**APPETIZERS**

**MILD QUESO**
Yellow queso with green chiles and tomatoes  Cup 6.79  Bowl 7.99

**QUESO BLANCO**
A white queso with roasted poblanos  Cup 6.79  Bowl 7.99

**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  9.99

**Tablesides Guacamole**
Prepared for you tableside. Kick it up a notch with fresh chopped jalapeño  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  10.99

**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

**CAMARONES BAJA**
Four jumbo shrimp stuffed with peppered Gouda and jalapeño, wrapped in honey-cured bacon and grilled. Served with lemon garlic butter  13.99

**MOUNTAIN MEX BURRITOS**
Wrapped in a fresh, handmade flour tortilla topped with melted cheese. Served with rice and sour cream

**BEAN AND CHEESE BURRITO**
Refined beans, Cheddar and Monterey Jack smothered in New Mexico Hatch Green Chile sauce  11.99

**ALL-BEEF BURRITO**
No beans, just more seasoned ground beef with red chile sauce  14.75

**MOUNTAIN MEX BURRITO BOWL**
Rice, black beans and chipotle aioli topped with avocado, lime crema, shredded lettuce, pico de gallo, Victor’s Sauce and your choice of:
- Grilled Chicken with cucumber-jicama slaw  13.99
- Fire-Grilled Garlic Shrimp with pineapple and cucumber-jicama slaw  14.99
- Grilled Steak*  14.99
- Portobello Mushrooms  14.99

**ULTIMATE BURRITO**
Make it your favorite by choosing your protein, black, refried or charro beans and sauce  13.95

Protein:
- Seasoned Ground Beef
- Grilled Chicken
- Portobello Mushrooms

Determinations:
- Shredded Chicken
- Mesquite-Smoked Carnitas
- Grilled Steak* Add $1

**NEW MEXICAN SALADS**
Shredded chicken, rice, Monterey Jack, avocado and corn tortilla strips served with guacamole, sour cream and pico de gallo  12.50

**MADE FROM SCRATCH SAUCES**

<table>
<thead>
<tr>
<th>Sauce Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Mexico Hatch Green Chile</td>
<td>Super hot blend of peppers. Garnished with lime crema and cilantro</td>
</tr>
<tr>
<td>Ghost Pepper Caliente</td>
<td>Roasted Jalapeño</td>
</tr>
<tr>
<td>Red Chile</td>
<td>Yellow queso with green chiles and tomatoes</td>
</tr>
<tr>
<td>Tex-Mex Chile con Carne</td>
<td>Queso Blanco</td>
</tr>
</tbody>
</table>

**BEVERAGES**

- Unlimited refills of Coffee, Iced Tea, Hot Tea and Coke products

- San Pellegrino Bottled Water

**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  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 served on-the-rocks with a chile limón rim  Reg. 7.25  Grande 8.25

**TOP-SHELF EL JEBE**
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 juice  Reg. 9.50  Grande 11.50

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

**ULTIMATE CHIMICHANGAS**
Served with rice, refried or la charra and sour cream

**COLORADO CHANGA**
Make it your favorite by choosing your protein  13.79
- 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**  14.79
With New Mexico Hatch Green Chile sauce

**MEXICAN CHOPPED SALAD**
Grilled chicken breast, chopped greens, toasted 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, toasted pumpkin seeds, black beans, chopped tomatoes, roasted poblano peppers, queso fresco and avocado with a chipotle lime vinaigrette dressing  12.50

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

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

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

**San Pellegrino Bottled Water**
Unlimited refills of Coffee, Iced Tea, Hot Tea and Coke products

Our refined beans and frijoles a la charra contain bacon. Zero trans-fat cottonseed oil used for all fried products. Zero trans-fat canola oil and Extra Virgin Olive Oil used for all salad dressings.

*These items may be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are unable to split checks on parties of 12 or more.

[Vegetarian Item]
FIRE-GRILLED STREET TACOS

Straight from the heart of Mexico—fire-grilled corn tortillas filled with melted cheese, roasted habanero salsa, roasted jalapeño peppers, pico de gallo, cilantro, avocado and lime crema.

