APPETIZERS

**MILD QUESO**
Yellow queso with green chiles and tomatoes  Cup 6.55  Bowl 7.95

**QUESO BLANCO**
A white queso with roasted poblanos  Cup 6.55  Bowl 7.95

**PIKES PEAK NACHOS**
Corn tortilla chips piled high with seasoned ground beef, queso blanco, pico de gallo, jalapeño, guacamole and sour cream  10.95

**GUACAMOLE**
Made in-house with fresh Hass avocados 9.85

*Tablesides Guacamole Prepared for you tableside. Kick it up a notch with fresh chopped jalapeños 12.99

**VEGGIE QUESADILLA**
Cheddar, Monterey Jack, chipotle aioli, poblano peppers, green and red peppers, and onion. Served with guacamole, sour cream and pico de gallo  11.95

**GRILLED STEAK** **QUESADILLA**
Grilled steak* with Cheddar, Monterey Jack and poblano peppers. Served with guacamole, sour cream and pico de gallo  13.29

**GRILLED CHICKEN QUESADILLA**
Grilled chicken with Cheddar, Monterey Jack and poblano peppers. Served with guacamole, sour cream and pico de gallo  12.50

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SPECIALTY MARGARITAS

**COLORADO SWIRL**
The best of both worlds. Our frozen Colorado Gold Margarita swirled with our homemade frozen Sangria  7.95

**HERRADURA COIN MARGARITA**
Herradura Silver Tequila, Cointreau and fresh lime juice  Reg. 8.95 Grande 10.95

**SKINNY-RITA**
Only 175 calories. Made with fresh orange and lime juices, Milagro Silver 100% Blue Agave Tequila and agave nectar  Reg. 8.50

**THE MAESTRO**
Handmade with double-filtered Maestro Dobel Tequila, Grand Marnier, fresh lime juice and agave nectar  8.95

**COLORADO GOLD**
Margaritaville Gold Tequila, triple sec, and fresh lime juice  Reg. 7.25 Grande 8.25

**TOP-SHELF EL JEFE**
Don Julio Reposado 100% Blue Agave Tequila, Grand Marnier and fresh lime juice  Reg. 9.50 Grande 11.50

**HABANERO MINT MARGARITA**
Espolon Reposado, habanero-infused simple syrup, fresh mint, Cointreau and fresh lime  Reg. 9.50 Grande 11.50

**CUCUMBER MARGARITA**
Fresh cucumber purée, Casamigos Blanco, Grand Marnier and fresh lime juice served on-the-rocks with a chile limón rim  Reg. 9.50 Grande 11.50

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MADE FROM SCRATCH SAUCES

**New Mexico Hatch Green Chile**
Ghost Pepper Caliente
Super hot blend of 8 peppers. Garnished with lime crema and cilantro

**Roasted Jalapeño**
Red Chile

**New Mexico Hatch Green Chile con Carne**
Mex-Chile con Carne

**Mild Queso**
Yellow queso with green chiles and tomatoes

**Queso Blanco**
A white queso with roasted poblanos

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ULTIMATE CHIMICHANGAS

Served with rice, frijoles a la charra and sour cream

**COLORADO CHANGA**
Make it your favorite by choosing your protein  14.50

Seasoned Ground Beef with red chile sauce
Mesquite Smoked Carnitas with roasted jalapeño sauce and garnished with lime crema and cilantro
Grilled Chicken with New Mexico Hatch Green Chile sauce

**STEAK CHANGA**  15.50
With New Mexico Hatch Green Chile sauce

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SOUP AND SALADS

**MEXICAN CHOPPED SALAD**
Grilled chicken breast, chopped greens, roasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with lime-cilantro jalapeño vinaigrette dressing  12.50

**MOUNTAIN MEX SALAD**
Your choice of grilled chicken or smoked carnitas. Field greens with red onions, sweet corn, jicama, roasted pumpkin seeds, black beans, chopped tomatoes, roasted poblano peppers, queso fresco and avocado with a chipotle lime vinaigrette dressing  12.50

**STEAK SALAD**
Substitute Grilled Steak* or Fire-Grilled Garlic Shrimp  Add $1

**SOUP AND SALAD**
Bowl of Tortilla Soup and a mixed green salad with spring mix, tomatoes, toasted pumpkin seeds and tortilla strips in choice of dressing  8.99

**TORTILLA SOUP**
Bowl 6.49
Shredded chicken, rice, Monterrey Jack, avocado and corn tortilla strips

Beverages

San Pellegrino Bottled Water
Unlimited refills of Coffee, Iced Tea, Hot Tea and Coke products
Grilled Chicken Tacos
Grilled chicken, chipotle aioli, lime crema, pico de gallo, avocado and cucumber-jicama slaw

Carnitas Tacos
Shredded pork carnitas topped with chipotle aioli, avocado, grilled pineapple, pico de gallo, cilantro and lime crema

Original Fish Tacos
Seasonal fish grilled with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and lime crema

Grilled Steak Tacos
Grilled steak, mild queso, poblano peppers, pico de gallo, avocado and cilantro

Fire-Grilled Garlic Shrimp Tacos
Garlic shrimp with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and lime crema

Traditional Tacos
Crispy corn or soft flour tortillas filled with your choice of shredded chicken or seasoned ground beef with Cheddar, tomatoes and shredded lettuce

Colorado Specialties
Served with rice and frijoles a la charra

Chile Rellenos
Three crispy rellenos filled with Cheddar and Monterey Jack. Smothered with New Mexico Hatch Green Chile sauce

Poblano de Pollo
Fresh, roasted poblano pepper stuffed with grilled chicken, Monterey Jack, chipotle aioli and tomatillo-corn relish, served with a chile relleno smothered in New Mexico Hatch Green Chile sauce

Chipotle Baby Back Ribs & Relleno Combo
Half rack of slow-cooked, fall-off-the-bone ribs basted with chipotle barbecue sauce with a chile relleno smothered in New Mexico Hatch Green Chile sauce

Chipotle Baby Back Ribs
A full rack of fall-off-the-bone ribs basted with chipotle barbecue sauce

Fajitas For One
Fajitas For Two
Grilled Chicken
16.95
32.50
Grilled Steak*
18.95
34.50
Fire-Grilled Garlic Shrimp
18.95
34.50
Portobello
16.95
32.50

Colorado Signature Sopapillas
Made-to-order, fresh sopapillas served strawberry sauce and agave nectar

One-Pound Triple Layer Belgian Chocolate Cake
One pound of moist, dark chocolate cake laced with caramel sauce and chocolate sauce

One Handcrafted Tamale
Served with rice, beans, fresh flour tortillas

Bean and Cheese Burrito
Refried beans, Cheddar and Monterey Jack smothered with New Mexico Hatch Green Chile sauce

Mexican Chopped Salad
Grilled chicken, chopped greens, roasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with lime-cilantro jalapeño vinaigrette

Chicken Fajitas
Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo

 jegue Steak & Chicken Combo Fajitas
Served with rice, beans and tortilla strips

Lunch Menu
Served Monday – Saturday, 11 am – 3 pm

Lunch MargaRita or Sangria
Rocks 2.99
Frozen 3.99

Colorado Combination Platter
Select any two of the following: chicken or beef crispy taco; chicken enchilada smothered in New Mexico Hatch Green Chile sauce; beef or cheese enchilada smothered in red chile sauce; or chile relleno smothered in New Mexico Hatch Green Chile sauce. Served with rice and refried beans

Colorado-Style Cheese Enchiladas
Cheddar, Monterey Jack, onions and cilantro. Topped with Tex-Mex Chile con carne sauce

Seasoned Ground Beef or Chicken
Beef with red chile sauce or chicken with New Mexico Hatch Green Chile sauce

Handcrafted Tamales
Served with rice and black beans

Green Chile-Chicken Tamale
Two handmade tamales made with diced chicken, poblano peppers, green chile. Monterey Jack and spicy queso blanco wrapped in handmade masa, smothered with New Mexico Hatch Green Chile sauce

Mesquite-Smoked Carnitas Tamale
Two homemade tamales stuffed with pork carnitas, red mole, poblano peppers and queso quesadilla cheese wrapped in handmade masa with roasted jalapeño sauce and garnished with lime crema and cilantro

Desserts
Served with soft corn tortillas or lettuce cups upon request

Grilled Chicken
16.95
32.50
Grilled Steak*
18.95
34.50
Fire-Grilled Garlic Shrimp
18.95
34.50
Portobello
16.95
32.50

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32.50
Grilled Steak*
18.95
34.50
Fire-Grilled Garlic Shrimp
18.95
34.50
Portobello
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Colorado Specialties
Served with rice and frijoles a la charra

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Poblano de Pollo
Fresh, roasted poblano pepper stuffed with grilled chicken, Monterey Jack, chipotle aioli and tomatillo-corn relish, served with a chile relleno smothered in New Mexico Hatch Green Chile sauce

Chipotle Baby Back Ribs & Relleno Combo
Half rack of slow-cooked, fall-off-the-bone ribs basted with chipotle barbecue sauce with a chile relleno smothered in New Mexico Hatch Green Chile sauce

Chipotle Baby Back Ribs
A full rack of fall-off-the-bone ribs basted with chipotle barbecue sauce

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One Handcrafted Tamale
Served with rice, beans, fresh flour tortillas

Bean and Cheese Burrito
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Mexican Chopped Salad
Grilled chicken, chopped greens, roasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with lime-cilantro jalapeño vinaigrette

Chicken Fajitas
Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo

Fire-Grilled Garlic Shrimp Tacos
Garlic shrimp with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and lime crema

Traditional Tacos
Crispy corn or soft flour tortillas filled with your choice of shredded chicken or seasoned ground beef with Cheddar, tomatoes and shredded lettuce

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