

APPETIZERS

San Juan Mini Tacos

3 Hard Shell Tacos Stuffed with Shredded Beef or Chicken, Chihuahua Cheese and Lettuce Served with Pico de Gallo, Sour Cream and Guacamole
\$10.50

Chicken Tenders

House Breaded Deep-Fried Chicken Breast Tenders and Fries with Choice of BBQ, Ranch or Honey Mustard Dipping Sauces
\$10.50

Seven Layer Nachos

Fresh Made Tortilla Chips Topped with Your Choice of Shredded Beef or Chicken, Refried Beans, Queso de Mexico, Pico de Gallo, Guacamole and Sour Cream
\$9.50

Deep Fried Avocado

A Fresh Avocado Breaded in Panko Bread Crumbs and Flash Fried Served with Queso Fresco, Pico de Gallo and Chili Sour Cream
\$9.00

Chili Cheese Fries

Crispy Fries Smothered with Our Famous Red or Green Chili
\$7.50

Buffalo Wings

Whole Chicken Wings Tossed in Your Choice of BBQ, Teriyaki, Jamaican Jerk or Traditional Buffalo Sauce Served with Celery Sticks, Carrot Sticks and Blue Cheese Dressing
\$10.00

Sliders Into Second

Three Hand-Pattied Mini Burgers with Roasted Onion, Port Wine Ketchup and Jalapeño Cream Cheese Served on Soft Rolls
\$10.00

Bacon-Wrapped Stuffed Shrimp

Fresh Jumbo Shrimp Wrapped with Bacon, Grilled and Stuffed with Pepper Jack Cheese and an Jalapeño Sliver Served with Chipotle BBQ Sauce
\$13.50

Shrimp Haystack

Bay Shrimp Blended with Creamy Polenta and Deep Fried Served with Crawfish Étouffée
\$9.00

Chicken Tortilla Soup or Chili Con Carne

House Made Daily and Served by the Cup
\$5.00



ENTREES

Smoked Prime Rib

10 oz Tender Prime Rib, Smoked in House
Served with Boursin Au Gratin Potatoes, Haricot Verts,
Horseradish Cream and Au Jus
Available During the Game While Supplies Last
\$25.50

New York Strip

12 oz New York Strip Steak Served with Béarnaise, Poblano Vinaigrette,
Balsamic and Roasted Onion BBQ Sauces
Served with Cheddar Mash Potatoes and Haricot Verts
\$25.00

BBQ Ribs

Applewood Smoked Saint Louis-Style Ribs Basted in our BBQ Sauce
Served with Fries and a Fresh Baked Corn Muffin
Half Rack - \$19.00
Full Rack - \$29.00

Home Made Fried Chicken

House Made Fried Chicken
Served with Six Cheese Baked Macaroni and Cheese and Haricot Verts
\$15.00

Bacon-Wrapped Meatloaf

Homestyle Meatloaf Wrapped in Hickory Bacon Served with
Garlic Cheddar Mashed Potatoes, Haricot Verts and
Roasted Onion and Port Wine Ketchup
\$13.50

Grilled Salmon Steak

8 oz Grilled Salmon Steak Topped with Chimichurri Sauce
Served with Cheesy Polenta with Bacon and Roasted Vegetables
\$16.50



SANDWICHES & BURGERS

All Served with Your Choice of Fries, Onion Rings or Coleslaw

You Call It!

