

# THE LOCKWOOD



the lockwood

KITCHEN & BAR

## STARTERS

### LOCKWOOD NACHOS <sup>Ⓥ</sup> 16

House Tortilla Chips, House Queso, Pico de Gallo, Jalapeño, Avocado, Sour Cream

*Add Blackened Grilled Chicken 6 | Grilled Salmon 9  
Grilled Shrimp 9*

### COLORADO HUMMUS FLIGHT <sup>Ⓥ</sup> 15

House-Roasted Red Pepper Hummus, Sweet Pea Hummus, Black Bean Hummus, Grilled Pita, Fresh Garden Vegetables

### LOCKWOOD WINGS <sup>GF</sup> 18

Crispy Fried Wings, Dry Rub, Grilled Honey & Garlic Hot or Buffalo, House Ranch

### MAC & CHEESE BITES <sup>Ⓥ</sup> 15

Crispy Fried Macaroni & Cheese Fritter, Lockwood Beer Cheese, Sriracha

### DOWNTOWN TRUFFLE FRIES <sup>Ⓥ</sup> 12

Crispy Shoestring Fries, Parmesan, Herbs

### CHICKEN FINGERS 13

Crispy House-Battered Chicken Breast, Carrots, Celery, BBQ Sauce, Buffalo, Honey & Garlic Hot or Sweet Chili

## SOUP & SALADS

### COLORADO TOMATO BISQUE <sup>Ⓥ</sup> CUP 6 | BOWL 10

Bowl of Creamy Tomato Soup, Goat Cheese, Basil Oil  
*Add Grilled Cheese 6*

### ROASTED BEET SALAD <sup>Ⓥ</sup> 15

Baby Spinach, Roasted Beets, Spiced Pepita, Goat Cheese, Balsamic & Cranberry Dressing

### WEDGE SALAD 15

Crisp Romaine Wedge, House Caesar Dressing, Garlic Butter Crouton, Freshly Shaved Parmesan

### HOUSE SALAD <sup>Ⓥ</sup> 10

Artisan Lettuce Blend, Cucumber, Carrot, Tomato, House Citrus & Thyme Vinaigrette

*Add Grilled Chicken 6 | Grilled Salmon 9  
Grilled Shrimp 9*

<sup>GF</sup> GLUTEN-FREE

<sup>Ⓥ</sup> VEGETARIAN

<sup>Ⓥ</sup> VEGAN

<sup>DF</sup> DAIRY-FREE

\*This item may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added for parties of 6 or more and distributed in its entirety to the staff.

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## BURGERS & SANDWICHES

### LOCKWOOD BURGER\* 19

Two 4oz Patties of Fresh Ground Beef, White Cheddar, Lockwood Burger Aioli, Lettuce, Onion, Tomato, Bacon, Toasted Local Bun, Shoestring Fries

### BACON JAM BURGER\* 19

Two 4oz Patties of Fresh Ground Beef, White Cheddar, Tender Belly Bacon Jam, Crispy Onions, Lettuce, Tomato, Toasted Local Bun, Shoestring Fries

### GABAGOOL BURGER\* 19

Two 4oz Patties of Fresh Ground Beef, Boar's Head Hot Capicola, Fontina, Gardiniera, Lettuce, Tomato, Toasted Local Bun, Shoestring Fries

### QUESO BURGER\* 19

Two 4oz Patties of Fresh Ground Beef, Housemade Queso, Pico de Gallo, Tortilla Strips, Toasted Local Bun, Spicy Fries

### BISON SLOPPY JOE SLIDERS 17

Local Ground Bison, Crispy Onion, Tomato, Bell Pepper, Kale Slaw, Lemon & Thyme Vinaigrette

### GRILLED VEGETABLE WRAP <sup>VG</sup> 15

Spinach Tortilla, Grilled Seasonal Veggies, Housemade Roasted Red Pepper Hummus, Baby Spinach, Lemon & Thyme Vinaigrette

Add Chicken 6 or Grilled Shrimp 9

### 16TH STREET TURKEY CLUB 18

Boar's Head Turkey Pastrami, Applewood-Smoked Bacon, House Avocado Ranch, Gruyère, Artisan Lettuce, Red Onion, Tomato, Shoestring Fries, Local Sourdough

## ENTRÉES ENTRÉE SERVICE BEGINS AT 5PM

### PAN-SEARED ATLANTIC SALMON\* 29

Fresh-Caught Atlantic Salmon, Orange-Braised Fennel, Sun-Dried Tomato & Herb Couscous

### CHICKEN SALTIMBOCCA 27

Seared Herb-Marinated Chicken Breast, Green Pea Orzo Risotto, Fontina Cheese, Crispy Prosciutto, Lemon Butter Cream

### FILET MIGNON\* <sup>GF</sup> 39

8oz Herb-Marinated Filet Mignon, Duck Fat-Fried Fingerling Potatoes, Roasted Seasonal Veg, Lemon & Garlic Compound Butter

### LEMON & ARTICHOKE BURRATA RAVIOLI <sup>V</sup> 23

Lemon-Braised Artichoke & Burrata-Stuffed Ravioli, Basil Pesto Cream, Wilted Arugula

