

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 \$8

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

Blue Cheese Chicken Salad Sandwich \$8

Blue Cheese Chicken Salad, Arugula, Toasted Wheat Bread

Chicken Caesar Wrap \$8

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

Grilled Chicken Sandwich \$11

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

Club Sandwich \$8

Roasted Turkey, Ham, Bacon, Cheddar, Lettuce, Tomato, Onion, Mayo, Toasted Sourdough

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

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

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

BEVERAGES

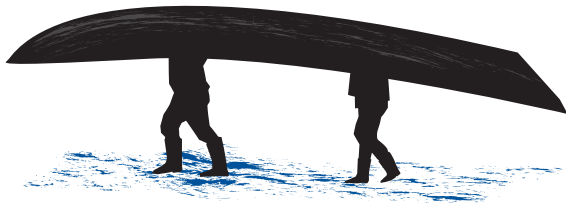
Coke Products, Passionfruit Ice Tea, Ice Tea, Hot Tea, Local Silver Canyon Coffee, Raspberry Lemonade, San Pellegrino.

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

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

LUNCH MENU

APPETIZERS

Fried Chipotle Pickles \$6 v

Beer Battered Dill Pickles, Chipotle Ranch

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

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

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

SALADS

Kale & Radish Chicken Salad \$12 (Half \$7) G

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

Spinach & Chicken Salad \$12 (Half \$7) G

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

Iceberg Wedge \$7 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 (Half \$7) 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

Portobello Burger \$11 v

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