

The ROSEDALE

SNACKS + APPETIZERS

Potted Trout

house smoked trout dip served with bread 11.50

Blistered Brussels V | GF

flash fried, cilantro lime vinaigrette, grana padano (candied bacon +2) 7.75

Truffle Fries V

truffle oil, grana padano, rosemary aioli 7.50

Smoked Wings GF

1lb jumbo wings, smoked in-house, flash fried with choice of sauce: buffalo, jalapeño gold, fiery chipotle, BBQ, garlic hound, naked 10.50

Grilled Artichoke V

fresh artichoke, halved and grilled, grana padano, garlic aioli 10.00

Lobster and Artichoke Dip

Maine Lobster, artichokes, spinach, cream cheese, grana padano 12.50

Chef's Board

3 meats, 2 cheeses, accouterments 16.00

Chicken Tenders

hand cut, buttermilk battered fried chicken, fresh cut fries (tossed in buffalo sauce or jalapeño gold +1) 10.00

Nachos

pulled pork or chicken, green chili, cheddar, onion, black beans, tomato, jalapenos, sour cream (add avocado +1.5) 11.25

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

Mussels* & Frites

½ or full pound, house cut fries 8 | 13
choice of preparation: white wine and garlic, or beer and bacon

Peel and Eat Shrimp*

½ pound of fresh shrimp, old bay seasoning, cocktail sauce 14.00

SOUP + 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

Summer Salad V | GF

greens, grapefruit, cranberries, pecans, goat cheese, balsamic vinaigrette 9.75

Caesar Salad V | GF

romaine heart, shaved parmesan, croutons, house-made caesar dressing* (anchovies* +2) 8.25

Smoked Salmon Salad GF

salmon* smoked in-house, greens, avocado, roasted nuts, goat cheese, dried cranberries, choice of dressing (sub chicken n/c) 15.00

Soup and Salad

soup or green chili served with a side salad 9.00

Blackened Chicken Salad GF

blackened chicken*, greens, roasted corn, black beans, avocado, tomatoes, choice of dressing (sub grilled or fried chicken*, n/c, salmon* or steak* +2,) 12.75

House Salad V | GF

greens, tomato, cucumber 6.75

Seafood Chowder

house made, served with crackers 6 | 9

Green Chili V

served with flour tortillas 4 | 7

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

4oz Maine lobster*, bibb lettuce, paprika, celery, old bay seasoning, tarragon aioli, fresh cut fries 22.00

Fish & Chips

wild cod*, battered and fried, slaw, tartar sauce, malt vinegar, fresh cut fries 16.00

Steak Frites

sliced flat iron steak*, chimichurri, fresh cut fries 19.00

Baked Mac & Cheese

chicken* and bacon*, parsley, gouda, cheddar, jack 12.50
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

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

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



SANDWICHES + BURGERS

Our burgers are all cooked to order with pink or no pink and **all are served with fries, tots or greens** (sub brussels +1.5). Veggie Patty n/c, Chicken breast +1

add ons:

mushrooms +1, jalapeños +1, avocado +1.5, bbq or jalapeno gold +1, onion straws +1 bacon* +2, gf bread +2

Classic Cheeseburger*

lettuce, tomato, cheddar, brioche bun (make it a double +4) 10.00

Rosedale Burger*

candied bacon*, cheddar, rosemary aioli, tomato, brioche 12.00

Colorado Popper

jalapeno cream cheese, bacon 11.50

Crimini Truffle Burger* - PMIX - change

mushrooms, swiss cheese, truffle mayo, lettuce, tomato, brioche 13.50

Veggie Burger

jalapeno gold, cheddar, crispy onion straws

.....

Fried Chicken Sandwich

country fried chicken*, chipotle mayo, pickles, brioche (buffalo sauce or jalapeño gold +1) 12.00

Smoked Salmon or Grilled Chicken Club

greens, tomato, bacon, sriacha aioli, wheat toast 13.25

Steak Sandwich

sliced flatiron steak*, au poivre sauce, arugula, kale, tomato, pickled onions, served on a fresh baguette 15.25

Black and Blue Chicken 12.50

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

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.