



Group/Private Dining Menu Guidelines

Groups of 15 and more are required to prepare a custom menu

Our menu features house smoked meats, fish and lots of favorite traditional (and not so traditional) sides, perfect for a social event. You may choose a variety of options from our current menu for your occasion. **All items will be served family style and continuously to guests until all guests are satisfied, except dessert and a la carte Smokehouse Breads.**

**We can readily accommodate vegetarians and dietary restrictions with advance notice.*

**Prices listed below are exclusive of beverages, tax, facilities fee, Larimer Historic Preservation fee and gratuity*

Reception Events:

Please select your items from our reception menu

Reception Menu A - \$15 per person
Choice of three items

Reception Menu B - \$25 per person
Choice of six items

Lunch Events :

Please select your items from our group/private dining menu

**Dessert may be added to any lunch menu for an additional \$5 per person*

Sandwich & a Drink - Individually Plated - \$20 per person

Loaded house chips for the table and the guests' choice of three sandwiches (pulled chicken, pulled pork or smoked salmon) and a soda, ice tea, Arnold Palmer or lemonade. Served with coleslaw, choice of sweet potato fries, steak fries, house chips or mixed greens.

Family Style Lunch Menu - \$25 per person

Choice of two starters and two proteins. Served with coleslaw & your choice of bacon black beans or bacon baked beans.

Dinner Events:

Please select your items from our group/private dining menu

Family Style Dinner Menu A - \$35 per person

Choice of three starters, two proteins, choice of one side and one dessert.
Served with coleslaw & your choice of bacon black beans or bacon baked beans.

Family Style Dinner Menu B - \$45 per person

Choice of three starters, three proteins, choice of two sides and one dessert.
Served with coleslaw & your choice of bacon black beans or bacon baked beans.

Looking to add more...

Additional Appetizers \$3 per person

Additional Sides \$5 per person

Smokehouse Breads available upon request

Additional Proteins available upon request



Group/Private Dining Menu Guidelines

Groups of 15 and more are required to prepare a custom menu

Our menu features house smoked meats, fish and lots of favorite traditional (and not so traditional) sides, perfect for a social event. You may choose a variety of options from our current menu for your occasion. **All items will be served family style and continuously to guests until all guests are satisfied, except dessert and a la carte Smokehouse Breads.**

**We can readily accommodate vegetarians and dietary restrictions with advance notice.*

**Prices listed below are exclusive of tax and gratuity*

Reception Events:

Please select your items from our reception menu

Reception Menu A - \$15 per person
Choice of three items

Reception Menu B - \$25 per person
Choice of six items

Lunch Events :

Please select your items from our group/private dining menu

**Dessert may be added to any lunch menu for an additional \$5 per person*

Sandwich & a Drink - Individually Plated - \$20 per person

Loaded house chips for the table and the guests' choice of three sandwiches (pulled chicken, pulled pork or smoked salmon) and a soda, ice tea, Arnold Palmer or lemonade. Served with coleslaw, choice of sweet potato fries, steak fries, house chips or mixed greens.

Family Style Lunch Menu - \$25 per person

Choice of two starters and two proteins. Served with coleslaw & your choice of bacon black beans or bacon baked beans.

Dinner Events:

Please select your items from our group/private dining menu

Family Style Dinner Menu A - \$35 per person

Choice of three starters, two proteins, choice of one side and one dessert.
Served with coleslaw & your choice of bacon black beans or bacon baked beans.

Family Style Dinner Menu B - \$45 per person

Choice of three starters, three proteins, choice of two sides and one dessert.
Served with coleslaw & your choice of bacon black beans or bacon baked beans.

Looking to add more...

Additional Appetizers \$3 per person

Additional Sides \$5 per person

Smokehouse Breads available upon request

Additional Proteins available upon request



STARTERS

Pigs in a Blanket *Trio of Mustards*
 Brisket Sliders *Chipotle Aioli, Pickled Jalapeños, Tobacco Onions*
 Fried Jalapeños *Cheddar Dip*
 Fried Pickles *Dill Yogurt Dip*
 Grilled Shrimp *+\$2 supplemental fee per guest*
 Loaded House Chips *BBO Pulled Pork, Tomatoes, Cherry Peppers, Gorgonzola Fondue*

Pretzel Bites *IPA Beer Cheese, Jalapeño*
 Mixed Greens Salad *Strawberries, Ricotta, Spiced Pepitas, Orange Vinaigrette.*
 Iceberg Wedge Salad *Tomatoes, Bleu Cheese, Avocado, Bacon, Pickled Radish, Creamy Chipotle Dressing*
 Caesar Salad *Romaine, Grape Tomatoes, Roasted Garlic & Herb Croutons, Parmesan, Garlic Herb Dressing*

PROTEINS

Pulled Chicken
 Pulled Pork
 Sliced Brisket
 Smokehouse Chicken
 House Kielbasa
 Grilled Salmon *+\$5 supplemental fee per guest*

Prime Rib *+\$10 supplemental fee per guest*
 Grilled Shrimp *+\$5 supplemental fee per guest*
 Country Pork Ribs
 Baby Back Ribs
 Beef Ribs
 Chef Selected Vegetarian Entrée

SIDES

Menu is served with coleslaw and **choice of:** Bacon Black Beans **OR** Bacon Baked Beans
 Sweet Potato Fries
 Parmesan Steak Fries
 House Chips
 Smoked Mac & Cheese
 Smoked Cheddar Grits
 Bacon Collard Greens*
 Grilled Zucchini & Squash
 Roasted Brussels Sprouts*
 Blanched Asparagus*
 Roasted Garlic Mashed Potatoes
**+\$3 supplemental fee per guest*

SMOKEHOUSE BREADS

1.5 pieces per person is recommend; offered a la carte

Buttermilk Biscuits \$1/piece Dinner Rolls \$1/piece Jalapeño Corn Muffins \$2/piece

DESSERT

A la mode + \$2 supplemental fee per person

Seasonal Bread Pudding or Cobbler* (1 week notice)
 Caramel Apple Pie (Crust Contains Almond Flour)

Featured Pies for April/May

Banana Cream | Strawberry Rhubarb | St. George White Chocolate Raspberry

Featured Pies for June/July

Leopold Bramble Mixed Berry | Coconut Cream | Chocolate "Dirt Cup"

Featured Pies for August/September

Russell's Reserve Bourbon Peach | S'MORES | Huckleberry

Featured Pies for October/November

Manhattan Cherry | Maple Bourbon Pumpkin | Salted Butterscotch Pecan

Featured Pies for December/January

Ramos Gin Fizz | Eggnog Cream | Peppermint Hot Chocolate

Don't see a flavor of pie, always ask!

Right flavor, wrong time – just ask! Supplemental fee will apply.

