

Well-traveled Curations & Libations.

JACKDAW



WHEN YOU LAND HERE, YOU'RE HOME.

Welcome to a dining experience where generous hospitality and modern Irish fusion abound. In the spirit of the Jackdaw, we have roots that run deep, and wings that keep us soaring with an insatiable curiosity to explore new regions and forage new flavors.

Our friend the Jackdaw is bold enough to call any spot home -- and we invite you to do the same when you touch down with us. Perch and partake as you enjoy plenty of stories worth retelling, along with local fare, craft beer and clever cocktails worth reliving.

GRILLED IRISH SODA BREAD

Three slices served with Irish pimento cheese, \$6 or add two slices to any entree for \$4

TASTE & SEE

Lamb Meatballs 10

Ground lamb and goat cheese meatballs on a rosemary skewer with cumin yogurt sauce and lingonberry chutney

Celtic Bleu Cheese & Bacon Dip 13

Irish bleu cheese and caramelized onion dip, baked and bubbly-hot, topped with crisp onions, Cashel blue cheese, and bacon; served with warm soda bread and crispy kettle chips

Crispy Chicken Tenders 10

Hand-breaded, golden-fried fresh chicken tenders. Served with our Dijon mustard sauce or ranch dressing (or spice it up and go buffalo!)

Charcuterie Board MP

Chef's selection of farmhouse meats & cheeses, pickles, bread, and preserves; served with our classic soda bread, lingonberry chutney, and a coarse-grain mustard

Scotch Eggs 9

Golden-fried hardboiled eggs wrapped in sausage and served with a tangy mustard

Jameson Whiskey Wings 11

Crispy hand-breaded wings tossed in a sweet and tangy whiskey sauce; served with celery, carrots, and ranch

Buffalo Wings 11

Crispy hand-breaded wings tossed in a traditional buffalo sauce; served with celery, carrots, and ranch

Irish Social Club 12

Crunchy kettle chips topped with a creamy Irish ale cheddar sauce, fresh smashed avocado, bacon, chopped jalapeno, cilantro, sour cream, and heirloom grape tomatoes

An Irish Tater 12

Crispy French fries topped with our in-house braised corned beef, cheddar sauce, green onions, sour cream, and bacon

Roasted Beet Salad & Goat Cheese Fritters 16

Roasted red and yellow beets, fresh field greens, lemon poppy dressing, and spicy pecans; topped with crispy goat cheese fritters

Grilled Chicken & Brussel Caesar 16

Raw, shaved brussel sprouts, crispy bacon-roasted brussels, and Romaine lettuce tossed in a Caesar dressing with a grilled chicken breast and croutons

Emerald Isle Spinach Salad 15

Fresh spinach, crispy bacon, red onion, fresh strawberry, dried cranberries, and pecans tossed in a warm bacon mustard vinaigrette and house-made Scotch egg

Dublin Steak & Wedge 18

Crispy grilled romaine lettuce, Cashel Blue Farmhouse Cheese, heirloom grape tomatoes, crumbled bacon, rustic croutons, red onion, and bleu cheese dressing

Small Salad

House 5, Caesar 5, Caprese 6

GARDEN & KETTLE

Hardy Irish Ale & Cheddar Potato Soup 7

Creamy potato soup topped with a tangy Irish ale cheddar, bacon, and scallions

Spicy Colorado Pork Green Chili 7

Tender pork, roasted green chilies, and potatoes. A local favorite

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients



BURGERS

Not feeling a burger? Make it a grilled chicken breast
Additional toppings for \$1 each. Bacon, choice of cheese, whiskey grilled onions, sauteed mushrooms, fried egg, avocado, green chilies, or jalapenos. All burgers served with your choice of side.

Jackdaw Burger 15

Colorado Angus burger served with crispy lettuce, tomato, and red onion; served with house-made sweet & spicy pickles

Impossible Burger 15

This plant-based burger is made from a combination of wheat & potato protein, coconut oil, and heme; served on a gluten-free bun

Cashel Blue Cheese Burger 17

Angus burger, crispy bacon, Cashel Blue Cheese, and fried onions straws; served with lettuce, tomato, and house-made sweet & spicy pickles

Colorado Bison Burger 18

Colorado bison burger, cheddar cheese, roasted green chilies, lettuce, tomato, and a lemon pepper aioli on a rustic toasted bun

HANDHELDS

Add soup or side salad for \$3.95.
All handhelds served with your choice of side.

Chicken Bacon Wrap 16

Tender grilled chicken breast, locally-sourced creamy goat cheese, bacon, lettuce, tomato, ranch, and avocado

Modern Ploughman Lunch Board MP

Rustic display of hardy meats, farmhouse cheeses, a boiled egg, house-made pickles, and accoutrements

Veggie Sammy 15

Seasonal veggies, spinach, red onion, fresh tomato lightly seasoned and sautéed; served on a toasted bun with cumin yogurt dressing

Dublin Dip 15

Tender roast beef topped with provolone cheese; served with Jameson Whiskey au jus and creamy horseradish

St. Patty's Melt 15

Grilled Angus burger, caramelized whiskey onions, fresh crispy bacon, and Irish cheddar pimiento cheese on rustic grilled rye bread

Fish Tacos 17

A trio of charred tortillas stuffed with house-battered Atlantic cod and malt vinegar slaw

Reuben 13

House braised corned beef, provolone cheese, sauerkraut, honey dijon aioli, on a toasted rye bread

PLATES

Colorado Corned Beef 19

Tender beef brisket slow-braised in Guinness; served with mashed potatoes and choice of side

Irish Mac and Cheese 16

Tender cavatappi pasta and an array of American & Irish cheddars; served with fresh field greens and choice of side
Add bacon or chicken, \$3.95. Add veggie, \$2.95.

Pistachio Crusted Halibut 36

Lightly crusted halibut, pan-roasted to perfection; served over a bed of seasonal vegetables and choice of side

Chicken Tender Dinner 16

Crispy chicken tenders served with your choice of two sides

Beer Battered Fish & Chips 19

Light, crispy beer-battered atlantic cod served with a tangy malt vinegar coleslaw and French fries

Seared Scallops & Lemon Risotto 25

Golden seared sea scallops nestled atop a bed of creamy lemon thyme risotto and fresh grilled asparagus

Pan Roasted Maple Dijon Chicken 17

Tender chicken breast, maple Dijon sauce, lightly breaded and served with your choice of two sides

Simple Salmon 23

Grilled Salmon served with lemon thyme risotto and your choice of side

Bone In Pork Chop 27

Tender pork topped with Bushmills apple chutney and your choice of side

STEAKS



All Steaks are locally raised, cooked to order, and served with oven-roasted veggies and your choice of potato.

6 oz. Colorado Center Cut Filet Mignon 34

8 oz. Top Sirloin 31

10 oz. Ribeye 30

SIDES:

Mashed Potatoes, Roasted Veggies, French Fries, Chips and Tomatillo Salsa, Fresh Fruit, Grilled Asparagus, Bacon Roasted Brussels, or Loaded Baked Potato
Add soup or a salad for \$3.95 more

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients

