

The ROSEDALE

SNACKS + APPETIZERS

Kale and Artichoke Dip V | GF

kale, artichoke, green chilies, parmesan cheese, romano cheese 8

Scotch Egg GF

soft boiled egg*, sausage*, smoked rosemary aioli 5

Truffle Fries V

fresh cut fries, truffle oil, grana padano, rosemary aioli 7.5

Smoked Wings GF

1lb jumbo wings, smoked in-house, flash fried with choice of sauce: jalapeño gold, fiery chipotle, BBQ, naked 10.75

Gravy Fries

gravy, cheese curds, scallions, fresh cut fries (add bacon +2, add two eggs +2) 9

Lettuce Wraps

lemongrass and thai chili seared pork*, scallions, fresnos, glass noodles 9.75

Chef's Board

3 meats, 2 cheeses, accouterments 16

Blistered Brussels V | GF

flash fried, cilantro lime vinaigrette, grana padano (candied bacon +2) 7.5

Chicken Tenders

hand cut, buttermilk battered fried chicken, fresh cut fries (tossed in buffalo sauce or jalapeño gold +1.5) 10

Grilled Artichoke V

fresh artichoke, halved and grilled, grana padano, garlic aioli 9.5

FROM THE SEA

Raw Oysters* GF

on the half shell, always fresh, arriving daily, mignonette, cocktail sauce MKT

Grilled Oysters*

bacon & blue | garlic & parmesan | gulf coast BBQ 3 for 9 or 6 for 15

Peel & Eat Shrimp GF

½ pound of fresh shrimp, old bay seasoning, cocktail sauce 14

Mussels* & Frites

½ or full pound, house cut fries
white wine and garlic 8 | 13
whiskey cream and bacon 10 | 15
spicy red sauce, basil, tomato 8 | 13

Lobster Roll

4oz Maine lobster*, bibb lettuce, paprika, red peppers, celery, old bay seasoning, tarragon aioli, fries 22

GREENS

add to any salad:

blue cheese crumbles +1, bacon* +2, grilled or fried chicken* +4, smoked or grilled salmon* +6, steak* +6

dressings:

cilantro lime vinaigrette, ranch, blue cheese, balsamic vinaigrette

Caesar Salad V | GF

romaine heart, shaved parmesan, confit garlic cloves, parmesan crisps, sweet onion, house-made caesar dressing* (anchovies* +2) 8.25

Smoked Salmon Salad GF

salmon* smoked in-house, chopped romaine, kale, avocado, tomato wedges, roasted nuts, goat cheese, dried cranberries, faro, choice of dressing (avail with no salmon for 10) 15

Beet Salad V | GF

roasted beets, gorgonzola, quinoa, pear, watermelon radish, greens, balsamic 10

Blackened Chicken Salad GF

blackened chicken*, greens, roasted corn, black beans, avocado, tomatoes, onions, tortilla chips, choice of dressing (available with no protein for 9, sub grilled or fried chicken*, n/c, salmon* or steak +2) 12.75

V = Vegetarian VE = Vegan GF = Gluten Free

*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 risk of foodborne illness, especially if you have certain medical conditions.

FAVES

Fish & Chips

fresh wild cod*, battered and fried, slaw, tartar sauce, malt vinegar, fresh cut fries 16

Tacos de Mar GF

two 6" corn tortillas, with your choice of smoked wild cod* or lightly fried shrimp*, slaw, pico de gallo, fresnos, citrus-cilantro vin, cotija cheese, served with greens 12.5

Steak Frites

sliced flat iron steak*, chimichurri, fresh cut fries 19

Salmon Pasta

seared Atlantic salmon*, fresh made pasta, spinach cream sauce, watercress 14

Baked Mac & Cheese

chicken* and bacon*, parsley, gouda, cheddar, jack (add green chilies +1.5) 12.5
original mac available upon request for 9

TAPPED: BEER TOUR SERIES

Join us every month as we celebrate great craft brewers with a special pairing.

5 courses + 5 brews
for just \$30 | person

(In addition to a great evening all ticket holders get \$1 off brews from our BOM every visit during the month)

Upcoming Brewers

May 11th Telluride Brewing

June 22nd Sanitas Brewing

July 20th Great Divide

August 17th Elevation Brewing

September 21st Denver Beer Company

Check out all our events and get your tickets today at www.the.rosedaledenver.com

SIDES

Side Salad	5
Fries	4
Tots	4
Fountain Drinks	2
Fresh Brewed Ice Tea	2.5
Coffee or Hot Tea	3



V = Vegetarian VE = Vegan GF = Gluten Free

*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 risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES

add ons:

mushrooms +1, jalapeños +1, avocado +1.5, bacon* +2, gluten free bread +2
unless otherwise specified all sandwiches served with fries, tots or greens. Substitute brussels +1.5

Rosedale Burger*

candied bacon*, cheddar, rosemary aioli, tomato, potato bun12

Crimini Truffle Burger*

mushrooms, swiss cheese, truffle mayo, lettuce, tomato potato bun 13.5

Classic Cheeseburger*

lettuce, tomato, sharp cheddar, brioche bun (make it a double +4) 10

Black & Blue Burger*

blackened seasoning, gorgonzola, lettuce, tomato, potato bun (sub chicken +1) 12

.....

Bao Buns

3 buns, pulled pork*, seasonal fruit chutney, aioli, served with brussels 11

Fried Chicken Sandwich

country fried chicken*, chipotle mayo, pickles, brioche (tossed in jalapeño gold +1) 12

Steak Sandwich

sliced flatiron steak*, au poivre sauce, arugula, kale, tomato, pickled onions, served on a fresh baguette 15

Portabella Sandwich VEO | GF

sliced portabella, vegan cheddar, red peppers, greens, fresh tomato, caramelized onions, gluten free bread (vegan option served in lettuce bun) 12.5

Chicken Caesar Wrap

fried chicken*, romaine, Caesar dressing*, sweet onions, grana padano 11.25

WHEN WE'RE OPEN

Monday & Tuesday 11am - 11pm

Wednesday - Friday 11am - Midnight

Saturday 9am - Midnight

Sunday 9am - 10:30pm

WHEN WE'RE HAPPY

Join us for Happy Hour!

Monday - Saturday

3pm - 6:30pm & Sunday 3pm - close