

# DOWNHILL DUKE'S



## SHARED PLATES

 <b>*French Onion Toast</b> <b>11</b>	<b>Artisan Cheese and Cured Meats (GF)</b> <b>22</b>
Toasted French bread with whipped Jumpin' Good Goat Feta, sherry glazed caramelized onions and melted Gruyere cheese	Dry cured Iberico chorizo, Sopressatta, Beemster Gouda, Jumpin' Good Goat Feta, pickled cauliflower, cherry mostarda, artisan flatbreads, bread & butter pickled cucumbers and peppers
Add braised beef short rib <b>+6</b>	
<b>Onion Ring Tower</b> <b>13</b>	<b>Smoked Salmon Flatbread</b> <b>17</b>
Flash fried onion rings with ranch dressing	Wood fired flatbread, house-cured hot smoked salmon, preserved lemon remoulade, roasted tomatoes, pickled red onions, scallions
<b>Mixed Grill Street Taco Platter</b> <b>17</b>	<b>Honey Mustard Chicken Tenders</b> <b>16</b>
A family-style platter including Grilled Ancho chicken, chorizo sausage, braised Angus beef short ribs, pico de gallo, avocado cilantro sauce and cotija cheese	Fried chicken tenders with crushed corn flakes, fresh dill and fresh bread crumbs, Duke's ranch and honey mustard dipping sauces
<b>Chips and Dips (GF)</b> <b>10</b>	 <b>*Mile High Nachos (GF) (V)</b> <b>13</b>
Just fried corn tortilla chips, Duke's guacamole, roasted tomato salsa and Pueblo chili queso	Just fried corn tortilla chips, red beans, Pueblo chili queso, diced tomato, Cotija cheese, Cheddar cheese, avocado cilantro sauce and roasted tomato salsa
<b>Downhill Deviled Eggs</b> <b>6</b>	Add chorizo and chicken <b>+5</b>
Grain and Dijon mustard, whipped egg yolks, and smoked paprika	<b>Basket of Fries</b> <b>8</b>
Add smoked salmon <b>+2</b>	

## SOUPS, SALADS & GRAINS

<b>Chicken and Chorizo Corn Chowder (GF)</b> <b>6/8</b>	 <b>*Shrimp Bowl (GF)</b> <b>17</b>
A hearty blend of chorizo, grilled chicken, red potatoes, celery, onion and roasted corn	Quinoa, roasted tomato, shrimp, roasted sweet corn, avocado, red beans, toasted pepitas, toasted cumin vinaigrette, and scallions
<b>Caesar Salad (GF)</b> <b>9</b>	<b>BLTA Flatbread Salad</b> <b>15</b>
Baby romaine, Reggiano cheese, herbed croutons, creamy Caesar dressing	Arcadian greens, baby romaine, avocado, roasted tomato, fresh Mozzarella, Pecanwood smoked bacon, and Cotija cheese with champagne basil vinaigrette. Served with garlic Mozzarella wood-fired flatbread
Add Ancho grilled chicken <b>+4</b>	
Add smoked salmon <b>+7</b>	
<b>House Salad (V)</b> <b>9</b>	
Baby romaine, Arcadian greens, diced tomato, cucumber, roasted sweet corn, croutons	

### DRESSINGS:

Duke's Ranch, Blue Cheese, Champagne Basil Vinaigrette, Toasted Cumin Vinaigrette, Caesar

## BURGERS & SANDWICHES

Duke's is proud to partner with Colorado's "Frontiere Meats for our Boulder Valley Colorado Natural Angus beef burgers. All burgers are served with our seasoned fries. Substitute fries for a house salad or cup of soup for \$3. Gluten free bun available upon request. Replace the bun and fries with quinoa pilaf and vegetable saute +3

 <b>*Best in Show Burger</b> <b>17</b>	<b>Fried Chicken</b> <b>16</b>
7oz Boulder Valley Colorado Natural Angus beef patty, American cheese, Pecanwood smoked bacon, 1000 Island dressing, and LTO on toasted brioche	House breaded Red Bird chicken filet, Pecanwood smoked bacon, Pueblo chili queso, and Mama Lil's bread and butter pickles on toasted brioche
<b>Veggie Burger</b> <b>15</b>	<b>*Grilled Beef and Short Ribs</b> <b>21</b>
The Impossible Burger! Charbroiled plant-based burger with Duke's secret sauce, and LTO on toasted brioche	7oz Boulder Valley Colorado Natural Angus beef patty, braised beef short ribs, caramelized onions, and Gruyere cheese, on toasted brioche
<b>*Aww! Burger</b> <b>15</b>	<b>*Seared Mahi</b> <b>16</b>
7oz Boulder Valley Colorado Natural Angus beef patty, and LTO on toasted brioche	Cajun seared mahi filet, chili-lime slaw, avocado, and micro cilantro on toasted brioche
Add cheese <b>+2</b>	<b>Smoked Salmon</b> <b>17</b>
	House-cured hot smoked salmon, Pecanwood smoked bacon, and guacamole on toasted brioche

## DESSERTS

<b>Duke's Cookie Jar</b> <b>Small 6 Large 12</b>	<b>S'mores Explosion</b> <b>6</b>
Monster cookie, Lemon poppy cookie, Chocolate chocolate chip cookie, Snickerdoodle cookie, Sugar cookie, Salt water taffy	Marshmallow brownie, Graham cracker pop, Salted caramel sauce

LOOK FOR DUKE'S FAVORITES 

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# DOWNHILL DUKE'S



## WELCOME TO DOWNHILL DUKE'S

Duke was a Rocky Mountain legend who spent his entire life roaming the best Colorado has to offer. Though he didn't make the cut as an avalanche rescue dog here at Copper Mountain, he was always the first to kick off the après party at the end of a long ski day.

That's exactly why we picked this spot to keep Duke's legend living on. With a south-facing patio, Downhill Duke's is the perfect spot to unbuckle your boots, take in some sun and order one of his famous cocktails. Come for lunch, but stick around for après.

Duke was everyone's friend and he invites you to bring your four legged buddy along with you. The menu features dog-friendly items and a special patio area where your furry friend can put up their paws after a hard day of romping down the mountain.

### FOR FIDO

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Dog Bone	1
Bowl of Water	0
Snow To Roll In	0
Extra Pets	0
Naps	0

