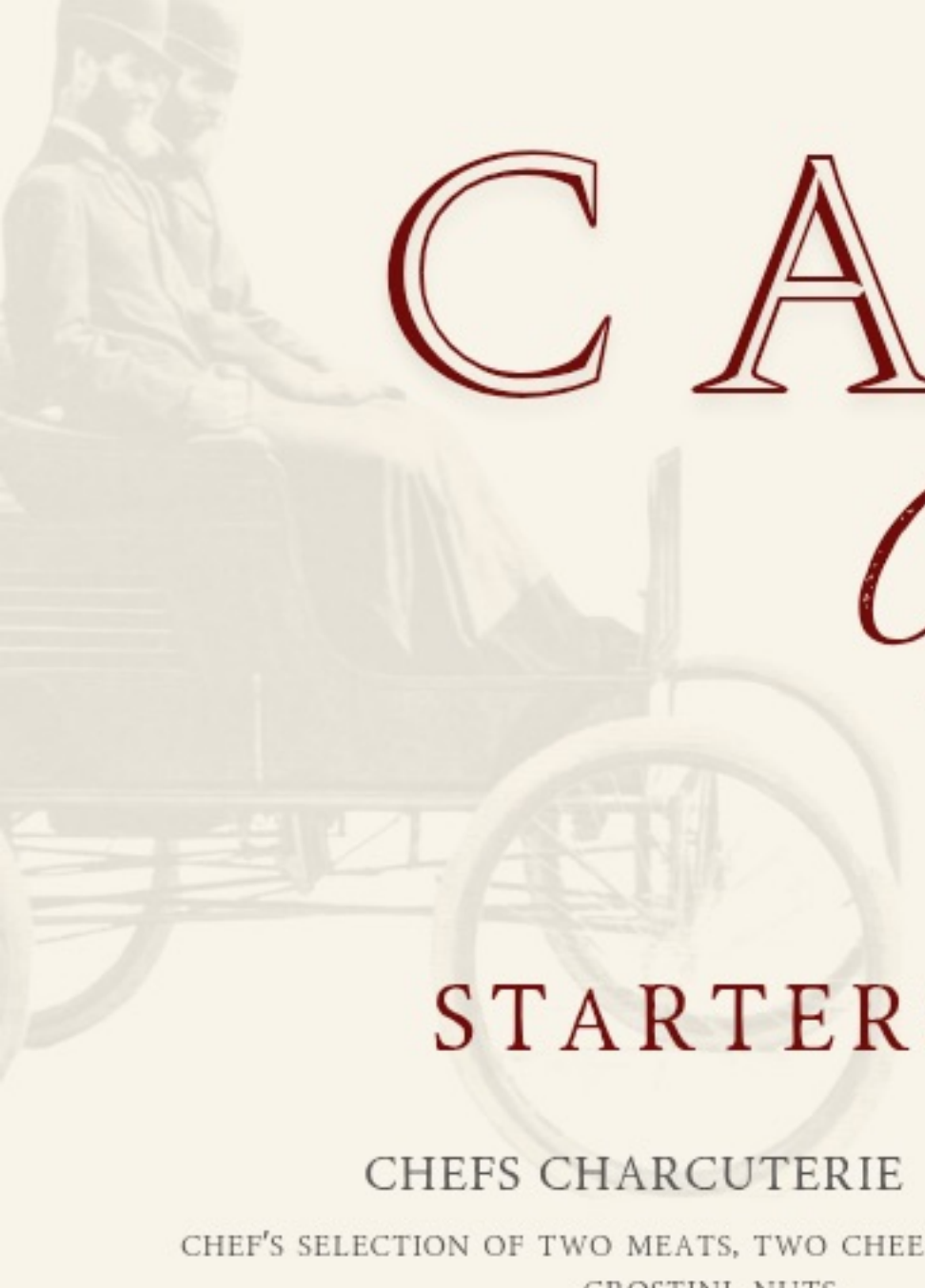




CASCADES

Whiskey Bar

STARTERS

CHEFS CHARCUTERIE | 32

CHEF'S SELECTION OF TWO MEATS, TWO CHEESES, GOURMET JAM, CROSTINI, NUTS

SMOKED CHICKEN WINGS

DRY RUB, HOUSE BBQ, BUFFALO, OR CHIPOTLE LIME. YOUR CHOICE OF RANCH OR BLEU CHEESE. SERVED WITH CELERY AND CARROTS

6 PIECE | \$12 - 12 PIECE | \$24

SPINACH ARTICHOKE DIP | VEG | 20

SPINACH, ARTICHOKE HEARTS, FOUR CHEESE BLEND, PITA CHIPS

CHARRED CARROT HUMMUS | 14

SERVED WITH FLATBREAD & CRUDITÉS

HIGH SEAS & HIGHBALLS

SHRIMP COCKTAIL | 32

3 BLACK TIGER SHRIMP, HOUSE MADE COCKTAIL SAUCE, MUSTARD AIOLI

COMPLIMENTS A NEAT POUR OF ~ WELLER SPECIAL RESERVE | 16

MAKE IT A HIGHBALL WITH FEVER TREE SODA | 18

TUNA CRUDO | 28

CITRUS PONZU, PICKLED JALAPEÑOS, AVOCADO

COMPLIMENTS A NEAT POUR OF ~ SUNTORY TOKI | 13

MAKE IT A HIGHBALL WITH FEVER TREE SODA | 15

WALLEYE TACOS | 20

BEER BATTERED, CILANTRO SLAW, PICKLED ONIONS, AGAVE PICO

COMPLIMENTS A NEAT POUR OF ~ HIGH WEST DOUBLE RYE | 12

MAKE IT A HIGH BALL WITH FEVER-TREE GINGER ALE | 14

Lounge Fare

IMPOSSIBLE BURGER | 22

8 OZ. IMPOSSIBLE PATTY, TRUFFLE AIOLI, WILD MUSHROOMS, FRIES

SMOKED TURKEY CLUB | 18

BACON, LETTUCE, TOMATO, & AVOCADO ON CROISSANT

*ANGUS TACOS | 20

GRILLED FLAT IRON, SALSA VERDE, AGAVE PICO, COTIJA CHEESE

*COLORADO BISON BURGER | 27

7 OZ. BISON PATTY, BBQ PORK BELLY & ONION JAM, SMOKED GOUDA, BBQ AIOLI

