

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Apples & Toasted Ciabatta 16

SHORT RIB POUTINE

All Natural Colorado Short Ribs, French Fries, Cheese Curds, Cheddar Cheese, smothered in Brown Gravy 16

SQUASH FRIES GF

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce 15

DUCK EGGROLLS

Duck Confit, Yellow Curry, Red Onions, Carrots, Cabbage with Mango Sweet Chile 16

JALAPENO POPPERS GF

Bacon-Wrapped Jalapeños stuffed with Cheddar, Gorgonzola & Cream Cheese 15

HOT WINGS GF

Your Choice of Traditional Buffalo (with gorgonzola), Sambal Garlic Chili (with bean sprouts) Or Habanero
1/2 Dz 9 — Full Dz 18

SOUPS

DUCK FRENCH ONION

Duck Confit, Sweet Onions, Red Onions, Shallots, Garlic, Duck Stock, Crostini, Gruyere Cheese 13

BUTTERNUT SQUASH CURRY

Roasted Butternut Squash, Yellow Curry, Lemongrass Stock, Coconut Milk Topped with Fried Basil and Sweet Soy (Vegan) 8/14

GUMBO YA YA

Chicken, Andouille Sausage, Crawfish Tails, Okra, Onions, Celery, Red & Green Bell Peppers, Garlic, Shallots, Dark Roux Served with Rice 9/16

SALADS

Add Blackened Tofu 6/ Grilled Chicken 9/ Blackened Salmon 14

HOUSE GF

Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 15

PICKLED BEET GF

House Pickled Red & Gold Beets, Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, with Champagne Vinaigrette 18

AVOCADO & SALMON GF

6oz Sustainable Kochi Chili Crusted Salmon, Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Red & Green Onions with Ginger Lime Vinaigrette 24

CAESAR SALAD

Baby Gem Lettuce, Fresh Avocados, Heirloom Baby Tomatoes, Croutons with Roasted Garlic Caesar Dressing 15

ATOMIC CHICKEN

Breaded Chicken Tenders tossed in House BBQ Wing Sauce, Bibb Lettuce, Carrots, Red & Green Onions, Cherry Tomatoes, Gorgonzola, Bacon Bits with Roasted Garlic Ranch Dressing 19

CHICKEN WALDORF

Roasted Local Chicken, Organic Mixed Greens, Red & Green Onions, Carrots, Green Apples, Walnuts, Gorgonzola with Roasted Apple Vinaigrette 19

THE FLORADORA SALOON

WINTER LUNCH MENU 2024

M-F 11AM-2:30PM

ENTREE

FERGUSON FARM PRIME CUT GF

12 oz Locally Raised Grass Fed Beef, Truffle French Fries, Grilled Marinated Asparagus with Port Wine Demi-Glace 36

SESAME GINGER GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard, with Yellow Coconut Curry (vegan) 27

COCONUT CURRY MUSSELS

PEI Mussels, Red Curry, Coconut Milk, Julienned Vegetables, Bean Sprouts, Wonton Strips 24

CRISPY SALMON FISH TACOS

2 Tacos Served with Asian Slaw, Mango Salsa in Wonton Shells with Sweet Soy Drizzle Small Salad with Ginger Lime Vinaigrette 23

FISH N CHIPS

Sustainably Caught Tempura Battered Cod, Cole Slaw, French Fries with Tartar Sauce 24

COCONUT SHRIMP

Fresh Yakisoba Noodles, Garlic, Ginger, Tamari, Sautéed Bok Choy, Coconut Curry Broth & Sweet Soy 28

PHO GF

Thinly Sliced Kobe Beef, Rice Noodles, Duck Bone Broth, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Garlic & Jalapenos, Dried Serrano Chiles 23

DIABLO BOWL

Pulled Chicken, Ramen Noodles, Spicy Coconut Yellow Curry Broth, Julienned Vegetables served with Bean Sprouts & Tempura Jalapeños 23

SANDWICHES

Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

THE BOY

Turkey, Center Cut Bacon, Pepper Jack Cheese, Butter Leaf, Tomatoes, Basil, Avocado, Chipotle Aioli on Fresh Local Ciabatta 22

SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli on Fresh Local Baguette With Duck Bone Broth 24

MUSHROOM PHILLY

Oyster Mushroom Medley, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts, Kale with Sambal Chili Honey Aioli on Fresh Local Baguette 21

CHICKWICH

Fried Marinated Chicken Breast, Muenster, House Coleslaw, Dill Pickles Local Honey Aioli on Potato Bun 22

No substitutions

Inform your server of food allergies/ 3% Kitchen Love applied to all tickets in response to wage disparity/ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

BETWEEN THE BUNS

Grass-Fed Beef from Ferguson Family Ranch in Ridgway, CO
Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese, Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 24

MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes, and Dill Pickles with Chipotle Aioli on Potato Bun 24

FRIED PICKLE BURGER

Tempura Fried Pickles, Muenster Cheese, Bibb Lettuce, Tomatoes with Roasted Garlic Ranch on Potato Bun 23

PALEO BURGER GF

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms, Avocado, Bibb Lettuce, Tomatoes and Dill Pickles Lemon Herb Aioli with Sweet Potato Hash 23 (Bun/Sides Not Included)

GINGER TOFU VEGGIE BURGER

Bean Sprouts, Avocado, Tomato, Bibb Lettuce and Pickled Ginger with Sambal Chili Honey Aioli on Potato Bun 21

BASIC BURGER

Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 19

\$2 Cheese - Tillamook Cheddar/ Muenster/ Pepper Jack/ Gruyere/ Provolone/ Brie/ Gorgonzola

\$2 Toppings - Oyster Mushroom Medley / Caramelized Onions / Pico de Gallo / Kimchi / Slaw / Chimichurri / Aioli / Ranch Dressing / Fresh Jalapeno

\$3 Toppings - Center Cut Bacon / Fresh Avocado / Fried Avocado / Local Free Range Egg

SIDES

French Fries	8
Truffle Fries	10
Sweet Potato Chips	8
Edamame	8
Fish Taco	5
Crispy Avocado Taco	5
3 Chicken Fingers Cole Slaw & Honey Mustard	14
Bacon Mac N Cheese with Green Chili	14
Pico de Gallo	2
Grilled Marinated Asparagus	10



Floradora
Saloon