All fire-grilled street tacos are made with soft corn tortillas, and served with black beans and rice.

<table>
<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>Grilled Chicken</td>
<td>$15.49</td>
</tr>
<tr>
<td>Carnitas</td>
<td>$15.49</td>
</tr>
<tr>
<td>Fire-Grilled Garlic Shrimp</td>
<td>$15.99</td>
</tr>
<tr>
<td>Grilled Steak</td>
<td>$15.99</td>
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</tbody>
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MOUNTAIN MEX TACOS

All Mountain Mex tacos are created with made from scratch flour tortillas and are served with black beans and rice. Available with soft corn tortillas or lettuce cups upon request.

<table>
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</table>
| Grilled Chicken Tacos | \n*Grilled chicken, chipotle aioli, lime crema, pico de gallo, avocado and cucumber-jicama slaw (3) 14.95*
| Carnitas Tacos | \n*Shredded pork carnitas topped with chipotle aioli, avocado, grilled pineapple, pico de gallo, cilantro and lime crema (3) 14.95*
| Original Fish Tacos | \n*Seasonal fish grilled with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and lime crema (3) 15.70*

COLORADO SPECIALTIES

Served with rice and frijoles a la charra.

<table>
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| Chiles Rellenos | \n*Three crispy rellenos filled with Cheddar and Monterey Jack. Smothered with New Mexico Hatch Green Chile sauce 14.49*
| Poblano De Pollo | \n*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 15.99*
| Chipotle Baby Back Ribs & Relleno Combo | \n*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 18.99*
| Chipotle Baby Back Ribs | \n*A full rack of fall-off-the-bone ribs basted with chipotle barbecue sauce 19.99*

FRONT RANGE FAJITAS™

Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Served with fresh flour tortillas. Available with soft corn tortillas or lettuce cups upon request.

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| Grilled Chicken Fajitas | \n*Fajitas For One 16.95 Fajitas For Two 32.50*
| Grilled Steak or Steak Fajitas | \n*Fajitas For One 18.95 Fajitas For Two 34.50*
| Fire-Grilled Garlic Shrimp Fajitas | \n*Fajitas For One 18.95 Fajitas For Two 34.50*
| Portobello Fajitas | \n*Grilled portobello mushroom, onion, and green red peppers 16.95 Fajitas For Two 32.50*

COLORADO SIGNATURE SOPAPILLAS

Made-to-order, fresh sopapillas served with strawberry sauce and agave nectar 4.99

DESSERTS

GREEN CHILE—CHICKEN TAMALES

Two handcrafted 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 14.25

MESQUITE—SMOKED CARNITAS TAMALES

Two homemade tamales stuffed with pork carnitas, red mole, poblano peppers and queso quesadilla cheese wrapped in handmade masa with roasted jalapeno sauce and garnished with lime crema and cilantro 14.25

LUNCH

Served Monday – Saturday, 11 am– 3 pm

<table>
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| Lunch Margarita or Sangria | \n*Rocks 2.99 Frozen 3.99*
| Colorado Combination Platter | \n*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 12.50*
| Colorado—Style Cheese Enchiladas | \n*Two enchiladas filled with Cheddar and Monterey Jack, onions and cilantro. Topped with Tex-Mex Chile con Carne sauce. Served with rice and refried beans 12.50*
| Soup and Salad | \n*Bowl of Tortilla Soup and a mixed green salad with spring mix, tomatoes, roasted pumpkin seeds and tortilla strips tossed in choice of dressing 8.99*
| Beef and Bean Burrito | \n*Seasoned ground beef and refried beans and smothered in red chile sauce. Served with rice and sour cream 12.50*

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| Bean and Cheese Burrito | \n*Refried beans, Cheddar and Monterey Jack smothered with New Mexico Hatch Green Chile sauce. Served with rice and sour cream 11.59*
| Mexican Chopped Salad | \n*Grilled chicken, chopped greens, roasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with lime-cilantro jalapeno vinaigrette dressing 11.99*
| Chicken Fajitas | \n*Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Served with fresh flour tortillas 13.79*
| Grilled Steak or Steak & Chicken Combo Fajitas | \n*Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Served with fresh flour tortillas 14.99*