

STARTERS

SHISHITO PEPPERS	7.5
Blistered shishito peppers served with a light, creamy sriracha sauce	
SHRIMP COCKTAIL	10.5
Delicious chilled shrimp served with our zesty house cocktail sauce and lemon wedges	
BONELESS CHICKEN WINGS	9
Try either tangy Buffalo wings served with ranch or blue cheese dressing or Sweet Chili wings served with spicy soy sauce	
NEW ZEALAND LAMB LOLLICHOPS*	16
Tender New Zealand lamb chops dry rubbed with a house-made smoky chipotle spice blend. seared to a medium temperature, served with a blue cheese dressing.	
ZAG'S* SALMON CAKES	14.5
*Recipe stolen from GJFD Chef Mike Zagrzebski	
Two generous fresh salmon cakes served with remoulade sauce. Fresh salmon mixed with capers, dill, ginger, and green onion.	

SMALL PLATES

AHI WONTONS*	11.5
Seared sushi-grade ahi tuna on crisp fried wontons with avocado, sriracha cream cheese & drizzled with ginger-plum sauce finished with fried jalapeno coins	
BBQ SHREDDED PORK MAC AND CHEESE	9
A unique twist on Mac and Cheese-fresh made and topped with slow roasted BBQ pulled pork and signature crispy jalapeno coins	
PULLED PORK SLIDERS	10
Two sliders of slow roasted hand-pulled pork, coleslaw and a touch of BBQ sauce on toasted slider buns	

STREET TACOS

STEAK	10.5
Chargrilled sliced sirloin with fire-roasted bell peppers & onions, topped with fried jalapeño coins. Drizzled w/ cilantro-lime crème fraiche. Served on soft corn tortillas	
SHREDDED PORK	10.5
Slow roasted, savory hand-pulled pork with shredded cabbage, crisp jalapeno coins, fried avocado & drizzled w/sriracha creme fraiche. Served on soft corn tortillas	
CRISPY FISH	10.5
Crispy fish tacos topped with shredded cabbage & avocado drizzled with sriracha aioli. Served on soft corn tortillas	

SALADS

CAPRESE SALAD	9.5
Ripe Summer tomatoes layered with thick slices of fresh mozzarella cheese drizzled with herb infused extra virgin olive oil and balsamic glaze garnished with fresh basil	
CAESAR SALAD	8
Chopped Romaine, fresh grated parmesan, garlic-herb croutons all tossed in our house creamy Caesar dressing	
+ chicken 2.5	
+ salmon, shrimp, or steak* 4.5	
COBB SALAD	11
Enjoy crisp mixed greens topped with bacon, , blue cheese crumbles, grilled chicken, cucumber, red onion tomatoes with your choice of dressing	
GRILLED SHRIMP SALAD	12.5
Grilled shrimp served on a bed of crisp lettuce and spring greens, tomato, cucumber, red onion & mushroom tossed in a blood-orange-shallot vinaigrette	

* These foods are cooked to order. Consuming raw or undercooked foods can increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES

*served with fries
or substitute side salad 2.5*

PAR 3 CLUB SANDWICH 10.5
Sliced savory oven roasted turkey, ham, and bacon with lettuce, tomato & muenster cheese on toasted wheat bread paired with sweet cranberry aioli sauce

LOBSTER ROLL 16.5
Fresh succulent lobster tossed with celery, fresh parsley, & green onion in a light lemon-garlic cream sauce served on a toasty new England split-top roll.

FRENCH DIP 11
Thinly sliced roast beef w/ melted provolone on a toasted split-top roll au jus on the side and a choice of adding horseradish cream sauce

HOUSE BURGER* 9.5
Here's the beef! Enjoy a classic burger, cooked how you like with tomato & lettuce on a toasted pub bun
+ Fried jalapenos or fried onions
+ Your choice of cheese
+ Bacon 2

JAMESON WHISKEY BURGER* 12
A must try! All-American Angus beef patty, blue cheese crumbles, crispy fried onions served with a house made sweet Whiskey glaze. Served with Fries.

GRILLED CHICKEN SANDWICH 10.5
Garlic-herb marinated grilled chicken breast with melted provolone, on toasted pub bun. House made pickled onion, lettuce & tomato, finished with a tangy mayo-mustard aioli



Ahi Wontons



Par 3 Club Sandwich

PLATES

FISH AND CHIPS 10.5
Made to order. House-made crispy Local Colorado Native beer, hand-battered whitefish served over fries with tartar sauce, & lemon wedge

GORGONZOLA PAPARDELLE WITH
BLACKENED SIRLOIN* 14
Blackened sirloin steak sliced and served over pappardelle pasta tossed in gorgonzola cream sauce with mushrooms & shallots

PENNE ALLA VODKA WITH CHICKEN 13.5
Grilled chicken breast and penne pasta tossed in a creamy pink vodka sauce with red pepper flake, garlic, shallot & fresh parmesan

MARINATED GRILLED CHICKEN
BREAST 11
Juicy marinated grilled chicken breast served over signature cheesy risotto cakes & topped with feta cream sauce, served with chef's vegetables