

# OSKAR BLUES GRILL & BREW

## HOME MADE LIQUIDS & SOLIDS

### APPETIZERS

#### Wings 13

Smoked Jumbo Wings. Buffalo, Honey Sriracha, or BBQ, wing sauce. Served with celery & carrots and choice of ranch or bleu cheese.

#### Pretzel 10

Salted and Baked. Served with G'Knight beer cheese, mustard sauce, and pickles.

#### Cat Fish Bites 9

Served with tartar sauce.

#### Truffle Fries 9

Mound of fries tossed in parmesan, black truffle salt, ground rosemary. Served with garlic aioli.

### SOUP 'N SALADS

#### Soup of the Day 4.5

Gotta ask the chef!

#### Salmon Salad 16

Spring mix, heirloom tomatoes, red onion, shredded carrot, goat cheese, toasted almonds, and blackened salmon. Suggested with Orange Horseradish Vinaigrette.

#### Chicken Caesar Salad 13

Romaine, house made Caesar dressing, garlic croutons, and shredded parmesan. Served with choice of grilled or blackend: Salmon or chicken.

#### Chicken Cobb Salad 15

Marinated grilled chicken, romaine lettuce, chopped bacon, blue cheese crumbles, heirloom tomatoes, hardboiled egg, avocado, crispy onion straws. Suggested with Orange Horseradish Vinaigrette.

Ranch, Caesar, Bleu Cheese,  
Orange Horseradish Vinaigrette, Balsamic Vinaigrette

### ENTRÉES

#### Cajun Chicken Pasta 18

Sautéed zucchini, red onion, andouille sausage, penne pasta, grilled chicken breast. Topped with parmesan, green onions, and heirloom tomatoes in a Cajun cream sauce.

#### Fish & Chips 15

9oz Cod – About 3 pieces served with seasoned fries, coleslaw, and tartar sauce.

#### Ribs – Full Rack 24 Half Rack 18

Smoked St. Louis ribs served with BBQ sauce, seasoned fries, and coleslaw.

### SANDWICHES & BURGERS

Substitute any burger for a veggie patty.

#### OB Burger 15

Sautéed Mushrooms and jalapeno, bacon, topped with beer cheese sauce. Choice of side.

#### Naked Burger 13

Lettuce, tomato, onion, pickle, on a brioche bun. Choice of side.

#### BBQ Burger 15

Cheddar, BBQ Sauce, crispy onion straws. Choice of side.

#### Prime Rib Sandwich 15

Smoked Prime Rib, thinly sliced. Horseradish cream sauce, sautéed mushrooms, swiss cheese, sautéed onions on a hoagie roll. served with Au Jus. Choice of side.

#### Reuben 15

Rye bread, swiss cheese, sauerkraut, corned beef, 1000 island dressing, sliced pickles. Choice of side.

#### Turkey Sandwich 13

Smoked turkey, croissant, avocado, tomato, pesto mayo, bacon, swiss. Choice of side.

#### Grilled Chicken Sandwich 13

Grilled chicken breast, bacon, cheddar cheese, lettuce, tomato, onion, pickle. Choice of side.

#### BBQ Pork Sandwich 13

Pulled pork with whiskey BBQ sauce

### KIDDOS

#### Chicken Tenders 7

Fried chicken. Served with fries.

#### Mac 'n Cheese 7

Penne pasta tossed in cheese sauce. Served with fries.

#### Rib Plate 7

3 ribs, and side of BBQ sauce. Served with fries.

