V = vegetarian | GF = gluten free

DINNER 4:00PM - 10:00PM

STARTERS

ITALIAN BISON MEATBALLS (3) ... $9
rock river ranch bison sausage served with
fried house mozzarella & topped with
spicy marinara, parmesan & julienned basil

PORK BELLY ... $ 18
mcdonald's farm pork brined and slow roasted, bison demi,
chipotle cheddar grits, pistachios, berries, micro basil

CRISPY CALAMARI GF ... $16
tender fried calamari, fried tomatillos,
lemon-herb salad, jalapeño aioli, sake mignonette

BAKED GOAT CHEESE V ... $12
jumpin' good goat cheese, jalapeño jelly, roasted garlic,
lavash crackers, charred green onion oil

ROASTED ARTICHOKES v ... $ 14
poached & roasted rosemary-garlic-chili marinated artichokes,
roasted garlic aioli, warm butter, pickled vegetable salad

CHEF'S BOARD ... $18 / HALF ... $10
ask your server & see what pickled, cured, aged or smoked
items the chef team has been creating

HOUSE SOUPS

TOMATO BISQUE GF ... CUP $5 / BOWL $8
house-made tomato soup, parmesan, basil oil

VEGETARIAN GREEN CHILE GF / V ... CUP $5 / BOWL $8
pueblo green chiles, tortilla strips, cotija, cilantro cream

SMOKED PORK GREEN CHILE GF ... CUP $6 / BOWL $9
house-smoked pork, pueblo green chiles,
tortilla strips, cotija, cilantro cream

BISON CHILI COLORADO ... CUP $6 / BOWL $9
rock river ranch ground bison, black beans,
green onion, cheddar, tortilla chips

HOUSE SALADS

VINAIGRETTES V, GF
agave balsamic, aged sherry, lemon-herb,
buttermilk, strawberry-white balsamic

DRESSINGS V, GF
tomatillo ranch, caesar,
classic ranch, bleu cheese

FIELD GREENS ... $6
field greens, carrots, radishes, cherry tomatoes
& croutons with your choice of house dressing

CAESAR ... $6
chopped romaine, white anchovies, radicchio,
croutons, house caesar dressing, parmesan crisp

GRILLED SIRLOIN & TOMATO SALAD GF ... $18
rocky mountain angus sirloin, goat feta,
sliced beef steak tomatoes, sea salt, black pepper,
watercress, extra virgin olive oil, 12 year old balsamic

BEETS & BERRIES GF ... $16
field greens, mixed berries, oven roasted beets,
red onions, candied pecans, jumpin' good goat cheese,
strawberry-white balsamic vinaigrette

DUCK CONFIT & ENDIVE GF ... $18
apple, point reyes blue cheese, watercress,
pecans, chive & tarragon oil, aged sherry vinaigrette

SMOKED TROUT GF ... $18
house smoked trout, cucumbers, toasted almonds,
jumpin' good goat cheese, roasted red peppers,
watercress, field greens, buttermilk vinaigrette

ADD-ON SALAD PROTEINS

+ $3 pecan smoked bacon
+ $6 grilled or blackened boulder natural chicken
+ $8 grilled sirloin steak,* grilled alaskan salmon,* smoked trout, wild shrimp*
+ $12 maine lobster (3oz) butter poached

APPALOOSA GRILL
EST. 2001

OASIS ON THE MALL
16th St. Mall @ Welton
DOWNTOWN - DENVER, CO

locally owned & operated
open 365

LIVE MUSIC EVERY NIGHT
appaloosagrill.com

V = vegetarian | GF = gluten free

DINNER 4:00PM - 10:00PM

ingredients in red type hail from COLORADO

GOURMET COMFORT

LAMB TENDERLOIN* ... $ 34
pan seared lamb, apricot puree,
warm couscous salad made of olives, capers,
cipollini onion, red peppers, peppadews, herbs,
olive oil, toasted pistachios & lemon arugula

