

Beer

Draft

| | |
|-------------------------|-----|
| Blue Moon Belgian White | 5.5 |
| Lagunita's IPA | 5.5 |
| Modelo Especial | 5.5 |
| Fat Tire Amber Ale | 5.5 |
| Seasonal Draft | 5.5 |
| Coors Light | 4 |

Bottle

| | |
|-----------------------------------|---|
| Coors Banquet | 4 |
| Bud Light | 4 |
| Corona | 5 |
| Stella Artois | 6 |
| Blue Moon Mango Wheat | 6 |
| Angry Orchard Hard Cider <u>G</u> | 6 |
| White Claw Hard Seltzer | 6 |
| Guinness Draught | 7 |
| Heineken N/A | 6 |

Wine

Sparkling & White Wine

| | |
|---------------------------------------|-------|
| JP Chenet French Sparkling Wine/Split | 10/- |
| Ruffino Rose/Split | 11/- |
| Roku Riesling | 9/34 |
| Benvolio Pinot Grigio | 9/34 |
| Rodney Strong Sauvignon Blanc | 9/34 |
| Woodbridge Chardonnay | 8/30 |
| La Crema Chardonnay | 11/42 |

Red Wine

| | |
|----------------------------------|-------|
| Austerity Pinot Noir | 9/34 |
| Carmel Road Pinot Noir | 12/46 |
| Argento Malbec | 9/34 |
| Murphy Goode Merlot | 10/38 |
| Woodbridge Cabernet Sauvignon | 8/30 |
| Rodney Strong Cabernet Sauvignon | 12/46 |

COCKTAILS

Patio Punch 11

Malibu coconut rum/peach schnapps/pineapple & orange

Grown-up Lemonade Vodka Jar 11

Jones House Colorado vodka/lemonade/ fresh mint, strawberries & lemon

Grown-up Limeade Vodka Jar 11

Jones House Colorado vodka/sprite/ fresh mint & lime

Blackberry Mule 9

Bird Dog blackberry whiskey/ ginger beer/fresh blackberry & lime

Cucumber Lime Mule 9

Svedka cucumber lime vodka/ginger beer/fresh cucumber & lime

Palisade Peach Mule 9

Deep Eddy Peach Vodka/ ginger beer/fresh peach & lime

SPIRITS

Gin

Hendricks/Bombay Sapphire/Tanqueray

Scotch

Dewar's/Macallan 12

Vodka

Grey Goose/Ketel One/Absolut/Tito's
Jones House Colorado vodka

Tequila

Herradura Silver/Don Julio Reposado

Whiskey

Stranahans/Breckenridge/Bulleit Bourbon and Rye/Maker's Mark/Knob Creek/Jack Daniels/ Crown Royal/Jameson/Bird Dog 10 Year

M Metropolitan Bar & Grill

Beginnings

Sweet Glazed Brussel Sprouts G & V

mixed with fresh green apples, apple cider reduction, brown sugar, and a dash of salt 7

Southwest Rolls V

green chili with black beans, corn, cheddar jack in a deep fried egg roll with chipotle sauce 12

Spinach Artichoke Dip G

spinach and artichokes mixed in a creamy parmesan cheese sauce served with corn tortilla chips 9

Chips and Salsa G & V

traditional red salsa or salsa verde with tortilla chips 5

Wings G (buffalo, BBQ, sweet chili, teriyaki)

wings with your choice of sauce served with celery and homemade blue cheese or ranch dressing 12

Texas Twinkies G

roasted jalapeno peppers stuffed with cream cheese and wrapped in bacon drizzled with barbecue sauce 8.5

Buffalo Chicken Rolls

shredded chicken mixed with spicy wing sauce and pepper jack cheese wrapped in a crispy egg roll 12

Cuban Rolls

ham with honey mustard, swiss cheese and pickles in a deep fried egg roll/ranch 12

Metro Queso G

creamy pepper jack cheese mixed with fresh pico de gallo, fire-roasted jalapenos, and homemade green chili 7

Loaded Nachos G

corn tortilla chips topped with cheddar jack cheese, black beans, homemade queso and green chili, fresh pico de gallo, and sour cream 7 add chicken 3 add steak 6

Chili Relleno Squares

roasted green chilis mixed with pepper jack cheese and fried in a crispy pocket served on a bed of homemade green chili 8

Salads & Bowls

All salads **Gluten Free** by substituting no croutons or crispy onions and can be made **Vegetarian without meat**

Dressings- blue cheese, strawberry vinaigrette, ranch, caesar, peanut ginger, thousand island, vinegar & oil