One Half Pound of Grilled Angus Beef or a Grilled Chicken Breast with Choice of Two Toppings, Served with Lettuce, Tomatoes and Onion

Choose From:

- Cheddar Cheese
- Pepper Jack Cheese
- Swiss Cheese
- Bacon
- Sautéed Mushrooms
- Sautéed Onions
- Guacamole
- Red Chili
- Green Chili
- BBQ Sauce

\$10.50

Additional Toppings \$1 each



Roasted Portobello Sandwich

Fire Roasted Portobello Mushroom Cap with Roasted Red Peppers, Smoked Mozzarella Cheese, Caramelized Onions and Roasted Tomato Oregano Aioli Served on a Brioche Kaiser

\$10.50

Colorado Coney

A Quarter Pound All-Beef Hot Dog Loaded with Buffalo Chili, White Queso and Diced Onions

\$8.50

Salmon BLT

Fresh Grilled Salmon Fillet with Bacon, Lettuce and Tomato on a Brioche Kaiser with a Dill Dijon Aioli

\$10.50

Pulled Pork

Slow Roasted Pulled Pork Drenched with Sweet BBQ Sauce and Topped with a Jumbo Onion Ring and Coleslaw Served on a Brioche Kaiser

\$10.00

Prime Rib Dip

Thinly Shaved Smoked Prime Rib with Melted Swiss Cheese on a Hoagie Roll Served with Rosemary Au Jus and Horseradish Cream

\$10.50

Seven Grain Classic Club

Savory Sliced Ham and Turkey with Cheddar Cheese, Bacon, Lettuce, Tomato and Mayonnaise on Toasted Seven Grain Bread

\$10.50

Smoked Brisket Sandwich

Thinly Sliced Smoked Beef Brisket, Topped with Sweet BBQ, Melted Cheddar and a Jumbo Onion Ring Served on our Brioche Kaiser

\$10.50

RIGHT FIELD GREENS

Signature Salads

Try one of our signature salad recipes tossed to order
\$13.00

The Mediterranean

Fresh Baby Spinach, Olive Mélange, Vidalia Onions, Sun-Dried Tomatoes, Crumbled Feta Cheese and Artichoke Hearts Tossed with Balsamic Vinaigrette

Mountain Harvest

Fresh Baby, Grilled Chicken, Candied Walnuts, Red Grapes, Red Onion and Roasted Red Peppers Tossed with Sun-Dried Tomato Vinaigrette

Southwest Fiesta

Chopped Romaine, Grilled Chicken, Roasted Corn, Black Bean Pico and Fried Tortilla Strips Tossed with Spicy Blue Cheese Dressing

The Caribbean

Baby Spinach and Chopped Romaine, Grilled Chicken, Roasted Corn, Fresh Tomato, Avocado, Red Onions, Mandarin Oranges and Cashews Tossed with Pineapple-Mango Vinaigrette

Classic Caesar

Fresh Chopped Romaine, Grilled Chicken, Red Onions, Roma Tomatoes, Parmesan Cheese and Croutons Tossed with Creamy Caesar Dressing

Create Your Own Salad

Create your own salad and have our chef toss it to order
\$10.00

Choose Your Greens:

Spring Greens, Chopped Romaine, Baby Spinach or Iceberg

Choose Your Toppings:

Confit Tomato	Roasted Red Peppers	Grape Tomatoes
Roasted Corn	Mandarin Oranges	Chopped Bacon
Sliced Mushrooms	Parmesan Crisps	Red Grapes
Julienne Carrots	Bell Peppers	Gold Raisins
Black Beans	Garbanzo Beans	English Cucumber
Black Bean Pico	Pepperoncini Peppers	Feta Cheese
Marinated Olive Mélange	Candied Walnuts	Blue Cheese Crumbles
Shredded Cheddar Cheese	Sunflower Seeds	Hard Boiled Egg
Shaved Parmesan Cheese	House Made Croutons	Fried Tortilla Strips
Artichoke Hearts	Craisins	Green Peas
Julienne Onions	Fresh Avocado	

Choose Your Dressing:

Italian Vinaigrette	Balsamic Vinaigrette	Creamy Blue Cheese
Honey Mustard	Classic Caesar	Spicy Blue Cheese
Creamy Ranch	Oil & Vinegar	
Sun-Dried Tomato Vinaigrette		Pineapple Mango Vinaigrette

Additional Toppings:

Grilled Chicken Breast, Grilled Portabella, Grilled Shrimp, Roasted Turkey Breast or Smoked Prime Rib
\$3 each