BISON OXTAIL PAPPARDELLE ... $21
tender bison, parmesan artichokes, pancetta,
endive, pine nuts, peppadew [VEGAN VERSION AVAILABLE]

FLAT TOP ELK BURGER* ... $17
8oz elk patty, topped with foie gras onion jam,
arugula, goat cheese, berry compote & crisp pancetta
WANT A BEEF OR BISON BURGER... LETS TALK

PAN ROASTED CHICKEN BREAST GF ... $23
skin on boulder natural, rosemary pan sauce,
citrus-honey tri-color carrots, goat cheese mashers

BISON SIRLOIN* & AGNOLOTTI ... $29
grilled & sliced rock river ranch bison,
mascarpone-black garlic filling, hazelnuts, berries,
blue cheese cream, strawberry-balsamic arugula

PORK T-BONE ... $36
grilled 14oz. achiote marinated
berkshire pork, cumin kale,
chorizo-green chile risotto croquettes,
caramelized onions & smoked lime honey

VEGETABLE RAGOUT GF/V ... $18
artichokes, oven-roasted tomatoes, kale,
basil, black garlic, thyme, grilled endive,
marcona almonds, adzuki beans & finished w/
lemon-herb cream or lemon olive oil [VEGAN]

STEAKHOUSE CLASSICS

SIDES SERVED A LA CARTE

GRASS FED PETITE FILET MIGNON* GF ... $29
grilled 6oz. filet of beef
+ smoked bleu cheese butter or demi

BEEF OR BISON FILET MIGNON* GF ... $36 / $39
grilled 8oz. filet of your choice:
rocky mountain black angus beef
or rock river ranch bison
+ smoked bleu cheese butter or demi

14oz BISON RIBEYE* GF ... $37
rock river ranch bison,
grilled, salt & pepper

16oz DRY AGED, CENTER CUT, BONE-IN STRIP* GF ... $40
rocky mountain black angus beef,
grilled, salt & pepper

20oz TOMAHAWK (BONE-IN) BISON RIBEYE* GF ... $48
rock river ranch bison,
grilled, salt & pepper

SEASONAL SEAFOOD

ALASKAN HALIBUT* ... $34
pan roasted, beurre rouge,
beluga lentils, tomato & citrus salad
+ cold smoked wild mushrooms

LOBSTER & SCALLOPS* ... $32
maine lobster, day boat scallops,
yellow & green beans, cherry tomatoes,
lemon-herb cream, watercress
+ chorizo-green chile risotto croquettes

FOUR CHEESE LOBSTER & ROOSTER COMB MACARONI ... $24
fontina, parmesan, asiago, sharp cheddar,
maine lobster, shell stock & bread crumbs

PAN ROASTED SCALLOPS* ... $30
butter basted maine scallops,
carrot-potato puree, roasted cauliflower,
toasted hazelnuts, red wine honey,
chili oil & rainbow micro sprouts

MAINE LOBSTER ROLL ... $26
warm buttered lobster, parsley,
scallions & butter toasted roll
served à la carte

EXECUTIVE CHEF
John J. Daly III

A LA CARTE SIDES

we happily serve all sides individually with the entree or plated for table sharing

+ $4 garlic mashers / grilled steak onion
citrus-honey glazed tri-color carrots
chorizo-green chile risotto croquettes
harissa roasted cauliflower
balsamic-parmesan brussel sprouts
red wine-honey yellow & green beans

+ $5 oven roasted mushrooms / goat cheese mashers
chipotle cheddar grits

+ $6 pancetta mac & cheese

+ $12 maine lobster (3oz) butter poached

+ $16 four cheese lobster & rooster comb macaroni

ESPALOSA GRILL
EST. 2001

HAPPY HOUR
3pm - 6pm (MON - FRI)
11am - 6pm (SAT & SUN)
10pm - 12am (SUN - THU)

KITCHEN OPEN LATE
late night menu
10pm - 1:30am

GRATUITY POLICY
a 20% service charge may be added to parties of 6 or more

*Contains (or may 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.