

(720) 571-1979

<http://boulder.noshdelivery.co>

Roadhouse Boulder Depot

Snacks & Appetizers

Pretzel Bites & Queso	\$12.00
<i>Queso blend, pico de gallo, warm pretzel bites.</i>	
Chef's Dip	\$9.00
<i>Homemade ranch potato chips, our twist on a classic French onion dip.</i>	
Baked Brie	\$14.00
<i>Homemade Colorado peach marmalade, grilled pita.</i>	
Thai Cauliflower	\$13.00
<i>Bangkok Thai seasoning, voodoo aioli, crushed peanuts, green onion, chili de arbol.</i>	
Brussels Sprouts	\$12.00
<i>Sweet & spicy sesame, goat cheese.</i>	
Mediterranean Hummus	\$13.00
<i>Grilled pita, celery, carrots, cucumber, tomato, feta, pepperoncini, kalamata olives, tzatziki.</i>	
Potato Chip Nachos	\$15.00
<i>Homemade ranch potato chips, pork carnitas, BBQ sauce, creamy horseradish, provolone, green onions, pico de gallo.</i>	

Soups & Salads

French Onion	\$5.00
Pork Green Chili	\$5.00
Roadhouse Salad	\$13.00
<i>Mixed greens, apple, dried cranberries, candied walnuts, strawberries, goat cheese, strawberry coulis, apple cider vinaigrette.</i>	
Chopped Caesar	\$12.00
<i>Chopped romaine, Caesar dressing, parmesan flakes, lemon, croutons.</i>	
Thai Salad	\$13.00
<i>Avocado, mango, peanuts, cabbage, mixed greens, bell pepper, mandarin oranges, wonton strips, peanut sauce, wasabi vinaigrette.</i>	
Club Car Cobb	\$13.00
<i>Mozzarella, applewood bacon, hard-boiled egg, apples, toasted pumpkin seeds, dried cranberries, romaine lettuce, honey-mustard vinaigrette dressing.</i>	

Flatbread Pizzas

Margherita Flatbread Pizza	\$16.00
<i>Crushed-tomato sauce, provolone, buffalo mozzarella, fresh basil, tomato.</i>	
Touch of Fire Flatbread Pizza	\$16.00
<i>Crushed-tomato sauce, provolone, spicy salami, hot-dry cured capicola, pepperoni, crushed red pepper.</i>	
Truffled Mushroom Flatbread Pizza	\$16.00
<i>Garlic-truffle oil/wild mushrooms, buffalo mozzarella, asiago, fresh herbs.</i>	

Signature Entrees

Short Rib Enchiladas	\$19.00
<i>Braised beef short rib, pepper jack, three corn tortillas, jalapeno-white cheddar cream sauce, honey-chipotle molasses, crispy brussels sprouts.</i>	
Thai Peanut Noodles	\$17.00
<i>Blackened all-natural chicken, udon noodles, red peppers, kale, broccolini, green onions, crushed peanuts, carrots, sesame seeds, spicy peanut dressing.</i>	
Garlic Shrimp Paleo Bowl	\$19.00
<i>Blackened-garlic shrimp, zucchini linguini, tomatoes, roasted bell peppers, sauteed onions, water chestnuts, carrots, edamame, cilantro, sweet chili coconut-citrus broth.</i>	

Fish & Seafood

Garlic Shrimp Paleo Bowl	\$19.00
<i>Blackened-garlic shrimp, zucchini linguini, tomatoes, roasted bell peppers, sauteed onions, water chestnuts, carrots, edamame, cilantro, sweet chili coconut-citrus broth</i>	

Hand Cut Steaks

Roadhouse Ribeye	\$37.00
<i>16oz 1855 Ribeye, jalapeno-cream cheese mashed potatoes, crazy corn, roasted-leek garlic butter.</i>	
The Bronx	\$32.00
<i>12oz 1855 New York Strip, skinny fries, shaved asiago, fresh herbs, jalapeno cream sauce, honey chipotle molasses.</i>	
Filet Mignon	\$37.00
<i>8oz 1855 Filet jalapeno-cream cheese mashed potatoes broccolini, roasted-leek garlic butter.</i>	

Sandwiches

All sandwiches are served with a choice of fries, apple-chipotle slaw, lemon-parm kale or homemade ranch potato chips.

Prime Dip	\$19.00
<i>Shaved to order 1855 prime rib, creamy onion horseradish, au jus, Amoroso roll.</i>	
Gyro	\$14.00
<i>Choice of chicken or shaved lamb, lettuce, tomatoes, red onion, feta, tzatziki, pita bread.</i>	
Turkey Avocado	\$14.00
<i>Shaved smoked turkey breast, Gruyere, tomato, sprouts, cucumber, avocado, honey-Dijon dressing, honey-oat artisan bread.</i>	

Burgers

All burgers are served with a choice of fries, apple-chipotle slaw, lemon-parm kale or homemade ranch potato chips.

Sides

Crispy Brussels Sprouts	\$5.00
Skinny Fries	\$5.00
Apple-Chipotle Slaw	\$5.00
Lemon-Parm Kale	\$5.00
Crazy Corn	\$5.00
Onion Rings	\$5.00
Fries	\$5.00
Homemade Ranch Potato Chips	\$5.00
Broccolini	\$5.00
Tri-Color Quinoa	\$5.00
Sweet Potato Fries	\$5.00
Fresh Fruit	\$5.00

Desserts

Wings

Wings \$8.00

Tacos

Mahi-Mahi Fish Tacos \$18.00

Three flour tortillas, blackened mahi-mahi, mango salsa, apple-chipotle slaw, homemade ranch potato chips.

Korean Tofu Lettuce Cups \$15.00

Bibb lettuce cups, tri-color quinoa, Korean BBQ tofu, cabbage, pickled onion, carrot, cilantro.

Prime Rib Tacos \$17.00

Three corn tortillas, chipotle salsa, onion, cilantro, homemade ranch potato chips.

Power Bowls

Tuna Poke Bowl \$19.00

Chilled sushi grade ahi tuna, tri-color quinoa, edamame, wonton chips, avocado, jalapeno, cilantro, diced mango, shaved radish, sambal ponzu.

Braised Short Rib Bowl \$18.00

Braised beef short rib, tri-color quinoa, black beans, corn pico de gallo, avocado, jalapeno, cilantro, shredded cheddar, shaved radish, chipotle salsa.

House Specialties

Short Rib Enchiladas \$19.00

Braised beef short rib, pepper jack, three corn tortillas, jalapeno-white cheddar cream sauce, honey-chipotle molasses, crispy brussels sprouts.

Garlic Shrimp Paleo Bowl \$19.00

Blackened-garlic shrimp, zucchini linguini, tomatoes, roasted bell peppers, sauteed onions, water chestnuts, carrots, edamame, cilantro, sweet chili coconut-citrus broth.

Roadhouse Burger \$16.00

Colorado hormone-free beef, Gruyere, caramelized onions, beef short rib, au jus, brioche bun.

Magic Mushroom Burger \$15.00

Colorado hormone-free beef, wild mushrooms, Swiss, creamy truffle aioli, arugula, brioche bun.

The Jam \$15.00

Colorado hormone-free beef, bacon-onion apple jam, applewood bacon, brie, arugula, brioche bun.

The Beyond Burger \$18.00

Hand-packed 100% plant veggie burger, pesto aioli, roasted red peppers, spring mix, pickled red onion, brioche bun.

Build-Your-Own Burger

Build-Your-Own Burger \$12.00