

Dinner Menu

served after 4 pm

Appetizers

Sweet Corn Fritters	\$6.75
Beer Battered Zucchini	\$6.75
Brussel Sprouts Bacon Swiss Fondue	\$7.75
Fried Green Tomatoes	\$7.25
Artichoke Dip	\$7.00
Hummus Plate	\$6.75

Soups & Salads

Soup du Jour	cup/\$4.25	bowl/\$5.25
Homemade Clam Chowder	cup/\$4.25	bowl/\$5.25
French Onion Soup	\$5.50	
Side Salad	\$4.50	

Greek Salad \$12.25
greens, hummus, olives, feta, red onion, artichoke hearts, cucumber, pita, red wine vinaigrette
Chicken or Tofu

Asian Cashew Chicken Salad \$12.25
Szechuan chicken, cashews, romaine, napa cabbage, carrots, red pepper, jicama, fried rice noodles, ginger soy vinaigrette

Santa Fe Salad \$12.25
romaine, corn, roasted poblano, red onions, avocado, chipotle ranch dressing
Chicken or Tofu

Grilled Salmon Nicoise \$15.25
greens, olives, capers, egg, onion, shoestring potatoes, buttermilk dill dressing

All ingredients are not listed on the menu.
Please inform your server of any dietary restrictions.
Split Plate Charge - \$2.00 * 18% gratuity added to parties of 6 or more

Huckleberry Steak Dinner

All steaks are accompanied by a romaine wedge salad with bacon, toasted pecans, blue cheese, sherry vinaigrette

Choose your Steak:
New York Strip \$22 * Flank \$18

Choose your Sauce
Mushroom Duxelle Cream Sauce * Huckleberry Steak Sauce * Brandy Cream Sauce *

Choose your Sides: Choose 2
Roasted Fingerling Potatoes * Loaded Baked Potato * Mashed Potatos * Roasted Brussels Sprouts * Roasted Broccoli * Creamed Spinach * Creamed Corn

Blue Plate Specials

Monday -
Chicken and Waffles \$15.50

Tuesday -
Meatloaf & Mashers \$14.50

Wednesday -
Turkey Dinner \$14.00

Thursday -
Grilled Asian Pork Ribs \$15.50

Friday -
Fish Tacos \$14.50

Saturday -
Prime Rib Dinner \$22.00

Dinner Entrees

add side salad for \$4.50

Creole Stew \$17.75
shrimp, chicken, andouille, peppers, onions, tomatoes, wilted greens, parmesan grits

Butternut Rigatoni \$14.25
butternut cream sauce, roasted chicken, toasted walnuts, pears - vegetarian available

Homemade Chicken Pot Pie \$12.50
roasted chicken, seasonal vegetables, housemade pastry crust

Baked Enchilada Pie \$14.25
corn, zucchini, pepper jack cheese, poblano crema, Spanish rice, black beans

Slow Braised Pork Roast \$16.25
roasted seasonal vegetables, chive mashed potatoes, jus

Fried Chicken \$15.50
buttermilk and spice marinated chicken, mashed potatoes, gravy, creamed corn

Pan Roasted Trout \$18.25
roasted brussels sprouts, fingerling potatoes, warm tarragon vinaigrette

Mac N'Cheese \$11.75
herbed bread crumb, red pepper flakes, and parmesan encrusted mac 'n cheese with chicken \$13.50 add bacon for \$1.50

Fish & Chips \$13.50
beer battered cod, tartar sauce, vinegar

Herb Roasted Half Chicken \$17.25
herb garlic pan roasted, bacon scallion mashers, seasonal vegetables

Burgers & Sandwiches

Half pound burgers. All available vegetarian or with chicken breast served with choice of fries, potato salad, or cole slaw
Sweet potato fries available for \$1.50

Straight Up Burger* \$9.95 add cheese \$10.25

Bistro Burger* \$11.95
tomato jam, bacon, brie cream, arugula

Border Burger* \$11.50
avocado, pepper jack, cilantro, chipotle aioli

Black and Blue Burger* \$11.50
spices, caramelized onions, bleu cheese

Vegetarian Burger \$11.00
housemade mushroom, veggie, nut, avocado, swiss

Reuben \$10.75
corned beef, house-made rye, swiss, sauerkraut, Thousand Island

French Dip \$10.75
roast beef, horseradish, Swiss, pickled jalapenos, au jus, housemade baguette

Monte Cristo \$10.75
ham, turkey, Swiss, Dijon, huckleberry sauce, brioche

Griddle Poblano \$10.50
poblano pepper, corn, zucchini, pepperjack cheese, sourdough, tomato jam



* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

"I'll be your Huckleberry!"



