

The ROSEDALE

SNACKS + APPETIZERS

Smoked Trout	8.95	Lobster & Artichoke Dip	12.95
house smoked trout* dip served with bread		Maine Lobster*, artichokes, grana padana, served with bread	
Blistered Brussels V GF	7.95	Chef's Board	16.50
flash fried, cilantro lime vinaigrette, grana padana (candied bacon +3)		3 meats, 2 cheeses, accouterments	
Truffle Fries V	7.50	Corn Fritters V	7.95
truffle oil, grana padana, rosemary aioli		crispy corn, smoked gouda and jalapeno fritters, served with chipotle aioli	
Smoked Wings GF	10.25	Chicken Tenders	9.95
1lb jumbo wings, smoked in-house, flash fried with choice of sauce: buffalo, jalapeño gold, fiery chipotle, BBQ, garlic hound, or naked		hand-cut, buttermilk battered fried chicken*, fresh cut fries (tossed in buffalo sauce or jalapeño gold +1)	
Pulled Pork Croquettes	8.50	BBQ Tots	10.25
grits, marinated pulled pork, chipotle aioli		cheddar and jack cheese, pickled jalapenos, sour cream and house-smoked pulled pork	

FROM THE SEA

Raw Oysters* GF	MKT	Mussels & Fries	13.50
on the half shell, always fresh, arriving daily, mignonette, cocktail sauce		full pound of PEI mussels* served with fresh cut fries and your choice of preparation:	
	choice of:	- white wine & garlic	
Grilled Oysters*		- beer & bacon	(half pound 8.50)
three	8.95		
½ dozen	14.95	Crab Cakes	14.95
dozen	24.95	pan fried and served with remoulade	

SOUPS + GREENS

choice of dressing: cilantro lime vinaigrette, ranch, blue cheese, balsamic vinaigrette

add to any salad

blue cheese crumbles +1, bacon* +2, candied bacon +3, grilled, blackened or fried chicken* +5,

Caesar Salad V GF	7.50	Southwest Salad V GF	8.50
romaine heart, shaved parmesan, croutons, house-made caesar dressing* (anchovies* +2)		greens, roasted corn, black beans, avocado, tomatoes, cilantro lime vinaigrette (we recommend adding blackened chicken)	
The House Salad V GF	8.95	Simple Salad V GF	6.00
greens, avocado, roasted nuts, goat cheese, dried cranberries, balsamic vinaigrette (we recommend smoked salmon or steak)		greens, tomato, cucumber	
Soup & Salad	8.95	Seafood Chowder GF	5.50 9.50
cup of house-made seafood chowder* or french onion soup, side salad		thick and rich house-made chowder*, served with crackers	
		French Onion Soup GF	4.50 8.00
		caramelized onions, rich broth, toasted baguette, swiss	

V = Vegetarian VE = Vegan GF = Gluten Free

HOUSE FAVORITES

- Steak Sandwich** 14.95
sliced flatiron steak*, au poivre sauce, arugula, kale, tomato, pickled onions, baguette
- Steak Frites** 18.50
sliced flat iron steak*, chimichurri, served with fresh cut fries
- Fish & Chips** 14.95
wild cod*, beer battered and fried, slaw, tartar sauce, malt vinegar, served with fresh cut fries
- Baked Mac & Cheese** 12.50
chicken* and bacon*, parsley, gouda, cheddar, jack

original mac available upon request 9.00

TAPPED: BEER TOUR SERIES

Join us every month as we celebrate great craft brewers with a special pairing.

5 courses + 5 brews
7PM

(In addition to a great evening all ticket holders get \$1 off brews from our Beer Of the Month every visit during the feature month)

Upcoming Brewers

- September 28th Denver Beer Company
October 26th Prost Brewing
November 16th Oskar Blues / Cigar City
December 21st Crooked Stave

Check out all our events & get your tickets at

WWW.THEROSEDALEDENVER.COM

SIDES

- Greens** 5.00
Fries 4.00
Tots 4.00
Fountain Drinks 2.00
Fresh Brewed Ice Tea 2.50
Coffee or Hot Tea 3.00

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SANDWICHES + BURGERS

Burgers are cooked to order with pink or no pink
Served with fries, tots or greens
substitute brussels +1.5 veggie patty n/c, chicken breast +1

ADD ON:
cheese +1, mushrooms +1, jalapeños +1, avocado +1.5, bbq or jalapeno gold +1, onion straws +1, bacon* +2, candied bacon +3, gluten free bread +2

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- Classic Cheeseburger*** 10.00
lettuce, tomato, cheddar, brioche bun
make it a double +4.00
- Rosedale Burger*** 12.50
candied bacon*, cheddar, rosemary aioli, lettuce, tomato, brioche bun
- Crimini Truffle Burger*** 13.25
mushrooms, swiss cheese, truffle mayo, lettuce, tomato, brioche bun
- Veggie Burger V** 11.25
house-made veggie patty, lettuce, tomato, chipotle aioli, brioche bun

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Fried Chicken Sandwich 11.95
country fried chicken*, chipotle mayo, pickles, brioche bun (buffalo sauce or jalapeño gold +1)

Rueben 13.50
seared pastrami, swiss cheese, sauerkraut, toasted rye, side of russian dressing

Smoked Salmon Club 13.95
house smoked atlantic salmon*, greens, tomato, bacon, tarragon aioli, wheat toast

Pulled Pork Sandwich 11.75
pulled pork*, BBQ sauce, pickled onions, brioche bun

Black & Blue Chicken 12.50
blackened chicken* breast, gorgonzola, greens, tomato, brioche bun

WHEN WE'RE OPEN

Monday – Wednesday 11am - 11pm
Thursday - Friday 11am - Midnight
Saturday 9am - Midnight
Sunday 9am - 10:30pm

WHEN WE'RE HAPPY

Join us for Happy Hour!

Monday - Saturday
3pm - 6:30pm & Sunday 3pm - close

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*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.