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 blackened 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.

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  

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 Beers

**Oskar Blues Dales Pale Ale- American Pale Ale**  
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 Double Can O’ Bliss- Tropical IPA**  
Oskar Blues Brewery- Lyons, CO  
8.2% ABV  
Strata, Cashmere, Enigma, Hallertau Blanc and Eureka hops come together in this complex, hazy creation and conjure notes of peach, white wine, honeysuckle & tangerine zest

**Oskar Blues G’Knight- Imperial Red IPA**  
Oskar Blues Brewery- Lyons, CO  
8.7% ABV  60 IBU  
Our ‘Velvet M-80’ is a hefty, dry hopped double red sp with a nose full of aroma, a sticky mouthfeel, a malty middle and unctuous hop flavors

**Oskar Blues Mama’s Little Yella Pils- Pilsner**  
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**  
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**  
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- Bourbon-Aged Imperial Stout**  
Oskar Blues Brewery- Lyons, CO  
12.5% ABV  98 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**  
Oskar Blues Brewery- Lyons, CO  
Boozy Sparkling water is crafted from the pristine waters of the St. Vrain River

# Ales/Lagers/Kölsch

**Bootstrap Chillax Pineapple- Gold Ale**  
Bootstrap Brewing- Niwot, CO  
4.8% ABV  10 IBU  
A delicious Golden Ale infused with real Pineapple that gives it a tangy, sweet, subtle taste of the tropics. Drink, Chill, Relax, Repeat **Gluten Reduced

**Funkwerks Saison- French & Belgian style Saison**  
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.

**Maui Bikini Blonde- German Helles Lager**  
Maui Brewing Company- Maui, HI  
5.1% ABV  18 IBU  
Brewed with a 100% malted barley this Munich Helles style Lager is clean, crisp & refreshing

**Prost Kölsch- German style Kölsch**  
Prost Brewing- Fort Collins, CO  
4.8% ABV  22 IBU  
Complex, yet delicate, this Kölsch has a muted touch of fruit and an elegant dry finish

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

# Hazy/New England

**Epic New England IPA- Hazy**  
Epic Brewing- Denver, CO  
7% ABV  
Rotating IPA that is packed full of hazy and juicy hop bombs. Lupulin powder and massive hop backs

**Firestone Mind Haze- New England Hazy IPA**  
Firestone Walker Brewing Company- Paso Robles, CA  
6.2% ABV  45 IBU  
A free spirited beer that is juicy, hazy and loaded with an imaginative array of tropical hops flavors

# Dark

**Telluride Face Down Brown- Brown Ale**  
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
Hoppy

Bell’s Two Hearted Ale- American IPA 16oz - $7
Bell’s Brewing Company- Kalamazoo, MI
7.0% ABV  55 IBU
Brewed with 100% Centennial hops from the Pacific Northwest. This IPA is bursting with hop aromas ranging from pine to grapefruit from massive hop additions in both the kettle and the fermenter.

Bonfire Pink-I Raspberry IPA- American IPA 16oz - $7
Bonfire Brewing
6.8% ABV  60 IBU
Heaps of fresh raspberry puree are added to the fermentation process of this big fruit flavor traditional IPA.

Cast IPA- American IPA 10oz - $6
Elevation Brewing- Poncha Springs, CO
6.0% ABV  60 IBU
Nearly 2lbs of hops per barrel, this well balanced IPA has huge notes of grapefruit, citrus & pine

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.

Cider

Colorado Glider Cider 16oz - $8
Colorado Cider Company- Denver, CO
ABV 6.5%
This semi-dry cider features a nose of sliced apples, a light sweetness, fresh apple flavors and a hint of tartness
*Gluten Free

Snow Capped Colorado Peach Cider 16oz - $8
Snow Capped Cider, Cedaredge, CO
ABV 6.9%
High altitude peaches and apples unite for semi-sweet richness, fresh aromatic nose and smooth tart finish
*Gluten Free

*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.
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