(Pick Two) Power Lunch Combo: Soup, Salad or ½ Sandwich

choose from - side garden salad, side caesar salad, cup of house soup, homemade green chili, french onion (+1)
half turkey club, chicken salad, bacon gouda, green chili grilled cheese 11 for reuben or two half sandwiches add 3

Ahi Ginger Salad*

seared ahi tuna crusted with sesame seeds served with mixed greens, cashews, red onion, fresh peppers, mandarin oranges, and ginger peanut dressing 15

Caesar Salad

romaine with shredded parmesan, croutons, and homemade caesar dressing 8
add chicken 3 add salmon 6

BBQ Chopped Chicken Salad

grilled chicken with mixed greens, cucumber, tomato, corn, black beans, cheddar jack cheese, and crispy onion straws with BBQ and homemade ranch dressing 13.5

VIP Steak Salad*

grilled steak, mixed greens, tomato, gorgonzola, crispy onion straws, and homemade blue cheese dressing 15.50

Salmon Kale Salad*

grilled salmon with mixed spinach and kale greens, farro, dried cranberries, chia seeds, carrots, and homemade prosecco vinaigrette 16

Classic Cobb Salad G

grilled chicken with romaine, diced applewood bacon, avocado, egg, tomato, gorgonzola cheese, and homemade ranch dressing 13

Mexican Healthy Bowl* G & V

cilantro rice served with fresh pico de gallo, black beans, corn, cucumber, fresh red & green peppers, cheddar jack cheese, and homemade salsa 10
add grilled chicken 13 carne asada 14 add salmon 16

Teriyaki Chicken Healthy Bowl

grilled teriyaki chicken served with white rice, fresh red & green peppers, mandarin oranges, crispy brussel sprouts, cashews, and fresh ginger 13

Ahi Tuna Healthy Bowl*

seared ahi tuna crusted with sesame seeds served with white rice, fresh red & green peppers, mandarin oranges, crispy brussel sprouts, cashews, and fresh ginger 15

Coconut Curry Bowl

white rice served with fresh red & green peppers, carrots, green onion, cilantro, and cabbage 10 add chicken 13

Soup & Chili

Pork Green Chili G

cup 5 / bowl 8
served with flour tortillas

French Onion Soup

toasted crouton and melted provolone & parmesan 7

House Soup

cup 4 / bowl 6

Burgers

(All of our burgers are Angus. Sub gluten free bread + 2)

Served with fries or creamy coleslaw. Sub sweet potato fries, onion rings, side salad or caesar 1.5

Mushroom Swiss Burger*

swiss cheese with sautéed mushrooms, garlic aioli and crispy onion straws 14

The Metropolitan*

applewood bacon, sharp cheddar cheese, lettuce, tomato, onion, BBQ sauce, chipotle sauce, and a crispy onion ring on a brioche bun 14

The Aloha Burger*

cheddar cheese with chipotle mayo, creamy coleslaw, pineapple, and teriyaki 13.50

Colorado Slopper*

sharp cheddar cheese and a crispy jalapeno on a brioche bun smothered in homemade green chili 13

The All American*

american cheese, lettuce, tomato, onion, pickle, ketchup and mustard on a brioche bun 12

Lone Star Bleu Burger*

gorgonzola crumbles, applewood smoked bacon, crispy onion ring, with steak sauce on a brioche bun 14

Tacos

(Corn tortillas available = G)

Chicken or Steak Sriracha Tacos

grilled chicken with cheddar jack cheese, lettuce, and tomato drizzled with sriracha and lime crème
chicken 12 steak 13

Southwest Taco (served with corn tortillas)

pulled pork with black beans, corn, salsa verde, lime crème, and pico de gallo 12

Chicken Bacon Ranch Tacos

grilled chicken with cheddar jack cheese, applewood bacon, fresh pico de gallo drizzled with homemade ranch and BBQ sauce and garnished with scallions 12

Baja Fish Tacos

grilled mahi served with cilantro-lime coleslaw, fresh pico de gallo and avocado 14

Sandwiches & Specialties

(Sub gluten free bread - 2)

Served with fries or creamy coleslaw. Sub sweet potato fries, onion rings, side salad or caesar 1.5

Green Chili Grilled Cheese V

cheddar and pepper jack cheese, whole green chilis, tomato on grilled sourdough 11

Bacon Gouda Grilled Cheese

applewood bacon, smoked gouda cheese, spinach, tomato, on grilled sourdough 11

Turkey Club (Chipotle or Pesto)

roasted turkey breast with applewood bacon, lettuce, tomato, avocado on grilled sourdough and your choice of homemade pesto or chipotle mayo 13

Buffalo Chicken Wrap

grilled chicken with cheddar jack cheese, shredded lettuce and carrots, and ranch dressing 12.5

