

Edgewater Grille

at the DoubleTree

BEGINNINGS

Poblano Lime Chicken Soup

avocado, queso fresco and cilantro 7.25cup / 9.00 bowl

Black Bean and Beef Chili Nachos

Breckenridge Ale fondue, pico de gallo, sour cream, scallions
11.50

Jumbo Coconut Shrimp

jalapeño-mango puree, prickly pear coulis 12.25

TO BE SHARED

Pound of Wings

traditional, BBQ, or sweet Thai chili 14.50

Ale Fondue and Pretzel Bites

10.75

Chef's Cutting Board

selection of cured meats, artisan cheeses,
olives, toasted baguette 16.50

FLATBREADS

Animas Flatbread

pasilla marinara, queso fresco, sliced tomatoes, cilantro and
mojo drizzle 12.25

Buffalo Chicken and Ranch Flatbread

shredded mozzarella, blue cheese and scallions 13.00

ENTRÉE SALADS

Spiced Pepita and Spinach Salad

romaine, queso fresco, red onion, tomato, prickly pear
vinaigrette 12.00
add chicken* 5.00 | shrimp* 7.00 | salmon* 6.00 | sirloin \$8.00

Four Corners Salad

romaine lettuce, cheddar and jack cheeses, cherry
tomatoes, and crisp fried chicken and
honey-jalapeño dressing 15.50

The Chopped Market Salad

romaine, arugula, radicchio, shredded carrots, roasted fennel
and fronds, feta, dried cherries, champagne vinaigrette
12.25

add chicken 5.00 | shrimp 7.00 | salmon* 6.00 | sirloin 8.00

Caesar Salad

ciabatta croutons, parmesan 11.00
add chicken* 5.00 | shrimp* 7.00 | salmon* 6.00 | sirloin \$8.00

SANDWICHES AND TACOS

Choice of French fries, sweet potato fries, house made chips, garden greens or fruit compote

DoubleTree Pub Burger*

Certified Angus Beef, Tillamook cheddar, bacon, black and
tan onion rings on brioche 13.50

Reuben on Rye

corned beef brisket or turkey, gruyere, apple kraut, Russian
dressing 13.50

Anasazi Torta*

Sirloin or chicken, green chili mayo, avocado, sliced tomato,
arugula and queso fresco on a Cuban roll 14.25

Beer Battered Fish Tacos

green chili mayo, pico de gallo, queso blanco, flour or corn
tortillas 14.00

MAIN PLATES

Hand Cut 10 oz Sirloin*

ancho butter, Boursin cheese whipped Yukon golds,
asparagus 27.00
Suggested: Seven Falls Cellars Merlot

Salmon Churasco *

Sunnyside Farms chorizo masa cake, pasilla marinara,
arugula, tomato and caramelized leeks, mojo sauce 25.25
Suggested: Parker Station Pinot Noir

Ancho Potato Encrusted Rainbow Trout

asparagus, portabella mushrooms, potato hash, ancho pepper
butter 23.75
Suggested: Alta Luna Pinot Grigio

12 oz Chili Rubbed Rib-eye*

mojo sauce, Boursin whipped Yukon golds, asparagus 33.00
Suggested: Terrazas Altos Del Plata Malbec

Tequila Lime Chicken Mojo

gazpacho coulis, potato hash, asparagus 21.50
Suggested: Matanzas Creek Sauvignon Blanc

Fish & Chips

center cut cod with tarter sauce and malt vinegar 16.50
Suggested: Matanzas Creek Sauvignon Blanc

All marinades and sauces featuring herbs from our garden

*We would like to inform you that consuming raw and undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.