Add Grilled Chicken 6 or Grilled Shrimp 9

## DESSERTS

### WARM FUDGE BROWNIE SUNDAE <sup>V</sup> 13

Your Choice of Locally Made Madagascar Vanilla or Stranahan's Whiskey Brickle Ice Cream, Salted Caramel, Chocolate Sauce, Whipped Cream

### NEW YORK-STYLE CHEESECAKE <sup>V</sup> 13

Housemade Fresh Berry Compote

### RASPBERRY SORBET <sup>V</sup> 13

Locally Made Sorbet, Fresh Berries, Almond Biscotti

### CHOCOLATE GANACHE-COVERED PEANUT BUTTER MOUSSE CAKE <sup>V</sup> 13

Callebaut Chocolate Ganache, Peanut Butter Mousse

<sup>GF</sup> GLUTEN-FREE

<sup>V</sup> VEGETARIAN

<sup>VG</sup> VEGAN

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## BRECKENRIDGE BREWERY DRAFTS

	ABV	
Funslinger Lager	4.5%	8
Juice Drop Hazy IPA	7%	8
Palisade Peach Wheat Ale	5.3%	8
Mountain Beach Sour	4.5%	8
Avalanche Amber Ale	5%	8
Seasonal		8

## BEYOND BEER

	ABV	
Angry Orchard Cider	5%	8
High Noon Vodka Seltzer	5%	8
Truly Wild Berry Hard Seltzer	5%	8

## BOTTLES & CANS

	ABV	
Bud Light	4.2%	7
Michelob Ultra	4.2%	7
Corona Extra	4.6%	7
Corona Premier	4%	7
Modelo Especial	4.4%	7
Heineken	5%	7
Heineken 0.0	0%	7
Coors Light	4.2%	6
New Belgium		
Voodoo Ranger IPA	7.5%	7
Guinness	4.2%	8

## CLASSIC COCKTAILS

### NEGRONI 13

Hendrick's Gin, Campari, Sweet Vermouth, Orange Swath

### MOSCOW MULE 14

Tito's Handmade Vodka, Lime Juice, Angostura Bitters, Fever-Tree Ginger Beer

### OLD FASHIONED 16

Maker's Mark Bourbon, Demerara Syrup, Angostura Bitters, Orange Swath & Cherry

*Try It Smoked 3*

### OAXACA OLD FASHIONED 15

Hornitos Reposado, Dos Hombres Mezcal, Demerara Syrup, Angostura Bitters, Orange Swath

*Try It Smoked 3*

## SPECIALTY COCKTAILS

### SUNSET SPRITZ 15

House-Infused Grapefruit Absolut Vodka, St-Germain Elderflower Liqueur, Campari, Lemon, Simple Syrup, Prosecco

### LOCKWOOD WHISKEY SMASH 15

Maker's Mark Bourbon, Grand Marnier, Demerara Syrup, Lemon, Strawberry, Rosemary

### BEACH HUT 15

Probitas Rum, Bacardi Silver Rum, RumHaven Coconut Rum, Angostura, Passion Fruit, Almond, Lime, Pineapple

### SONESTA BLUE RANCH WATER 14

Espolòn Blanco Tequila, Cointreau, Blue Curaçao, Lime, Topo Chico, Dried Blood Orange

### LONDON DELUXE 14

Tanqueray Gin, Giffard Crème de Cacao, Luxardo Maraschino Liqueur, Lemon, Cherry

### SICILIAN DEFENSE 16

Rittenhouse Rye, Amaro Averna, Espresso, Demerara, Lemon Swath

## ZERO-PROOF COCKTAILS

### SALTY PUP 10

Grapefruit, Lemon, Cinnamon Syrup, Fever-Tree Ginger Beer, Salt Rim

### SHERBET AVENUE 10

Seedlip Spice 94, Orange, Lemon, Orgeat, Nutmeg

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### WINES

#### HOUSE

	6oz	9oz	BTL
CHARDONNAY	9	12	30
CABERNET SAUVIGNON	9	12	30

#### SPARKLING

	187mL	9oz	BTL/SPLIT
La Marca PROSECCO, Italy	12		
Paul Buisse CRÉMANT DE LOIRE BRUT SPARKLING, France			45
Boschendal BRUT SPARKLING, South Africa			49

#### WHITE & ROSÉ

	6oz	9oz	BTL
Day Owl ROSÉ, California	10	14	34
Decoy CHARDONNAY, California	10	14	34
Banshee CHARDONNAY, California			56
Alto Vento PINOT GRIGIO, Italy	14	19	52
Santa Margherita PINOT GRIGIO, Italy			59
Whitehaven SAUVIGNON BLANC, California	12	16	45
Thomas Schmitt KABINETT, RIESLING, Germany	14	19	52

#### RED

	6oz	9oz	BTL
Cline Seven Ranchlands CABERNET SAUVIGNON, California	11	15	41
Kanonkop Kadette CABERNET SAUVIGNON, South Africa			56
Murphy-Goode PINOT NOIR, California	10	14	37
Benziger MERLOT, California			59
Altano DOURO DOC BLEND, Portugal	10	14	34
Sebastiani RED BLEND, California	14	19	52
Belle Glos Balade PINOT NOIR, California (Bottle Only)			67
J. Lohr Pure Paso RED BLEND, California (Bottle Only)			60