



11AM - 9:30PM DAILY BLUERIVERBISTRO.COM

APPETIZERS

SINGLE | COUPLE | FAMILY

HONEY + CASHEW BRIE

cracker bread, granny smith apple, sour cherry jam ¹⁴ | ²⁶ | ⁵⁰

CRISPY TIGER SHRIMP

sweet + spicy jalapeño dipping sauce
¹⁵ | ²⁷ | ⁵³

DANTE'S CRAB CAKES

jumbo lump crabmeat, old bay aioli
¹⁵ | ²⁷ | ⁵³

CAPRESE [MGF]

fresh mozzarella, beefsteak tomato, basil infused olive oil, baguette
¹³ | ²⁴ | ⁴⁶

FRIED CALAMARI

white balsamic + shallot vinaigrette
¹² | ²² | ⁴³

BUFFALO STYLE CAULIFLOWER

bleu cheese dipping sauce ¹³ | ²⁴ | ⁴⁶

charred BRUSSELS SPROUTS [GF] [V]

shaved almonds, honey-dijon infusion
¹³ | ²⁴ | ⁴⁶

toasted JALAPENO + CHEESE RAVIOLIS

pico de gallo, avocado + sour cream mousse ¹² | ²² | ⁴³

SOUP + SALAD

SINGLE | COUPLE | FAMILY

CREAM OF TOMATO BASIL SOUP ⁴ | ⁶ | ²⁰

HOUSE FOCACCIA

extra virgin olive oil + aged balsamic ⁸

BISTRO GARDEN [GF]

radish, cauliflower, tomato, cucumber, feta cheese, pine nut, spring mix, balsamic vinaigrette ¹³ | ²⁴ | ⁴⁶

CAESAR [GF]

romaine, avocado-caesar dressing, parm crisp ¹³ | ²⁴ | ⁴⁶

BUTTER LEAF [MGF]

fried avocado, feta, tomato, truffled caper-lime vinaigrette ¹² | ²⁴ | ⁴⁶

PICKLED BABY BEETS [GF]

candied walnut goat cheese, red quinoa, spinach, spiced butternut squash vinaigrette ¹³ | ²⁴ | ⁴⁶

BLUE RIVER [GF] ^{*lunch only}

spring mix, chicken walnut salad, blue cheese crumbles, tomato, avocado, choice of dressing ¹⁴ | ²⁶ | ⁵⁰

COBB SALAD [GF] ^{*lunch only}

spring mix, diced grilled chicken, blue cheese crumbles, bacon, tomato, hard-boiled egg, choice of dressing
¹⁴ | ²⁶ | ⁵⁰

SANDWICHES + BURGERS

SERVED WITH CHOICE OF CHIPS, FRIES, GARDEN SALAD, SOUP

PO'BOY ¹⁶ ^{*lunch only}

crispy shrimp, fried pickles, goat cheese tartar, lettuce, tomato on hoagie

grilled SALMON BLT [MGF] ¹⁷ ^{*lunch only}

gruyere cheese, red pepper aioli on brioche bun

CRISPY CHICKEN SANDWICH ¹⁵ ^{*lunch only}

cajun fried chicken, honey chipotle mayo, lettuce, tomato, onion, cheddar on sourdough

PASTAS

SINGLE | COUPLE | FAMILY

CHICKEN MARSALA ^{*dinner only}

wild mushrooms, roasted shallots, sweet marsala wine sauce, fettuccine, grilled asparagus ²⁸ | ⁵¹ | ⁹⁹

PENNE MONZA FRESCA [MGF]

Red Bird Farms chicken, pancetta, tomato, green onion, basil, garlic cream, fresh mozzarella ²⁶ | ⁴⁷ | ⁹²

PENNE ROBERTO [MGF]

beef tips, asparagus, green onion, tomato, spicy chipotle + cilantro pesto, avocado, parmesan ²⁵ | ⁴⁵ | ⁸⁸

ENTREES

SINGLE | COUPLE | FAMILY

pan roasted BEEF TENDERLOIN

citrus compound butter, red wine demi-glace, crispy asparagus, roasted fingerling potato ⁴² | ⁷⁶ | ¹⁴⁸

