



Shares

CRUDITÉ

english cucumbers, celery, radishes, carrots, heirloom cherry tomatoes served with basil pesto hummus

GRG WINGS

choice of our house crafted buffalo wing sauce, dry rub or naked served with your choice of house gorgonzola or ranch dressing

GARLIC ROSEMARY FLATBREAD

goat cheese, fresh rosemary, sea salt, garlic infused oil

ROASTED GRAPE & BRIE FLATBREAD

truffle salt and fresh thyme

DEVEILED EGGS

candied bacon, slivered radish atop our tangy house crafted filling

BREADS AND SPREADS

herb bruschetta and spinach artichoke dip served on french bread

Pizzas

MARGHERITA

fresh sliced tomato and mozzarella cheese, micro basil, garlic infused oil, drizzled with balsamic reduction

MUSHROOM and BRIE

portobello mushroom, brie, caramelized onions, truffle salt, garlic infused oil.
add pancetta \$2

ARTISAN MEATS

sausage, ham, pepperoni, three cheese blend, house marinara sauce, oregano

HAWAIIAN

pineapple, ham, bacon and fireball™ bbq sauce, three cheese blend

Calzones

CHICKEN SPINACH DIP

shredded chicken, spinach artichoke dip, fresh tomato, roasted garlic, three cheese blend

ROASTED VEGETABLE

portobello mushrooms, olives, bell peppers, caramelized onion, roasted garlic, feta cheese and house marinara

THE ITALIAN

herb ricotta, sausage, pepperoni, house marinara, mozzarella, caramelized onions, roasted garlic

*Burgers/Sandwiches

all sandwiches and burgers served with french fries
sub a side dish for \$2.50

GRG BURGER

monster sauce, lto
add cheese, cheddar, swiss, smoked gouda, pepper jack
*make it a brunch burger over easy egg and bacon

TURKEY BURGER

house ground turkey, stone ground mustard, lto, bacon, swiss cheese

BISON SLIDERS

caramelized onions, fireball™ bbq sauce, smoked gouda

TUNA MELT

cheddar, pepper jack, tomato, red onion on sourdough

BUFFALO CHICKEN SANDWICH

grilled chicken dipped in our house buffalo sauce topped with celery and house gorgonzola dressing

FRENCH DIP

house roast beef, smoked gouda, caramelized onions served au jus for dipping

BBQ SWEET POTATO SANDWICH

topped with house slaw

Salads/Wraps

Have it your way! Make it a salad or wrap

\$1 upcharge for wraps served with french fries
add chicken, beef or shrimp for an additional charge

\$9

10/\$15

\$11

\$12

\$8

\$12

\$17

\$17

\$18

\$18

\$16

\$15

\$16

\$14

\$1.50
\$4.00

\$15

\$16

\$14

\$16

\$16

\$14

CAESAR

romaine, kale, heirloom cherry tomatoes & ciabatta croutons tossed with lemon anchovy vinaigrette and topped with a parmesan crisp

\$12

HOUSE SALAD

robust field greens, roasted chickpeas, heirloom cherry tomatoes, red onion, slivered radish, mixed cheddar cheese served with crostini and tossed with house vinaigrette

\$12

CBLT

romaine, baby kale, shredded chicken, bacon, avocado, tomato, mixed cheddar, sundried tomato vinaigrette

\$13

SIDEWINDER

house roast beef, romaine, baby kale, crumbled gorgonzola, marinated portobello mushrooms, sweet onion vinaigrette

\$13

NATURES WAY

marinated cucumbers, heirloom tomatoes, robust field greens, feta, roasted chickpeas, olives, lemon anchovy vinaigrette, topped with basil pesto hummus.

\$13

THE DRIFTER

turkey, artichoke, candied pecans, romaine lettuce mix, feta, red onion, sundried tomato vinaigrette

\$13

Entrées

*COFFEE CURED SIRLOIN STEAK

7 oz. sirloin cured in our special blend of coffee, brown sugar and molasses, topped with gorgonzola butter.

\$22

SHRIMP & GRAINS

marinated grilled shrimp served atop red quinoa, red and brown rice, corn, bell pepper and black beans served with your choice of one side

\$19

MARINATED PORTOBELLO STEAK

marinated in sun dried tomato vinaigrette topped with avocado chimchuri, choice of two sides

\$17

Sides

wild rice with mushrooms and carrots

\$6

broccoli with lemon zest and parmesan

\$6

asparagus tossed with sundried tomatoes and bacon

\$6

potato latkes with herb ricotta and lemon zest

\$5

French fries

\$6/\$8

house macaroni and cheese topped with crispy onions

\$6

Desserts

SKILLET BROWNIE

topped with vanilla bean ice cream

\$8

CRÉME BRULÉE OF THE DAY

ask your server for details

\$8

GR GRANBY RANCH
COLORADO

Substitutions on all items available for an additional charge

*these items may be served raw or uncooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness