

THE FLORADORA SALOON

APRES MENU 2022 3:30-5PM

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Served with Sliced Apples & Toasted Ciabatta 16

JALAPENO POPPERS

Bacon Wrapped Stuffed Jalapeños 14

SQUASH FRIES

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce (Vegan) 14

HOT WINGS

Traditional Buffalo / Habanero / Sombal Garlic Chili Wing Sauce 9/18

DUCK EGGROLLS

Mango Sweet Chili Sauce 14

SHORT RIB POUTINE

French Fries, Cheese Curds, Cheddar Cheese, Smothered in Brown Gravy 16

SOUPS

PORK GREEN CHILI SOUP

Braised Pork, Fire Roasted New Mexico Green Chili, Tomatoes, Onions, Garlic, Shallots, Topped with Crispy Corn Tortilla Strips 9/15

BUTTERNUT SQUASH CURRY

Roasted Butternut Squash, Red Curry, Lemongrass, Coconut Milk (Vegan) 8/14

DIABLO BOWL

Pulled Chicken, Ramen Noodles, Spicy Coconut Red Curry Broth, Julienned Vegetables, served with Bean Sprouts & Tempura Jalapeños 22

PHO

Thinly Sliced Kobe Beef, Rice Noodles, Duck Bone Broth, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Jalapeños & Garlic 22

SALADS

Add Grilled Chicken 9/ Blackened Tofu 6/ Blackened Salmon 14

HOUSE

Organic Mixed Greens, Carrots, Onions, Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 13

PICKLED BEET

House Pickled Red & Gold Beets, Local Organic Mixed Greens, Carrots, Onions, Cherry Tomatoes, Goat Cheese with Champagne Vinaigrette 17

SPICY ATOMIC CHICKEN

Breaded Chicken Tenders in House BBQ Wing Sauce, Bibb Lettuce, Carrots, Onions, Tomatoes, Gorgonzola, Bacon Bits with Roasted Garlic Ranch Dressing 18

AVOCADO & SALMON

6oz Kochi Chili Salmon, Bibb Lettuce, Kimchi, Avocado, Bacon, Carrots, Red & Green Onions with Ginger Lime Vinaigrette Dressing 23

PLATTERS

COCONUT CURRY MUSSELS

PEI Mussels, Red Curry, Coconut Milk, Julienned Vegetables, Bean Sprouts, Wonton Strips 23

CRISPY SALMON FISH TACOS

2 Tacos Served with Asian Slaw, Mango Salsa in Wonton Shells with Sweet Soy Drizzle
Small Salad with Ginger Lime Vinaigrette 23

STEAK POMME FRITES

12oz Local Strip Loin, Truffle Fries, Grilled Marinated Asparagus, Demi Glace 32

SESAME GINGER GRILLED TOFU

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard, with Yellow Coconut Curry (vegan) 26

BETWEEN THE BUNS

Grass-Fed Beef from Ferguson Family Ranch in Ridgway, CO
Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese, Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 23

MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes and Dill Pickles with Chipotle Aioli on Potato Bun 23

SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli on Fresh Local Baguette served with Duck Bone Broth 23

CHICKWICH

Fried Marinated Chicken Breast, Muenster, House Coleslaw, Dill Pickles Local Honey Aioli on Potato Bun 20

PALEO BURGER

Ferguson Farms Beef Pattie, Mushrooms, Egg, Bacon, Avocado, Lemon Herb Aioli with Sweet Potato Hash 23 (Bun/Side not included)

TOFU/QUINOA VEGGIE BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado, Bibb Lettuce, and Dill Pickles with Lemon-Herb Aioli on Potato Bun 20

MUSHROOM PHILLY

Oyster Mushrooms Medley, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts, Kale with Sambal Chili Honey Aioli on Fresh Local Baguette 20

SIDES

Fish Taco	5	French Fries	8	Edamame	8
3 Chicken Fingers	12	Truffle Fries	10	Steamed Broccoli	9
Bacon Mac N Cheese	14	Sweet Potato Chips	8	Cheddar Bacon Broccoli	12

With green chilies

No substitutions/ Inform your server of food allergies/ 3% service fee applied to all tickets in response to wage disparity and rising operational costs/ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

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