PAELLA [GF] ^{*dinner only}

saffron infused bomba rice, andouille sausage, chicken thigh, shrimp, tomato, green pea ³² | ⁵⁸ | ¹¹³

porcini-dusted SAKURA FARMS PORK CHOP ^{*dinner only}

colorado zucchini, wild mushroom forbidden rice risotto, breckenridge bourbon bacon jam ³⁶ | ⁶⁵ | ¹²⁷

KEEMA [GF] [V] ^{*dinner only}

slow-cooked lentils, arbol chili, tofu crumble, tomato, cilantro, yellow curry, jasmine rice ²⁴ | ⁴⁴ | ⁸⁵
add red bird farms chicken, tiger shrimp, salmon

slow-roasted BUFFALO SHORT RIBS:

cauliflower puree, butternut squash spaetzle, shaved fennel ³⁵ | ⁶³ | ¹²⁴

pinenut crusted SCOTTISH SALMON:

caprese risotto, lemon butter sauce, fresh basil pesto, winter squash ³⁰ | ⁵⁴ | ¹⁰⁶

FOR THE KIDS

CHICKEN STRIPS: fries or garden salad

GRILLED CHEESE: fries or garden salad

CHEESEBURGER: fries or garden salad

FETTUCCHINE: marinara, plain butter, basil pesto, or alfredo

CHEESE RAVIOLI: marinara, plain butter, basil pesto, or alfredo

SPICY ITALIAN [MGF] ¹⁴ ^{*lunch only}

soppressata, capicola, ham, lettuce, tomato, onion, swiss, red chili evoo, red wine vinegar, hoagie

CHICKEN WALNUT SANDWICH [MGF] ¹⁴ ^{*lunch only}

chicken walnut salad, lettuce, tomato, avocado on croissant

EAGLE ROCK RANCH BURGER [MGF] ¹⁵ ^{*lunch only}

blue cheese, applewood smoked bacon, lettuce, tomato, onion

CHICKEN PARMESAN ^{*dinner only}

melted mozzarella, angel hair pasta, marinara ²⁴ | ⁴⁴ | ⁸⁵

TORTELLINI CARBONARA

ricotta stuffed pasta, pancetta, garlic cream sauce, pea ²⁵ | ⁴⁷ | ⁹²

SHRIMP + SAUSAGE [MGF]

tiger shrimp, andouille sausage, roasted red pepper pesto cream sauce, red onion, spinach, penne, parmesan
²⁵ | ⁴⁷ | ⁹²

homemade DESSERTS

NEW YORK STYLE CHEESECAKE

pistacio biscotti crust, berry coulis ⁹

triple layer CHOCOLATE MOUSSE CAKE

higgles vanilla ice cream ¹¹

house-made CINNAMON ROLLS

candied bacon, cream cheese frosting, bourbon caramel ¹¹

[V]-VEGAN

[GF]-GLUTEN-FREE

[MGF]-CAN BE WITH MODIFICATIONS

BISTRO MARTINIS

SINGLE | BATCH

- VODKA**
- PEAR GINGER MINT 13 | 33
breckenridge pear, ginger shrub, mint, lime
 - LIMONCELLO DROP 14 | 35
house limoncello, skyy vodka, combier liqueur d'orange, lemon
 - VIOLETTE FEMME 14 | 35
skyy vodka, golden moon crème de violette, elderflower liqueur, fresh lemon, champagne
 - DIRTY JALAPENO 14 | 35
tito's vodka, jalapeno olive brine
 - ELDERFLOWER-PEAR 13 | 33
breckenridge pear, elderflower liqueur, lemon
 - CUCUMBER GULCH 12 | 30
breckenridge vodka, cucumber, lime, simple
 - ESPRESSO 12 | 30
bistro cold brew vodka, kahlua, irish cream
 - SCOOTER'S DARK SIDE 13 | 33
bistro strawberry vodka, basil, aged balsamic, lemon, simple
 - SNICKER'S 12 | 30
breckenridge vodka, irish cream, chocolate liqueur, hazelnut
 - CHAMPAGNE DREAMS 12 | 30
pama liqueur, triple sec, orange, champagne

- GIN**
- B.A. BEE'S KNEES 15 | 38
tom cat barrel-aged gin, house limoncello, honey syrup
 - WALK IN THE WOODS 13 | 33
st. george's gin, grapefruit shrub, tarragon simple, muddled herbs
 - PENDENNIS 13 | 33
mythology gin, giffard abricot du roussillon, fresh lime, angostura bitters

