vegetable \$6

Onion Ring & Horseradish Sauce \$5.00

Seasonal Fruit \$5

Salt and Vinegar Potato Crisps \$3.50

Sweet Potato Waffle Fry & Honey Mustard \$5.50

Green Chili Rice \$5

## BEVERAGES

Coke Products, Passionfruit Ice Tea, Ice Tea, Hot Tea, Local Silver Canyon Coffee, Raspberry Lemonade, San Pellegrino.

All Natural Rocky Mountain Root Beer, Golden Ginger Beer, Orange Cream, Prickly Pear and Blackberry Soda.

## ENTREES

### Fish & Chips \$13

Beer Battered Alaskan Cod, Sea Salt Fries, Malt Aioli, Lemon

### Shepherd's Pie \$14

Beef Brisket, Vegetable, Guinness Demi-Glace, White Cheddar Mashed Potato, Dinner Roll  
Choice Of Soup Or Salad

### Tacos \$13

Two Tacos Choice of Blackened Shrimp, Chicken or Shredded Pork, Manzina Tortillas, Shredded Cabbage, Radish, Salsa Verde, Pineapple Pico, Green Chili Rice, Black Beans

### Bacon Green Chili Mac and Cheese \$10

Hickory Smoked Bacon, Pork Green Chili, Béchamel, Orecchiette

### Fried Chicken \$14

Fried Chicken, Chorizo Gravy, Sautéed Seasonal Vegetables, White Cheddar Mashed Potato

### Grilled Orange Salmon\* \$16

Grilled Atlantic Salmon, Orange Burre Blanc, Green Chili Rice, Seasonal Vegetables

## DESSERTS

### Donut Holes \$6

Chef Created Ingredients

### Ice Cream Pie \$6

Baileys Irish Liqueur, Kahlua, House Made Ice Cream

### New York Style Cheese Cake \$8

House Made Cheese Cake chef selection ingredients

### Brownie Sundae \$7

House Made Brownie Ala Mode

### Guinness Ice Cream \$4

Two Scoops of Lik's Guinness Ice Cream

### Vanilla Ice Cream or Ice Cream of the Day \$4

Two Scoops of House Made Ice Cream

## BRUNCH MENU

10AM - 3PM Sat - Sun

\$4 Bloody Marys & Mimosas

\$12 Bottomless Mimosas

## HAPPY HOUR

3pm - 7pm Sun - Sat

2-4-1 Well Cocktails, House Wines,

Bud Light, Guinness Blonde,  
and Breckenridge Pints

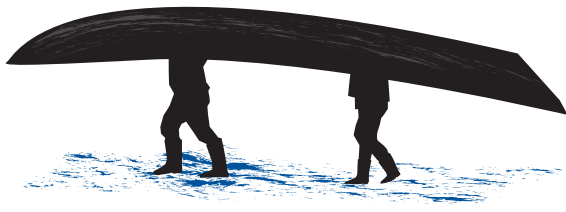
Whenever possible we source local/regional meats and vegetables. We are proud to feature all natural chicken, local all natural grassfed beef.

We are committed to sustainability by reducing waste, recycling all paper and bottles and using compostable to-go products.

⊗ McLoughlin's offers gluten sensitive options, ask your server for details. \*These items are cooked to order and may be served raw or undercooked.

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

v Vegetarian Items G Gluten Sensitive



# McLoughlin's Restaurant & Bar

## APPETIZERS

### SMALL PLATES

#### Fried Chipotle Pickles \$6 **V**

Beer Battered Dill Pickles, Chipotle Ranch

#### All Natural Local Grassfed Beef Sliders\* \$8

American Cheese, Lettuce, Tomato, Onion, Sea Salt Fries

#### Fish Tacos \$8

Cajun Rubbed Fish, Cilantro Lime Sour Cream, Shredded Cabbage, Pico De Gallo, Mazina Tortilla, Blackened Lime

#### Grilled Bone-In Chicken Wings \$8

Choice of Buffalo, Guinness BBQ, Garlic Parmesan, Celery, Carrots. Served With Ranch Or Bleu Cheese

#### Boneless Wings \$8

Choice of Buffalo, Guinness BBQ, Garlic Parmesan, Celery, Carrots. Served With Ranch Or Bleu Cheese

#### Portobello Fries \$8 **V**

Fried Portobello Mushroom, Horseradish Sauce

#### Pork Tacos \$8

Shredded Pork, Pineapple Pico, Radish, Cabbage, Blackened Lime, Salsa Verde

#### Fried Cheese Curds \$7 **V**

Fried White Cheddar Cheese Curds, Chipotle Ranch

## LARGER SHARE PLATES

#### Jumbo Soft Pretzel \$8

Two Jumbo Soft Pretzels, Mustard Sauce

#### Dip Duo \$7

White Corn Tortilla Chips, Poblano Guacamole, Roasted Tomato Salsa

#### Green Chili Nachos \$11 **V**

Pork Green Chili, Farmer's Cheese, Pico De Gallo, Jalapenos, Sour Cream, Fire Roasted Salsa