# OSKAR BLUES – BEER LIST

## HOME MADE LIQUIDS & SOLIDS

### Oskar Blues Beers

#### **Oskar Blues Dales Pale Ale- American Pale Ale** 16oz -\$5

Oskar Blues Brewery- Lyons, CO  
6.5% ABV 65 IBU  
Soulful, all American Comet, Cascade and Centennial hops harmonize with silky smooth malt in this citrusy, full bodied and balanced pale ale

#### **Oskar Blues Can Dbl Can O' Bliss- Tropical IPA** 16oz -\$7

Oskar Blues Brewery- Lyons, CO  
This DIPA is chock full of Citra hops and delivers a one-two punch of hop aroma and blissful flavors of passionfruit and citrus, balanced with a substantial malt backbone

#### **Oskar Blues G'Knight- Imperial Red IPA** 16oz -\$6

Oskar Blues Brewery- Lyons, CO  
8.7% ABV 60 IBU  
Our 'Velvet M-80' is a hefty, dry hopped double red ipa with a nose full of aroma, a sticky mouthfeel, a malty middle and unctuous hop flavors

#### **Oskar Blues Mama's Little Yella Pils- Pilsner** 16oz- \$5

Oskar Blues Brewery- Lyons, CO  
4.5% ABV 33 IBU  
What Mama Saaz, goes in this crisp Saaz-and-Aramis hopped easy drinker. The herbal, lemony flavors of the hops are supported by a clean, honey-and-bread malt base

#### **Oskar Blues Old Chub- Scottish Style Ale** 16oz -\$6

Oskar Blues Brewery- Lyons, CO  
8.0% ABV 30 IBU  
Seven varieties of malt combine to create complex flavors of candied figs, raisin and toffee with a hint of smoke

#### **Oskar Blues Oney- 100 Calorie- Hazy IPA** 16oz -\$5

Oskar Blues Brewery- Lyons, CO  
4.0% ABV  
A hazy IPA delivering citrusy flavors of orange peel, tangerine and lemon zest balanced with a bread-like malt

#### **Oskar Blues Ten Fidy- Imperial Stout** 10oz- \$10

Oskar Blues Brewery- Lyons, CO 4oz -\$5  
10.5% ABV 65 IBU  
Aged through 4 seasons with a blend of the finest bourbon- Displays notes of Espresso, burnt Sugar, rich chocolate, caramel, vanilla & oak

#### **Wild Basin Black Raspberry- Hard Seltzer** 16oz -\$5

Oskar Blues Brewery- Lyons, CO  
Boozy Sparkling water is crafted from the pristine waters of the St. Vrain River

### Ales/Lagers/Kölsch

#### **Bell's- Amber Ale** 16oz- \$6

Bell's Brewing Company- Kalamazoo, MI  
5.8% ABV 32 IBU  
Featuring both toasted & sweet caramel notes from carefully selected malts, balanced with herbal & citrus hops aromas

#### **Eddyline Raspberry Wheat- Fruit Beer** 16oz -\$6

Eddyline Brewery- Buena Vista, CO  
4.6% ABV 15 IBU  
A slightly tart American Wheat made with 100% pure Oregon Raspberries

#### **8 Second Kölsch** 16oz -\$6

Elevation Brewing.- Poncha Springs, CO  
5% ABV 15 IBU  
Brewed to be a true representation to the traditional style of the Kölsch ale

#### **Funkwerks Saison- French & Belgian style Saison** 16oz- \$7

Funkwerks Brewing- Fort Collins, CO  
6.8% ABV 23 IBU  
Great American Beer Festival gold-metal winning Saison has notes of Passionfruit, Tangerine, Lemon Verbena, Ginger & Black Pepper

#### **High Hops Pinkalicious- Gose Sour Ale** 16oz -\$6

High Hops Brewery- Windsor, CO  
5.0% ABV 5 IBU  
Packing an extra tangy punch by adding tart raspberries and citrusy lemon verbena- not your typical gose

#### **LTB Mexican Lager** 16oz- \$6

Lone Tree Brewing- Lone Tree, CO  
5.3% ABV 27 IBU  
Dry crisp and refreshing with just a touch of sweetness from flaked corn

#### **Pikes Peak Gold Rush- Belgian style Gold Ale** 16oz- \$6

Pikes Peak Brewing Company- Monument, CO  
8.7% ABV 28 IBU  
Candi sugar and traditional yeast contribute to a full body palate of honey, clove & baking spice

