



DINNER

SHARED PLATES

- HUMMUS PLATE ‡.....

17
- za'tar hummus, snap peas, baby carrots, cucumber, baby bell peppers, sea salt & celery seed lavash
- CHICKEN WINGS ‡.....

19
- prickly pear buffalo sauce, carrots, celery, blue cheese dressing
- LAMB LOLLIPOPS ‡.....

24
- grilled New Zealand lamb, cucumber-mint nage, whipped feta
- TRUFFLE FRIES ‡.....

9
- white truffle oil, parmesan cheese, herbs
- PIMENTO DIP ‡.....

10
- bacon jam, grilled pita, celery

SALADS

- AIRLINE CHICKEN BREAST 16
- BLACKENED SHRIMP 12
- TROUT 12
- PORTOBELLO 9
- HOUSE GREENS ‡.....

18
- baby greens, frisée, shaved fennel, chèvre, watermelon radish, cherry tomatoes, spiced pepitas, blistered tomato vinaigrette
- CAESAR SALAD ‡.....

14
- romaine, caesar dressing, croutons, shaved parmesan, crispy garlic
- WILD RICE & PEARL COUSCOUS ‡.....

23
- served warm with baby bell peppers, roasted baby carrots, gazpacho, blistered cherry tomatoes

ENTREES

- MEATLOAF ‡.....

30
- snake river farms wagyu, tobacco onions, mushroom gravy, garlic roasted mashed potatoes
- FILET MIGNON *‡.....

58
- 8oz center cut filet, potato gratin, grilled asparagus, house steak sauce
- PAN SEARED HALF CHICKEN ‡.....

35
- blistered cherry tomatoes, baby bell peppers, corn salsa, mole coloradito
- ROCKY MOUNTAIN TROUT ‡.....

32
- chorizo, pomegranate pepita relish, roasted apples, english peas, quinoa, cider jus
- SHRIMP & GRITS ‡.....

32
- blackened shrimp, stone ground grits, bacon lardons, grilled asparagus, beurre blanc

BURGERS

- SERVED WITH
- SEASONED FRIES, TRUFFLE FRIES, OR SIMPLE SALAD
- UDI'S GF BUN 3
- TOMBOY BURGER*‡.....

25
- bacon, avocado, roasted poblano, Beehive hatch chili cheddar, brioche
- PALMETTO BURGER*‡...

25
- pimento cheese, fried green tomato, bacon jam, pickled jalapenos, brioche
- CHEDDAR CHEESE*‡.....

23
- BURGER
- sharp cheddar, bibb lettuce, tomato, onion, dill pickle, brioche

SOUP / CHILI

SERVED WITH RUSTIC DINNER ROLL

- BEEF CHILI ‡.....

14
- cheddar cheese, red onion, sour cream
- SOUP OF THE DAY ‡.....

12
- ask your server for todays selection

DESSERT

- LIMONCELLO CHEESECAKE ‡.....

12
- berry compote, mixed berries, lemon zest
- S'MORES BROWNIE ‡.....

9
- chef's ice cream, caramel sauce, brown butter graham cracker crumble
- COOKIE SKILLET ‡.....

14
- vanilla ice cream, whipped cream, chocolate sauce
- VANILLA ICE CREAM SCOOP ‡.....

3

Gratuities are shared by employees.

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-borne Illness.

‡ Please inform your server of any allergies. Not all ingredients are listed. Due to the nature of cross-contamination, we are unable to guarantee a 100% allergy free zone.

The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, wheat, soy, and sesame.

Please notify the staff for more information about these ingredients.



DINNER

WINE

BUBBLES

Brut Rosé Graham Beck - South Africa	18
Prosecco Mionetto Brut - Treviso, Italy	15
Champagne Taittinger - Champagne, France	26

WHITE & ROSE

Rosé Grenache Noir - Daou - Paso Robles, CA	16
Pinot Grigio Tiefenbrunner - Italy	16
Chardonnay Chehalem - Willamette, OR	17
Chardonnay Trefethen - OKD Napa, CA	26
Sauvignon Blanc Groth - Sonoma County	17

RED

Cabernet Blend Telluride Red - Cortez, CO	20
Cabernet Blend Telluride Platinum - Napa, CA	22
Cabernet Caymus - Napa Valley, CA	50
Zinfandel Immortal Zin - Lodi, CA	17
Malbec Alta Vista - Mendoza, Argentina	16
Super Tuscan Il Bruciato - Tuscany, Italy	24
Pinot Noir SCHUG - Sonoma, CA	22

BEER

COORS LIGHT	8
UPSLOPE JAPANESE RICE LAGER	9
ODELL BREWING PILS PILSNER	8
SKA BREWING MEXI LOGGER	9
SKA BREWING TRU BLONDE	9
AVERY WHITE RASCAL WHEAT	9
TIVOLI OUTLAW MILE HIGH LIGHT	8
DESCHUTES BLACK BUTTE PORTER ...	11
TELLURIDE BREWING F.D.B.	9
AVERY TWEAK 30TH ANIV. ALE	13*
ODELL BREWING 90 SHILLING	10
SHINER BOCK	9
TELLURIDE BREWING TEMPTER IPA	8
ODELL HAZER TAG	9
SNOWCAPPED HONEYCRISP CIDER	10

COCKTAILS \$17

TELLURIDE FLATLINER

Absolut Vanilla Vodka, Kahlua,
Coole Swan Irish Cream, Nitro Cold Brew

TOMBOY MARGARITA

Fire On The Mountain- Jalapeno Infused
or Traditional Margarita

TOMBOY'S SIGNATURE
GREYHOUND

Fresh Squeezed Ruby Red Grapefruit Juice,
Vodka

COWBOY COFFEE

Spirit Hound Whisky, Orgeat Syrup,
Coffee

RANCH WATER

Casamigos Reposado Tequila,
Fresh Lime Juice, Topo Chico Seltzer

NELLIE’S ALPINE GLOW

Tito's Vodka, Aperol, Elderflower Liqueur,
Chardonnay

TOMBOY GOLD RUSH

Buffalo Trace, Fresh Lemon Juice, Honey,
Grapefruit Twist

TOMBOY MULES

Fresh Lime Juice, Ginger Beer,
Dash of Bitters. Choice of...
Wheatley (Moscow)
Buffalo Trace (Kentucky)
Huckleberry Vodka (Mountain Mule)

BARREL AGED COCKTAILS

AGED MINIMUM 90 DAYS IN OAK BARRELS

291 OLD FAHSIONED	20
Tomboy's 291 Bourbon, 291 Dece Liqueur & Orange Bitters	
JEFFERSON MANHATTEN	20
Jefferson Reserve & Carpano Antica	

CODIJO MARGARITA	20
Tomboy's Extra Anejo Codiyo Tequila, Agave & Lactart	
IDLEWILD LAST WORD	20
Green Chartreuse, Gin, Maraschino Liqueur, Lactart	