



## SOUP AND APPETIZERS

**Charred Tomato Bisque** Cup 4 Bowl 6  
Made fresh in house with oven roasted tomatoes, fresh herbs and Reggiano cheese.

**Smoked Pork Green Chili** Cup 4 Bowl 6  
Pit smoked tender pork, roasted green chilies and tomato filets topped with sour cream, cilantro and tortilla chips.

**Trio of Hummus** 10  
Roasted pepper hummus, basil pesto hummus and spinach-artichoke hummus with toasted flatbread and crisp vegetables.

**Smoked Salmon Dip** 11  
Pit smoked salmon with blended cheeses and fresh herbs. Served with crisp vegetables and grilled flatbread.

**Beer Battered Onion Rings** 10  
Golden brown, black and tan rings with hot Cheddar queso dip.

**Pit Smoked Brisket and Pork Sliders** 11  
Pulled pork and tender brisket with Guinness BBQ sauce, caramelized onions and pickles.

**JJ's Drumsticks** 12  
Fresh, all-natural drummies tossed in your choice of buffalo or raspberry chipotle. Served with carrots, celery and ranch dressing.

**Tavern Nachos Grande** 14  
Fried white corn tortillas, smoked pork, red beans, green chilies and diced tomatoes with hot Cheddar queso, chipotle lime sour cream and fresh guacamole.

**Rosi's Chicken Salad** 12  
Crisp romaine, baby field greens, grilled chicken, seedless grapes, poached pears, candied walnuts, celery, Gorgonzola cheese and golden balsamic vinaigrette.

**Caesar** 7  
Chopped fresh romaine, housemade croutons, creamy Caesar dressing and Romano cheese.  
Add grilled chicken breast 4  
Add grilled salmon 4

**BBQ Cobb Salad** 13  
Crisp romaine, baby field greens, grilled chicken, smoked beef brisket, Blue cheese crumbles, hard cooked egg, tomato, applewood smoked bacon and avocado with choice of dressing.

**Molly B's Greens** 14  
Marinated, grilled Alaskan salmon, crisp romaine, baby greens, sundried tomatoes, olives, artichokes and cucumbers tossed in a lemon basil vinaigrette.

**JJ's Salad Dressings**  
Ranch, Lemon Basil Vinaigrette, Caesar, Blue Cheese, Golden Balsamic Vinaigrette

## STONE OVEN PIZZAS

**Miner's Pizza** 12  
Tomato sauce with pepperoni, Canadian bacon, Italian sausage and Mozzarella cheese.

**Mediterranean** 12  
Basil pesto sauce with artichokes, Kalamata olives, red onions, sundried tomatoes, Mozzarella and Goat cheese.

**Meatball** 12  
Tomato sauce, sliced homemade meatballs, green chilies and Mozzarella cheese with pesto drizzle.

**Wheeler** 12  
Smoked pulled pork, BBQ sauce, roasted red peppers, green chilies and red onions with Mozzarella and Cheddar cheeses.



## — JJ'S DINNER ENTREES —

**Dinner Entrées served nightly from 5:30 pm to close.**

All dinner entrées are served with your choice of soup or salad. Dinner entrées are accompanied by chefs nightly starch preparation and seasonal fresh vegetables.

### **¼ or ½ BBQ Chicken**

Brined, smoked, slow roasted and basted with our Guinness BBQ sauce.

¼ chicken - 13                      ½ chicken - 18

**Suggested beer pairing:** Coors Bottle

### **St Louis Style Ribs**

Smoked low and slow with our Guinness BBQ sauce.

½ rack - 14      Full rack - 25

**Suggested beer pairing:** Colorado Native Draft

### **Signature BBQ Platter** 26

Smoked chicken quarter, pork ribs, sliced brisket and smoked sausage with a side of Guinness BBQ sauce.

**Suggested beer pairing:** Fat Tire Bottle

### **JJ's Classic All Natural Angus Beef Burger** 14

8oz of freshly ground Angus chuck on a freshly baked BBQ Cheddar roll with lettuce, tomato, red onion, pickles and choice of Cheddar, Fontina or Pepper Jack cheese. Served with waffle fries.

**Suggested beer pairing:** Coors Light Draft

### **Double Cut White Marble Farms Pork Chop** 25

Grilled premium cut pork stuffed with apples, caramelized onions, dried cranberries and Fontina cheese. Served with a brandy cream sauce.

**Suggested wine pairing:** Ravenswood Chardonnay

### **Charbroiled Beef Ribeye** 26

12oz USDA choice cut with JJ's demi glace.

**Suggested wine pairing:** Hogue Cabernet

### **Charbroiled Beef Tenderloin** 28

8oz USDA choice cut with JJ's demi glace.

**Suggested wine pairing:** Ravenswood Petite Sirah

### **Alaskan King Crab Legs** 35

Tender Alaskan crab served with drawn butter and lemon.

Add ½ order to any entrée - 16

**Suggested beer pairing:** Bud Bottle

### **JJ's Famous Prime Rib**

Served with au jus and creamy horseradish.

8 oz - 16                      12 oz - 24                      16 oz - 29

**Suggested wine pairing:** Estancia Pinot Noir

### **Mussels Mediterranean** 16

Sautéed onions, roasted garlic, sundried tomatoes, olives and white wine with basil pesto over linguine pasta.

**Suggested wine pairing:** Toasted Head Chardonnay

### **Grilled Salmon Linguine** 19

Grilled salmon with sautéed onions and tomatoes in a light creamy Alfredo sauce over linguine pasta.

**Suggested wine pairing:** Nobilo Sauvignon Blanc

### **Tavern Ratatouille** *gluten free* 15

Sautéed yellow and green squash, eggplant and red wine with fresh herbs, a dash of roasted tomato marinara and Reggiano cheese.

**Suggested wine pairing:** Diseño Malbec

## **JJ's Steak Temperatures**

- **Rare:** Extremely red, cool center

- **Medium Rare:** Very red, warm center

- **Medium:** Dark pink, warm center

- **Medium Well:** Light pink, hot center

- **Well:** Cooked through, no pink

### **♦ Please inquire about Jim Joe's BBQ to go ♦**

JJ's offers authentic pit smoked BBQ specialties featuring fresh, all-natural pork shoulder, all-natural pork ribs, all-natural Red Bird Farms chicken and choice brisket.

### **♦ Book your next private function at JJ's ♦**

Rehearsal Dinners, Weddings, Corporate Events, Reunions or Private Parties.