

The ROSEDALE

SNACKS + APPETIZERS

Potted Trout	8.95	Lobster & Artichoke Dip	12.95
house smoked trout* dip served with bread		Maine Lobster*, artichokes, grana padano, served with bread	
Blistered Brussels V GF	7.95	Chef's Board	16.50
flash fried, cilantro lime vinaigrette, grana padano (candied bacon +3)		3 meats, 2 cheeses, accouterments	
Truffle Fries V	7.50	Chicken Tenders	9.95
truffle oil, grana padano, rosemary aioli		hand-cut, buttermilk battered fried chicken*, fresh cut fries	
Smoked Wings GF	10.25	(tossed in buffalo sauce or jalapeño gold +1)	
1lb jumbo wings, smoked in-house, flash fried with choice of sauce: buffalo, jalapeño gold, fiery chipotle, BBQ, garlic hound, or naked		BBQ Tots	10.25
Grilled Artichoke V	9.95	covered with cheddar and jack cheese, pickled jalapenos, sour cream and house-smoked pulled pork	
fresh artichoke, halved and grilled, grana padano, garlic aioli			

FROM THE SEA

Raw Oysters* GF	MKT	Mussels & Fries	13.50
on the half shell, always fresh, arriving daily, mignonette, cocktail sauce		full pound of PEI mussels* served with fresh cut fries and your choice of preparation:	
Grilled Oysters*	choice of:	- white wine & garlic	
three	8.95	- beer & bacon	(half pound 8.50)
½ dozen	14.95	Peel and Eat Shrimp	11.95
dozen	24.95	½ pound of fresh shrimp*, cocktail sauce, old bay seasoning	

SOUPS + GREENS

choice of dressing: cilantro lime vinaigrette, ranch, blue cheese, balsamic vinaigrette
add to any salad
 blue cheese crumbles +1, bacon* +2, candied bacon +3, grilled or fried chicken* +4,
 smoked or grilled salmon* +6, steak* +6

Caesar Salad V GF	8.75	Blackened Chicken Salad GF	12.95
romaine heart, shaved parmesan, croutons, house-made caesar dressing* (anchovies* +2)		blackened chicken*, greens, roasted corn, black beans, avocado, tomatoes, choice of dressing	
Smoked Salmon Salad GF	14.95	(substitute grilled or fried chicken* n/c salmon* or steak* +2)	
salmon* smoked in-house, greens, avocado, roasted nuts, goat cheese, dried cranberries, choice of dressing (substitute chicken* n/c)		House Salad V GF	6.75
Soup & Salad	8.95	greens, tomato, cucumber	
cup of house-made seafood chowder*, house side salad		Seafood Chowder GF	5.50 9.50
		thick and rich house-made chowder*, served with crackers	

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.

HOUSE FAVORITES

- Lobster Roll** 22.95
4oz Maine lobster*, celery, tarragon aioli, lemon, greens, served with fresh cut fries
- Steak Frites** 18.50
sliced flat iron steak*, chimichurri, served with fresh cut fries
- Fish & Chips** 15.95
wild cod*, beer battered and fried, slaw, tartar sauce, malt vinegar, served with fresh cut fries
- Baked Mac & Cheese** 12.50
chicken* and bacon*, parsley, gouda, cheddar, jack
- original mac available upon request 9.00*

TAPPED: BEER TOUR SERIES

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

5 courses + 5 brews
7PM

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

Upcoming Brewers

July 20th Great Divide
August 17th Elevation Brewing
September 21st Denver Beer Company

Check out all our events & get your tickets at

WWW.THEROSEDALEDENVER.COM

SIDES

- Greens** 5.00
Fries 4.00
Tots 4.00
Fountain Drinks 2.00
Fresh Brewed Ice Tea 2.50
Coffee or Hot Tea 3.00

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SANDWICHES + BURGERS

Burgers are cooked to order with pink or no pink
Served with fries, tots or greens
substitute brussels +1.5 veggie patty n/c, chicken breast +1

ADD ON:
cheese +1, mushrooms +1, jalapeños +1, avocado +1.5, bbq or jalapeno gold +1, onion straws +1, bacon +2, candied bacon +3, gluten free bread +2*

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- Classic Cheeseburger*** 10.25
lettuce, tomato, cheddar, brioche bun
make it a double +4.00
- Rosedale Burger*** 12.50
candied bacon*, cheddar, rosemary aioli, lettuce, tomato, brioche bun
- Crimini Truffle Burger*** 13.50
mushrooms, swiss cheese, truffle mayo, lettuce, tomato, brioche bun
- Veggie Burger V** 10.75
house-made veggie patty, lettuce, tomato, chipotle aioli, brioche bun

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- Fried Chicken Sandwich** 11.95
country fried chicken*, chipotle mayo, pickles, brioche bun (buffalo sauce or jalapeño gold +1)
- Club Sandwich** 13.95
smoked salmon* or grilled chicken*, greens, tomato, bacon, tarragon aioli, wheat toast
- Steak Sandwich** 15.75
sliced flatiron steak*, au poivre sauce, arugula, kale, tomato, pickled onions, baguette
- Pulled Pork Sandwich** 11.95
pulled pork*, BBQ sauce, pickled onions, brioche bun

- Black & Blue Chicken** 12.75
blackened chicken* breast, gorgonzola, greens, tomato, brioche bun

WHEN WE'RE OPEN

Monday – Wednesday 11am - 11pm
Thursday - 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

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