

CEDAR CREEK PUB


303-537-4124

STARTERS

CHIPS AND SALSA \$5

Corn tortilla chips with housemade salsa.
(Add large guacamole for \$5)

VEGETARIAN GREEN CHILI NACHOS \$11

Pepper Jack/Cheddar cheese, green chili, cilantro lime cream and fresh cooked tortilla chips. 
(Add chicken for \$3)

GREEN CHILI FRIED PIEROGIES \$13

Potato and cheese dumplings in our green chili with sour cream.

PUB PRETZELS \$10

Four soft pretzels with a side of our white cheese sauce.

CEDAR WINGS \$15

Bone-in wings tossed with choice of mild, chipotle mango dry rub, garlic parmesan, BBQ, or Thai-style.

CHICKEN QUESADILLA \$12

Grilled chicken, melted cheese on a flour tortilla served with sour cream, salsa and guacamole.

SALADS

Choice of Caesar, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard or Blue Cheese

THE WEDGE SALAD \$6

Topped with bacon, tomato and red onions.

THE HOUSE SALAD \$6

Mixed greens served with cucumber, tomatoes, almonds and croutons.

CHICKEN CAESAR \$14

Our classic Caesar salad with chicken.
(Sub shrimp for \$3)

PUB SALAD \$14

Turkey breast, smoked bacon, avocado, chopped egg, tomato, blue cheese crumbles and croutons on mixed greens.

SHRIMP AND WALNUT SALAD \$17

Mixed greens topped with grilled shrimp, walnuts, cucumber, onions, mixed cheese and tomatoes tossed in a raspberry vinaigrette.

BUFFALO CHICKEN SALAD \$16

Grilled chicken with buffalo sauce topped with blue cheese crumbles, bacon, salsa, tortilla strips and ranch dressing.

BLACK AND BLUE SIRLOIN STEAK SALAD* \$18

Grilled Colorado sirloin served warm on a bed of mixed greens with tomatoes, blue cheese crumbles, black olives, and red onions, topped with onion strings and your choice of dressing.

Tables of 8 people or more will receive one check as well as a 20% service charge.



BURGERS

Beef, Chicken, Garden \$13 or Elk \$15

Served with fresh-cut fries or potato chips

Coleslaw, Cedar fries or cottage cheese (\$2 extra)

Sweet potato fries or mac & cheese (\$3 extra)

House salad (\$4 extra) Gluten free bun (\$1.5 extra)

SMOKEHOUSE BURGER* \$16

Cheddar cheese, BBQ sauce and pulled pork with onions strings.

SAN JUAN BURGER* \$16

Pepper Jack cheese, jalapeños, guacamole and poblano mayo.

POLISH PITTS-BURGER* \$16

Cheddar and tasty bacon topped with a pierogi and sour cream.

KENTUCKY BURGER* \$15

Cheddar cheese, mushrooms, onions and our bourbon sauce.

CALICO BURGER* \$17

Cheddar cheese, bacon, fried egg and a roasted poblano chili topped with onions strings and chipotle mayo.

Cheese - American, Cheddar, Pepper Jack, Swiss, blue cheese (add \$1.5)

Toppings - Mushrooms, grilled onions, egg, jalapeños, BBQ sauce, chipotle mayo (add \$1)

Premium Toppings - Bacon, avocado, guacamole, ham (add \$2)

CEDAR FARE

Served with fresh-cut fries or potato chips

Coleslaw, Cedar fries or cottage cheese (\$2 extra) Sweet potato fries or mac & cheese (\$3 extra)

House salad (\$4 extra) Gluten free bun (\$1.5 extra)

GYROS SANDWICH \$15

Gyros meat, stacked high on pita bread, served with feta cheese, ripe tomatoes, fresh-cut onions and our Tzatziki sauce.

CHIPOTLE CHICKEN SANDWICH \$15

Chipotle marinated chicken breast with Cheddar cheese, tomatoes, avocados and chipotle mayo on toasted ciabatta.

BBQ COLORADO ELK BURGER* \$17

Smoky BBQ sauce, Cheddar cheese and bacon on a brioche bun.

THE CAMPUS CLUB \$14

Grilled turkey, ham, Swiss cheese, bacon, lettuce, tomato, mayo and avocado on toasted ciabatta.

303 PHILLY SANDWICH \$15

Shaved sirloin steak, caramelized onions and mushrooms topped with American cheese on a hoagie roll. (Add jalepenos \$1)

CUBANO \$15

Roasted pork, ham, Swiss, pickles and mustard on toasted ciabatta.

SIGNATURES

FISH AND CHIPS \$20

Beer battered cod served with fresh-cut fries and coleslaw.

BOURBON PUB STEAK* \$20

8 oz. Colorado sirloin steak in a bourbon glaze, served with mashed potatoes and broccoli.

GRILLED STEAK TACOS* \$18

Corn tortillas served with sliced Colorado sirloin, cilantro, onions and salsa verde with a side of cilantro rice.

CABO SHRIMP TACOS \$17

Corn tortillas served with grilled shrimp, apple-pineapple pico de gallo, avocado sour cream with a side of cilantro rice.

