

# BEER/WINE

## BEER

New Planet, Alpine Ale (Gluten Free) Can \$6  
Upslope Snow Melt Craft Hard Seltzer,  
Tangerine & Hops \$6  
Michelob Ultra \$6  
PBR 16oz cans \$5

## WINE

### Red

\*Pinot Noir, Row 11 Vinas 3 \$8/\$30  
Cabernet, Josh Craftsman \$10/\$35  
Malbec, Graffigna \$7/\$26

### White/Rose

\*Rose, LaCharmel \$8/\$30  
\*Sav Blanc, Mohua \$8/\$30  
Chardonnay, Josh Craftsman \$10/\$30  
Pinot Grigio, Geysler Peak \$7/\$26

### Sparkling

\*Prosecco, Carletto \$8/\$30  
Cava Brut Rose, Campo Viejo \$8/\$30

### Non Alcoholic Beverages \$2.00 (free refill)

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist,  
Orange Crush, Mug Root Beer, Dr. Pepper Iced Tea,  
Lemonade, Coffee, Hot Tea

\* Wine on tap by the glass or carafe.

For dining reservations of 8 or fewer, please visit [opentable.com](http://opentable.com).

Maximum of four credit card transactions per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

# DRAUGHT BEER

Coors Light 4.2% \$4

Coors Banquet American Lager 5.0% \$4

Ratio, Domestica American Ale 4.9% \$5

Upslope Craft Lager 4.8% \$6

Dry Dock Apricot Blonde Golden Ale 5.1% \$6

Ska Pinstripe Red Ale 5.2% \$7

Oskar Blues Dale's Pale Ale 6.5% \$7

Epic Escape to Colorado IPA 6.2% \$7

Avery Majaraja Imperial IPA 10% \$9

Great Divide Velvet Yeti Nitro Stout 5% \$7

Left Hand Seasonal Nitro 4.7% \$7

Odell 90 Shilling Ale 5.3% \$6

Crooked Stave Sour Rose 4.5% \$8

New Belgium La Folie Sour Brown Ale 7% \$8

Boulevard Tank 7 Saison Ale 8.5% \$8

Stem Cider Seasonal \$7

**EAT, DRINK & PUTT  
AT YOUR NEXT  
SPECIAL EVENT!**

From casual happy hours to full buyouts, and everything in between, we host social and corporate groups alike.

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**Check out the Events section of  
[UrbanPutt.com](http://UrbanPutt.com) for more information**



## STARTERS

**Chicken and Waffles \$9**  
vermont maple syrup

**Beef Sliders \$8**  
sharp cheddar, spicy remoulade sauce,  
sesame-tomato jam and alfalfa sprouts

**Fried Green Olives V \$6**  
fire-roasted jalapeño and goat cheese filling

**Crispy Tacos GF DF \$3 (each)**  
-braised beef short rib with white corn salsa  
- chicken simmered in a green chile-tomatillo salsa  
-calabaza, guacamole & fire-roasted tomato salsa vv

**Grilled Corn on the Cob GF V \$7 (2 pieces)**  
spicy cilantro-lime cream and cotija cheese

**Chips and Dips V \$9**  
fire-roasted tomato salsa, queso fresco dip,  
guacamole salsa with taro and  
white corn tortilla chips

**Pretzel Knots V \$7 (5 pieces)**  
jalapeño cheese sauce

**Corn Dogs \$7 (4 pieces)**  
all beef dogs with honey mustard  
and curried ketchup

**Empanadas GF V \$7 (2 pieces)**  
kabocha squash, pasilla pepper, scallion  
and queso fresco filling with chipotle cream sauce  
Each additional empanada \$3.50

**Mac and Cheese V \$7**  
Add applewood-smoked bacon or broccoli \$2 each

**Seared Tombo Tuna \$12**  
avocado sauce, crispy quinoa cakes  
and roasted pepper agrodolce relish

**Colorado Lamb Kibbeh \$11**  
pickled onions, garlic yogurt, shatta hot sauce  
and toasted pumpkin seeds

**Soup of the Day** ask your server \$8

## SALADS

**Baby Spinach & Wild Arugula GF VV \$8**  
tart apples, toasted pecans and sweet potato  
with cider vinaigrette

**Greenskeeper GF V \$9**  
avocado, chickpeas, quinoa, cherry tomatoes,  
fennel, cucumber and baby greens  
with herb-buttermilk dressing

**Burrata and Beets V \$11**  
chicories, pistachios, fried shallots, grilled toasts  
and banyuls vinaigrette  
add grilled free-range chicken or salmon  
to any salad for \$6

## THIN CRUST PIZZA

**The Caddy Shack \$15**  
grilled pork belly, cherry tomatoes, sliced jalapeño  
pepper, mozzarella and tomato sauce

**The Gimme V \$11**  
mozzarella, provolone, white cheddar and fiscalini  
cheeses, tomato sauce, basil chiffonade  
-available with pepperoni, pork sausage and  
mushrooms for an additional charge of \$3 per item

**The Gold Mine V \$14**  
sunburst squash, yellow bell peppers, pear tomatoes,  
mozzarella, bechamel sauce, arugula, garlic oil  
and san joaquin gold cheese

**The Links \$15**  
fennel pork, hatch green chile chicken, and andouille  
sausages with cremini mushrooms, fresh oregano,  
mozzarella and tomato sauce

**The Birdie \$15**  
bbq free-range chicken, red onion, cilantro,  
fresh corn, smoked mozzarella and queso fresco

**DF** Dairy-Free | **GF** Gluten-Free  
**V** Vegetarian | **VV** Vegan

## ENTREES

**Jambalaya DF GF \$21**  
wild prawns, cajun chicken, andouille sausage,  
creole pepper and tomato sauce and scallion rice

**Chickpea Crepe VV GF \$18**  
baby spinach, shiitake mushroom and leek filling  
with a grilled vegetable brochette and  
a lentil-onion torpedo

**Seared Pork Tenderloin \$23**  
pickled mustard seeds, almond romesco sauce,  
arbequina olives, ratatouille and  
a smashed potato cake

**Tagliatelle & Chicken Meatballs \$19**  
fresh egg pasta, san marzano tomato sauce,  
fiscalini cheese and roasted garlic toasts

## SANDWICHES

**UP Burger \$14**  
local beef, charred scallion-bacon aioli, oven-dried  
tomatoes and crunchy lettuce on a brioche bun  
with french fries

**Beyond Burger DF VV \$14**  
grilled red onion-avocado mash, sesame-tomato jam  
and alfalfa sprouts, on a focaccia bun with  
a baby greens salad

**Add Cheese** - sharp cheddar, monterrey jack,  
american, blue cheese, smoked mozzarella \$1

**Grilled Free-Range Chicken Wrap \$15**  
eggplant caponata, feta cheese, cherry tomatoes,  
cucumber tzatziki, sumac onions and arugula with  
sweet potato french fries

**Grilled Cheese Sandwich V \$11**  
monterrey jack and sharp cheddar cheeses,  
sourdough bread and a cup of creamy tomato soup

WE ARE PROUD TO  
SUPPORT  
ORGANIC  
FARMING