DESSERTS

Brownie Tower

Rich Chocolate Brownies Layered with Ice Cream, Chocolate Sauce, Whipped Cream and Topped with a Cherry
\$7.00

Palisade Cobbler

Western Slope-Grown Blueberries, Apples and Peaches Baked with an Oatmeal Raisin Cookie Crust, Topped with Crumbs and Vanilla Bean Ice Cream Served in a Skillet
\$7.50

Ice Cream Cookie Sandwich

Big Scoop of Vanilla Bean Ice Cream Between Two Fresh Baked Chocolate Chip Cookies Drizzled with Caramel and Chocolate Sauce
\$6.50

Apple Pie Ala Mode

Deep Dish, Crumb Topped Apple Pie with a Scoop of Vanilla Bean Ice Cream
\$7.50

Cinnamon Sugar Doughnuts

Two Giant House Made Doughnuts, Deep-Fried and Tossed in Cinnamon and Sugar Served with a Scoop of Vanilla Bean Ice Cream
\$6.50

Vanilla Bean Ice Cream

Big Scoop of Luscious Ice Cream
\$2.50



BEVERAGES

Domestic Bottled Beer

Coors, Coors Light, Budweiser, Bud Light, Miller Lite. MGD
\$6.00

Premium Bottled Beer

Corona Extra, Guinness, Heineken, George Killian's Irish Red Lager,
Samuel Adams Boston Lager, Fat Tire
\$6.25

Domestic Draft Beer

Coors, Coors Light
Regular \$5.50 / Large \$6.25

Premium Draft Beer

Blue Moon, Blue Moon Seasonal, Right Field Red
Regular \$6.50 / Large \$7.75

Non-Alcoholic

Coors Non-Alcoholic
\$4.00

Sodas, Iced Tea & Coffee

Coke, Diet Coke, Sprite, Barq's Root Beer, Iced Tea,
Minute Maid Lemonade, Coffee
\$3.25

Cocktails

Ask your server about our large selection of mixed drinks and cocktails

WINES BY THE GLASS AND BOTTLE

Sparkling Wines

Moët & Chandon, **Champagne**, White Star NV \$89
KORBEL, **Brut**, California NV \$33

Sweet White/Blush Wines

Listed from sweetest to least sweet
Canyon Road, **White Zinfandel**, California \$6 / \$25

Dry Light to Medium Intensity White Wines

Listed from milder to stronger
Sterling, **Sauvignon Blanc**, "Vintner's Reserve", Central Coast,
California \$55

Dry Medium to Full Intensity White Wines

Listed from milder to stronger
Canyon Road, **Chardonnay**, California \$6 / \$25
Round Hill, **Chardonnay**, California \$25
Columbia Crest, **Chardonnay**, "Grand Estates", Columbia Valley,
Washington \$35
Estancia, **Chardonnay**, "Pinnacles Ranches", Monterey County,
California \$30
Kendall-Jackson, **Chardonnay**, "Vintner's Reserve",
California \$31
Casa Lapostolle, **Chardonnay**, "Cuvée Alexandre", Casablanca Valley,
Aconcagua, Chile \$43

Dry Light to Medium Intensity Red Wines

Listed from milder to stronger
Kendall-Jackson, **Pinot Noir**, "Coastal", California \$39
Canyon Road, **Merlot**, California \$6 / \$25
Jacob's Creek, **Shiraz**, South Eastern Australia \$29
Round Hill, **Cabernet Sauvignon**, California \$25
Sterling, **Merlot**, Napa Valley, California \$50

Dry Medium to Full Intensity Red Wines

Listed from milder to stronger
Round Hill, **Merlot**, California \$25
Canyon Road, **Cabernet Sauvignon**, California \$6 / \$25
Ravenswood, **Zinfandel**, Napa Valley, California \$34
Kendall-Jackson, **Cabernet Sauvignon**, California \$31