BUFFALO BACON CHICKEN MAC & CHEESE \$16

Buffalo chicken with bacon and diced scallions.

STREET FISH TACOS \$15

Flour tortillas served with white fish, cabbage and tomatoes, topped with cilantro lime cream and a side of salsa.

VODKA

Breckenridge (CO)
Grey Goose
Ketel One
Woody Creek (CO)
Titos

RUM

Captain Morgan
Bacardi

GIN

Bombay Sapphire
Hendricks
Tanqueray
Woody Creek (CO)

TEQUILA

1800 Silver
Teremana Blanco
Teremana Anejo
Herradura Reposado
Herradura Anejo
Partida Anejo

SCOTCH

Dewars
Highland Park 12yr.
JW Black

WHISKEY

Bakers
Basil Hayden
Breckenridge Whiskey (CO)
Buffalo Trace
Bulleit Rye
Crown Royal
Fireside Whiskey (CO)
Jameson
Knob Creek
Laws Four Grain (CO)
Markers Mark
Peach Street Bourbon (CO)
Pendleton Whiskey
Spirit Hound (CO)
Tullamore D.E.W.
Woodford Reserve
Woody Creek Rye (CO)
Woody Creek (CO)

CANS/BOTTLES

Blue Moon \$6
Buckler N/A \$5
Bud Light (16oz) \$5.5
Coors Light (16oz) \$5.5
Coors Banquet (16oz) \$5.5
Corona \$6
Dry Dock Apricot \$6
Guinness \$7
Michelob Ultra (16oz) \$6
Odell 90 Shilling \$6
Pabst Tall Boy Cans \$4.5
Topo Chico Seltzer \$6

DESSERTS

Cookie monster with ice cream \$6
Churro burro \$7
Fresh chocolate chip cookies (2) \$5

RED WINE

Alta Vista Malbec, Argentina \$9 | 34
The Seeker Pinot Noir, France \$9 | 34

Tables of 8 people or more will receive one check as well as a 20% service charge.

HAPPY HOUR

EVERY DAY! 3 P.M. - 6 P.M.
\$1 off house wine, well drinks
and all draft beers

CEDAR CREEK COCKTAILS

GEORGIA PEACH MULE \$10

360 Georgia Peach Vodka, muddled lime and Kure’s ginger beer.

PALOMA \$9

Dulce Vida Grapefruit Tequila, fresh lime and club soda.

THE BEULAH \$10

Makers Mark, Grand Marnier, sour mix and a splash of cranberry. Not your childhood Kool-Aid!

PAPPYGATE \$14

Inquire about rare Buffalo Trace Distillery Bourbons.

CUCUMBER MULE \$10

Refreshing Prairie’s Organic Cucumber Vodka and Kure’s ginger beer, this little number is the perfect vacation from your regular Moscow Mule, without having to go too far outside the city limits.

HUCKLEBERRY MULE \$10

A classic, this concoction mixes 360 Huckleberry Vodka and Kure’s ginger beer and lime. We serve ours, as many do, in a copper mug. Refreshing and delicious!

COLORADO BLOODY MARY \$9

Concocted with Family Jones Vodka and The Real Dill Bloody Mary mix for a spicy Colorado delight garnished with a pickle.

THE WOODY CREEK MANHATTAN \$12

Woody Creek Boorbon, cherry bitters, and sweet vermouth.

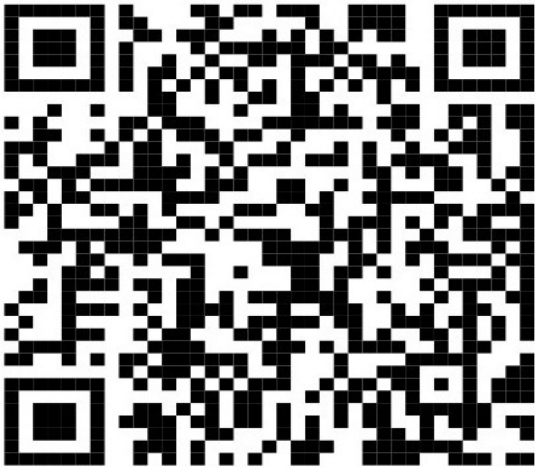
GATEKEEPER MARGARITA \$12

Tanteo jalapeño-infused tequila, agave nectar, sweet and sour, topped with a jalapeño slice.

THE ROCK MARGARITA \$10

Our house made sweet and sour mix with Dwanye Johnson’s Teremana Tequila topped off with Grand Marnier.

CURRENT DRAFT BEER



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* Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WHITE WINE

Jean Luc Columbo Rose, California \$9 | 34
Glazebrook Sauvignon Blanc, New Zealand \$10 | 38
A to Z Riesling, Oregon \$9 | 34

BUBBLES

Lunetta Prosecco 187ml, Italy \$8

BEVERAGES

Coke, Diet Coke, Sprite and Pibb Xtra \$3
IBC Root Beer \$4
Kure’s Ginger Beer (CO) \$4
Red Bull \$4.5
Perrier Sparkling Water \$4