- TEQUILA**
- TEQUILA SOUR 13 | 33
espolon blanco, leopold brothers blackberry liqueur, cointreau, lime, agave
 - ROASTED CHILE 15 | 38
union mezcal, abricot du roussillon, jalapeno simple, fresh lime
 - PALOMA 13 | 33
espolon blanco, elderflower liqueur, capelletti, ruby red, cucumber
 - SMOKEHOUSE 14 | 35
vida del maguey mezcal, falernum, ginger shrub, muddled lemon + lime
 - CRIME OF PASSION 14 | 35
espolon blanco, aperol, passionfruit, tarragon simple, beet essence

- WHISKEY**
- MAGRUDER 14 | 35
buffalo trace, averna amaro, giffard aricot du roussillon, lemon
 - BROWN DERBY 13 | 33
buffalo trace, lemon, grapefruit shrub, agave, angostura bitters
 - PAPER PLANE 14 | 35
breckenridge whiskey, averna amaro, aperol, lemon
 - GINGER MANHATTAN 15 | 38
breckenridge whiskey, ginger shrub, dolin rouge, angostura bitters
 - BRECKENRIDGE SIDECAR 15 | 38
breckenridge whiskey, combier, lemon

COCKTAILS

SINGLE | BATCH

ROCKY MOUNTAIN COLUMBINE 10 | 25
breck vodka, elderflower liqueur, ruby red, champagne

BISTRO SANGRIA 10 | 25
sparkling rose, blackberry liqueur, ginger shrub, brandy, orange

STRAWBERRY COLLINS 12 | 30
bistro strawberry vodka, lemon, cucumber, agave, soda

GRAPEFRUIT NEGRONI 12 | 30
breckenridge gin, capelletti, dolin rouge, grapefruit shrub

MARGARITA 11 | 25
lunazul, combier, fresh lemon, fresh lime, fresh orange, agave

OLD FASHIONED 12 | 25
breckenridge bourbon, bitters, simple, orange, amarena cherry

MOSCOW MULE 11 | 25
breckenridge vodka, ginger shrub, falernum, muddled lemon + lime, soda

PASSIONFRUIT CAIPIRINHA 12 | 30
cachaça, passionfruit, lime, agave

WINE

HALF BOTTLE | BOTTLE

BUBBLES

LAURENT PERRIER, Brut, 187mL, FRA 25
ROEDERER, Brut, 375mL, CA 40

WHITE

SONOMA CUTRER, Chard, Russian River 28 55
STOLLER, Chard, Dundee Hills 24 48
CAKEBREAD CELLARS, Chard, Napa 39 78
Kim Crawford, Sauv Blanc, NZ 22 43
PAULINE, Sancerre, FRA 39 78
CAPOSALDO, Pinot Grigio, ITA 18 35
WHISPERING ANGEL, Rose, FRA 28 56
HEINZ EIFEL, Gewurtztraminer, GER 20 40
GROONER, Grüner Veltliner, AUS 20 39

RED

EXPEDITION, Cab.Sauv., Walla Walla 26 51
JUSTIN "Isosceles", Cab Blend, Paso Robles 50 100
DOMINIO IV, Pinot Noir, Willamette 29 58
EMERITUS, Pinot Noir, Russian River 50 100
ST. FRANCIS, Merlot, Sonoma 24 47
ORIN SWIFT "8 YEARS", Zinfandel, CA 43 86
LUGI BOSCA, Malbec, ARG 28 52
DAOU "PESSIMIST", Syrah, Paso Robles 26 52
CORDERO Monfalletto, Barolo, Piedmont 63 125
NUMANTHIA Termes, ESP 30 59
MARCHESI D'Asti, Barbera, Piedmont 22 43

BEER

BOTTLE | SIXPACK

Ska Brewing, TRUE BLONDE ALE, 5.0% 6 24
Dry Dock Brewing, AMBER ALE, 5.8% 6 24
Ska Brewing, MODUS HOPERANDI IPA, 6.8% 6 24
Avery Brewing, ELLIE'S BROWN ALE, 5.5% 6 24
Left Hand Brewing, MILK STOUT, 6.0% 6 24
COORS LIGHT 5 20
BUDWEISER 5 20
STELLA ARTOIS 5 20
Holidaily, FAVORITE BLONDE, 5.0% [GF] 9 36
SNOW CAPPED CIDER, 6130' DRY, 6.9% [GF] 6 24