SMOKED PRIME RIB FRENCH DIP | 24

SOURDOUGH BAGUETTE, CREAMY HORSERADISH, GRUYERE, WHISKY ONIONS, RED WINE JUS, BBQ CHIPS

SMOKED HALF CHICKEN | 38

HEIRLOOM TOMATO, BALSAMIC GLAZE, CHICKEN JUS

*SKUNA BAY SALMON | 38

PREMIUM CANADIAN SALMON, MUSSEL BILLI BI, HARICOT VERT, YUKON GOLD POTATO

*BACON CHEESEBURGER | 24

TWO 4 OZ. PATTIES, BACON, CHEDDAR CHEESE, GARLIC AIOLI, FRIES

*8 OZ. COULOTTE | 38

GARLIC WHIPPED POTATO, ASPARAGUS, BORDEAUX DEMI-GLACE

SHORT RIB RIGATONI | 36

CABERNET BRAISED, HEIRLOOM ROOT VEGETABLES, SHAVED PARMESAN

Soup & Salad

ROCKY MOUNTAIN CHILI | 15

VERDE CREMA, CHEDDAR CHEESE, PICKLED FRESNO CHILE

FRENCH ONION SOUP | VEG | 12

CROSTINI, GRUYERE

BUTTER LETTUCE | 15

CANDIED NUESKE'S BACON, HEIRLOOM CHERRY TOMATO, ONION, MAYTAG BLUE CHEESE CRUMBLE, WITH GORGONZOLA DRESSING

COLORADO COBB | 24

SMOKED TURKEY, BACON, TOMATO, ROASTED CORN & BLACK BEAN RELISH, AVOCADO, HARDBOILED EGG, COTIJA, SMOKEY CHILI RANCH

CAESAR | 12

LITTLE GEM LETTUCE, MARINATED WHITE ANCHOVY, PARMESAN CRISP, PANGRATATTO

HEIRLOOM TOMATO | 14

BURATTA, RED ONION, OREGANO RED WINE VINAIGRETTE, BASIL, BALSAMIC

PROTEIN ADDITIONS

GRILLED CHICKEN | 12

GRILLED SALMON | 20

3 PC. SEARED SHRIMP | 24

*4 OZ. GRILLED CULOTTE | 19

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. OUR KITCHEN USES INGREDIENTS CONTAINING MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY AND SESAME.