Add Guacamole \$1.50

Add Chicken \$4.00

Add Shredded Pork \$4

#### Asiago Artichoke Dip \$9 **V**

Artichoke, Asiago, Spinach, Grilled Flatbread, Celery, Carrots

#### Blackened Tuna\* \$11

Blackened Rare Tuna, Spicy Mustard Sauce, Asian Slaw, Pickled Ginger

#### Shrimp Scampi Dip \$11

Shrimp, Artichoke, Scampi Sauce, Asiago, Parsley, Crostini

## SOUPS & SALADS

#### Tomato Artichoke Soup \$3/5 **V, G**

Fire Roasted Tomatoes, Pureed Artichoke, Cream

#### Pork Green Chili \$3/5

House Made Pork Green Chili, Shredded Cheese, Pico De Gallo, Toasted Tortilla

#### Soup & Salad \$9

Choice Of Side House Or Caesar Salad and Bowl Of Soup

Add All Natural Chicken \$4, Atlantic Salmon\* \$7,

Blackened Shrimp \$6, Ahi Tuna\* \$7

## SALADS

#### House Salad \$8 **V, G**

Mixed Greens, Grape Tomato, Red Onion, Cucumber, Choice Of Dressing

Add All Natural Chicken \$4, Atlantic Salmon\* \$7,

Blackened Shrimp \$6, Ahi Tuna\* \$7

#### Kale & Radish Chicken Salad \$12 **G**

Kale, Radish, Roasted Sliced Chicken, Cilantro, Jalapeno, Orange, Goat Cheese, Citrus Vinaigrette

#### Spinach & Chicken Salad \$12 **G**

Baby Spinach, Roasted Chicken, Mushroom, Red Onion, Hard Boiled Egg, Bacon Vinaigrette

#### Iceberg Wedge \$8 **V, G**

Iceberg Lettuce, Tomato, Blue Cheese Dressing

Add Roasted Sliced Chicken \$4.00

Add Bacon \$1.50

#### Sesame Seared Ahi Salad\* \$14

Medium Rare Sesame Crusted Tuna, Mixed Greens, Cucumber, Avocado, Crispy Wonton, Asian Dressing

#### Chopped Chicken Salad \$12 **G**

All Natural Chicken Breast, Mixed Greens, Bacon, Apple, Bleu Cheese Crumbles, Avocado, Green Onion, Toasted Almond, White Balsamic Vinaigrette

#### Grilled Atlantic Salmon & Asparagus Salad \$14 **G**

Grilled Atlantic Salmon, Mixed Greens, Asparagus, Grape Tomato, Red Onion, Toasted Almond, Citrus Vinaigrette

## GRASSFED BURGERS

Served With Sea Salt Fries. Substitute Cup Of Soup \$1.50, Onion Rings \$2.50, Asian Coleslaw \$1.50, Sweet Potato Waffle Fries \$2, Fruit \$2, Sautéed Vegetables \$2.50, White Cheddar Mashed Potato \$2.50, Side House \$2.50, Side Caesar \$2.50, Wedge Salad \$5. Substitute Gluten Free Bun \$1.

#### Classic Burger\* \$10

All Natural Colorado Grassfed Beef, Green Leaf Lettuce, Tomato, Onion.

Add Cheese: American, Cheddar, Swiss, Pepper Jack \$1 each.

Add Jalapenos, Haystack Onions, Or Fried Egg \$1

Add Hickory Smoked Bacon Or Avocado \$1.50

Add Mushrooms Or Sautéed Onions \$2.00

#### American Burger\* \$12

All Natural Colorado Grass-fed Beef, American Cheese, Special Sauce, Tomato, Pickle Planks, Shredded Lettuce, Sesame Roll

#### Wilde Burger\* \$13

All Natural Colorado Grassfed Beef, Hickory Smoked Bacon, BBQ, Onion Ring, White Cheddar, Fried Egg, Green Leaf Lettuce

#### Madison Burger\* \$14

All Natural Colorado Grassfed Beef, White Cheddar, Hickory Smoked Bacon, Buffalo Cheese Curds, Green Leaf Lettuce, Chipotle Ranch

#### Portobello Burger \$11 **V**

Fried Portobello, Grilled Pineapple, Teriyaki Aioli, Arugula, Asian Slaw, Sesame Bun

Whenever possible we source local/regional meats and vegetables. We are proud to feature all natural chicken, local all natural grassfed beef.

We are committed to sustainability by reducing waste, recycling all paper and bottles and using compostable to-go products.

⊗ McLoughlin's offers gluten sensitive options, ask your server for details. \*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**V** Vegetarian Items **G** Gluten Sensitive