

THE FLORADORA SALOON

SUMMER DINNER MENU 2022
EVERY EVENING 5PM-9PM

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Apples & Toasted Ciabatta 16

DUCK EGGROLLS

Duck Confit, Yellow Curry, Red Onions, Carrots, Cabbage with Mango Sweet Chili 14

SQUASH FRIES GF

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

JALAPENO POPPERS GF

Bacon-Wrapped Jalapeños stuffed with Cheddar, Gorgonzola & Cream Cheese 14

HOT WINGS GF

Your Choice of Traditional Buffalo (with gorgonzola), Habanero or Sambal Garlic Chili Sauce (with bean sprouts)
1/2 Dz 9— Full Dz 18

COLORADO SHORT RIB POUTINE

All Natural Colorado Short Ribs, French Fries, Cheese Curds, Cheddar Cheese smothered in Brown Gravy 16

COCONUT CURRY MUSSELS

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

SOUPS

PORK GREEN CHILI SOUP GF

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, Yellow Curry, Lemongrass Stock, Coconut Milk Topped with Fried Basil and Sweet Soy (Vegan) 8/14

DIABLO BOWL

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

PHO GF

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

SALADS

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

HOUSE GF

Local Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 13

ATOMIC CHICKEN

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

STEAK SALAD

Grilled Prime Flank Steak, Local Organic Baby Kale, Carrots, Red & Green Onions, Tomatoes, Gorgonzola, Sweet Potato Chips with Gorgonzola Dressing 22

PICKLED BEET GF

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

AVOCADO & SALMON GF

6oz Sustainably Caught Kochi Chili Crusted Salmon, Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Red & Green Onions with Ginger Lime Vinaigrette 23

CHICKEN WALDORF

Roasted Local Chicken, Organic Mixed Greens, Red & Green Onions, Carrots, Green Apples, Walnuts, Gorgonzola with Roasted Apple Vinaigrette 18

ENTREES

WILD ALASKAN HALIBUT GF

Fresh Tarragon Crusted Halibut, Roasted Butternut Squash Puree, Grilled Asparagus with Lemon Beurre Blanc 38

BASIL SALMON

Sustainable Salmon, Green Onions, Ginger Sesame Spaghetti Squash, Sautéed Broccolini, Duck Bone Broth 33

ROASTED LOCAL CHICKEN GF

Half Roasted Chicken, Roasted Garlic Whipped Potatoes Sautéed Broccolini with Roasted Jalapeno Lime Butter 34

FERGUSON FARM PRIME CUT GF

12oz Locally Raised Grass Fed Beef, Roasted Garlic Whipped Potatoes, Grilled Marinated Asparagus with Port Wine Demi-Glace 38

TOMAHAWK PORK CHOP GF

10oz Maple Tomahawk Pork Chop, Roasted Garlic Whipped Potatoes, Sautéed Broccolini with Bourbon Maple Apples & Port Wine Demi-Glace 37

SESAME GINGER GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard, with Yellow Coconut Curry (vegan) 29

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

PALEO BURGER GF

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms, Avocado, Lemon Herb Aioli with Sweet Potato Hash (Bun/Sides Not Included) 23

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

SIDES

Bacon Mac N Cheese with Green Chili	14	Whipped Potatoes	9
French Fries	8	Grilled Asparagus	10
Truffle Fries	10	Steamed Broccolini	9
Sweet Potato Chips	8	Cheddar Bacon Broccoli	12
Edamame	8		

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