#### **Prost Märzen Oktoberfest- German-style Märzen** 16oz- \$7

Prost Brewing Co.  
5.6% ABV 22IBU  
This classic amber uses Hallertau tradition hops & a blend of Weyermann Munich, Vienna & Caramunich

#### **Wibby Lightshine Radler** 16oz- \$6

Wibby Brewing- Longmont, CO  
4.5% ABV 22 IBU  
Lightshine Helles with a splash of house-made raspberry lemonade

# OSKAR BLUES – BEER LIST

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### Hazy/New England

### Hoppy

#### **Soulcraft Low Viz- Hazy Pale Ale**

16oz- \$7

Soulcraft Brewing- Salida, CO  
6.0% ABV

Dry hopped with Citra, Cascade & Simcoe hops this beer yields an intense citrus & piney aroma/flavor with a slight, but not overbearing haze

#### **Founders All Day IPA**

16oz -\$5

Founders Brewing Co.- Grand Rapids, MI  
4.7%

An All Day IPA brewed w/a complex array of malts, grains & hops

#### **Bootstrap Insane Rush- American IPA**

16oz -\$6

Bootstrap Brewing- Longmont, CO  
7.6% ABV 51 IBU

A perfect balance of hops & 5 different flavors give this IPA its edge

\*\*Gluten Reduced

### Cider

#### **CCC Grasshop-Ah**

16oz -\$8

Colorado Cider Company- Denver, CO  
ABV 6.5%

Aromas of lemon zest and city grass lead to flavors of light hops and a citrus kick of lemongrass

\*Gluten Free

#### **LTB Double IPA- DIPA**

10oz -\$7

Lone Tree Brewing Company  
8.0% ABV 80 IBU

Eight hops combine to create perfect bitterness, aroma, and flavors of citrus and tropical fruits with a distinct malt blend to provide body and balance.

#### **Wild Cider Pumpkin Cider.**

16oz -\$8

Wild Cider- Firestone, CO  
ABV 5.0%

A beautiful blend of crisp apple corder with a slight orange hue and aromatic Pumpkin and fall spices

\*Gluten Free

### Dark

#### **Soulcraft- Coconut Milk Stout**

16oz- \$7

Soulcraft Brewing- Salida, CO  
4.6% ABV

Hand toasted coconut brewed with lactose adds a subtle sweetness & creaminess to this aromatic chocolate stout

\*Gluten Free: All ingredients used contain zero gluten

\*\*Gluten Reduced: Brewed with gluten and then reduced to less than 20ppm. This product still contains GLUTEN.

#### **Telluride Face Down Brown- Brown Ale**

16oz -\$6

Telluride Brewing Company- Telluride, CO  
5.7% ABV IBU 37

A beautiful hybrid of English & American-style brown ales that explodes with Toffee, Chocolate and Nut flavors

ONLY COLORADO

## COCKTAILS

### **Spicy Paloma \$10**

Chili infused Tequila, Grapefruit juice, Agave, fresh squeezed Lime juice & Fire Salt rim

### **Pineapple Jalapeño Marg \$10**

Infused Tequila, pineapple juice, Agave, fresh squeezed Lime juice and choice of salted rim

### **Wild Bourbon Smash. \$10**

Seltzer cocktail using our Wild Basin Blackberry, Aspen Rye Bourbon, Lemon & muddled Blueberries

### **Wild Basil \$10**

Seltzer cocktail using our Wild Basin Melon Basil, citrus Vodka muddled Berries & fresh Lemon

### **Elderflower Gin Martini \$12**

Elderflower St Germain, Gin, dry vermouth & Lime Juice

### **John Daly visits Long Island \$11**

A mash up of a John Daly (Vodka/Lemonade/Iced Tea) & a long island (all clear Liquors) to make a scary drinkable cocktail

### **Strawberry Mojito \$10**

Muddled Strawberries and Mint, Rum, fresh Lime juice and a splash of Soda Water