Ask us about Catering your special event!

We gladly offer specialty menus, including Vegetarian, Vegan, or a variety of Ethnic Specialties. We welcome events of all sizes, parties large or small. With our attention to detail, experience, and commitment to excellence, we will create a delicious culinary experience for your special occasion. We would love to celebrate your special events with you!

To arrange an in house event please see a manager for more details!

Homemade Homespun Milkshakes and Malts!

Chocolate, Vanilla, Huckleberry, Strawberry and Milkshake of the Month.
Our delicious milkshakes made to order the old fashioned way using our homemade ice cream! \$4.75

Bottled Beer

\$5.25

Rotating Microbrew (Ask your Server)
Upslope Craft Lager (Boulder)
Avery White Rascal (Boulder)
Avery Ellie's Brown Ale (Boulder)
Odell's 90 Shilling (Ft. Collins)
Great Divide Titan I.P.A (Denver)
Buckler N.A.

Cocktails

Spiked Huckleberry Lemonade 6.75
Housemade huckleberry lemonade spiked with vodka

Hibiscus Margarita 6.75
Tequila blanco, triple sec, fresh lime, hibiscus

Rickshaw 7.75
Tanqueray gin, farm fresh basil and hand pressed lime

Starry Manhattan 8.50
Sweet vermouth, Colorado Fireside Bourbon, amaretto, bitters, champagne

Orange Whiskey Ginger 8.00
Fireside whiskey, muddled orange, ginger lemonade tea simple syrup

Rum Fashioned 7.75
Captain Morgan Spiced Rum, hand muddled sugar and bitters with an orange twist.

The Bond Martini 8.75
Tanqueray gin, Amsterdam vodka, dry vermouth. Shaken, not stirred.

Wine List

Whites:

Seeker Sauvignon Blanc (New Zealand) 8.50/32
Fat Cat Pinot Grigio (California) 8.50/32
Kendall Jackson Chardonnay (California) 9.25/36
Bookcliff Riesling (Colorado) 8.50/32
Jaume Serra Cava Sparkling (CA) -split 8.50

Reds:

Dante Pinot Noir (California) 9.25/36
Purple Cowboy Cabernet (California) 9.25/36
Tortoise Creek Zinfandel (California) 8.50/32
Murphy Goode Merlot (California) 9.25/36

Coffee, Tea, Chai

	single	double
Coffee	2.50	-
Espresso	2.25	2.50
Cappuccino	3.25	3.75
Latte	3.50	4.00
Mocha	4.00	4.50
White Mocha	4.50	4.75
Hot Chocolate	3.00	

We offer a full espresso bar with over 20 flavors of Monin syrup

Chai

Traditional Indian spiced tea made fresh daily with full leaf black tea leaves, cinnamon, ginger, cardamom, clove, and cayenne, then blended with milk and sugar.

Available in regular, decaf, soy or almond milk \$3.25
soy +.50, almond milk +\$1

One free refill per In-House order.

Tea

Please see our extensive tea menu for our premium tea selections.

Specialty House Drinks \$3.00

Hibiscus Cooler – Hibiscus tea, soda water, fresh lime & mint
Ginger Mango Fizz - Ginger Mango tea, fresh grated ginger, ginger ale,
Huckleberry Lemonade – fresh lemonade made with huckleberry puree
Rainforest Iced Tea – Mango Mate Energizer tea, lemonade, pineapple juice, soda water

Beverages

Pellegrino Sparkling Water	3.00
Boylan's Bottled Birch Beer	2.95
Boylan's Bottled Root Beer	2.95
Iced Tea	2.25
Fresh Lemonade	2.50
Arnold Palmer	2.50
Chocolate Milk	2.25
Large Milk	3.50
Fresh Orange Juice	3.00 /Lrg 5.00
Juices : Apple, Cranberry, Tomato, Grapefruit, Pineapple	3.00 /Lrg 5.00
Soda: Coke, Diet Coke, Sprite	2.50
Root Beer, Mr. Pibb, Ginger Ale	