LA French Dip

tender roast beef with melted swiss cheese and caramelized onions on a french roll served au jus 14

Metro Fries V

coated with our special house seasoning 3

Creamy Coleslaw G & V

red & green cabbage, carrot, red onion, dressing 3

Side Garden Salad V

mixed greens, cucumber, tomato, cheddar, croutons 4

Green Chili Philly Cheesesteak

shaved beef with cheddar jack cheese, grilled onions and jalapenos topped with homemade green chili on a french roll with a side of queso 14

Original Cheesesteak

shaved beef with melted white american cheese, grilled onions, peppers, mushrooms on a french roll 14

NY Reuben

corned beef, sauerkraut, swiss cheese, homemade thousand island dressing on grilled marble rye 13

Fish & Chips

classic battered cod filets with fries and creamy coleslaw served with homemade tarter and cocktail sauce 15

Sides

Sweet Potato Fries G & V

coated with salt and brown sugar 4

Beer-Battered Onion Rings V

coated with our special house seasoning 4

Side Caesar Salad V

romaine, parmesan, croutons, caesar dressing 4



Dinner Entrees

Available after 5pm

Southern Buttermilk Fried Chicken

Boneless buttermilk fried chicken breast, mashed potatoes, country style white gravy, and creamy coleslaw 16

Chicken Cordon Bleu Roulade G

Grilled chicken wrapped with ham wrapped with herb cream cheese, sun dried tomatoes and spinach kale mix topped with a dijon cream sauce and served with mushroom parmesan risotto and asparagus 17

Blackened Salmon* G

Blackened salmon with a red pepper coulis sauce served with cajun risotto and asparagus 18

Cajun Smothered Pork Chop G

Grilled pork chop smothered with brown onion gravy and served with marque choux corn and mashed potatoes 16.50

Seared Ahi with Jalapeno Dill Sauce* G

Seared ahi marinated in a jalapeno dill sauce served with mushroom parmesan risotto and a fresh tomato cucumber red onion salad with balsamic vinaigrette 18

Grown Up Mac-N-Cheese with Parmesan Crusted Chicken

Penne pasta in a three cheese cream sauce and parmesan crusted chicken 16

G = Gluten Free V = Vegetarian

Please note that we use nuts in many of our items. If you have an allergy or dietary request – please let your server know.

*Our fish and beef is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.

Happy Hour 2-6pm

Drink Specials

\$4 Drink Specials

House Chardonnay
House Cabernet
Well Cocktails

\$4 Drafts

Blue Moon Belgian White
Lagunita's IPA
Modelo Especial
Fat Tire Amber Ale
Seasonal Draft
Coors Light **\$3**

SHAREABLES

Chips and Salsa G&V \$4.5

traditional red or salsa verde with chips

Metro Queso G \$5.5

homemade queso with chips

Spinach Artichoke Dip G \$7

homemade spinach artichoke dip with chips

Caprese Skewers G&V \$6

mozzarella, tomato, basil aioli, balsamic glaze

Brussels Sprouts \$4

sweet glazed with apple/chili lime/Asian sesame with peppers and teriyaki chili sauce

Tacos

(single taco)

Chicken or Steak Sriracha \$4

cheddar jack, lettuce, tomato, sriracha, lime crème

Baja Fish \$4.5

cilantro lime coleslaw, pico de gallo, avocado

Chicken Bacon Ranch \$4

cheddar jack, bacon, pico de gallo, ranch, BBQ, scallions

Southwest Taco \$4

corn tortilla, cheddar jack, black beans, corn, salsa verde, pico de gallo, lime creme

SLIDERS

(SINGLE SLIDER)

Chicken & Waffle \$4.5

Cheeseburger \$4

cheddar, 1000 island, pickles

Pulled Pork \$4

topped with BBQ and coleslaw

Reuben \$4

corned beef, swiss, sauerkraut, 1000 island

Southern BBQ Pork \$4

pulled pork, BBQ, pimento cheese

SOMETHING DIFFERENT

Chili Rellano Square \$3.5

green chili, cheddar jack in a deep fried pocket

Green Chili Cheese Fries \$4.5

green chili, cheddar jack over fries

Apple Feta Walnut Salad \$5

mixed greens, apple, feta, walnuts, strawberry vinaigrette

Texas Twinkies \$4.25

bacon wrapped jalapeno stuffed with cream cheese, BBQ

Rolls

(single roll)

Buffalo Chicken Roll \$4

shredded chicken, spicy wing sauce, pepper jack, ranch

Cuban Roll \$4

ham, diced pickles, honey mustard, swiss, ranch

Southwest Roll V \$4

cheddar jack, green chili, black beans, corn, chipotle sauce

M

Metropolitan Bar & Grill