



# GATES GRILLE BAR

COLORADO CONTEMPORARY CUISINE



## APPETIZERS

<b>Hatch Chili Cup</b> House-Made Pork Green Chili, Pepper Jack and Cheddar Cheese	7
<b>Pretzel Putters</b> IPA Mustard and Green Hatch Chili Fondue	9
<b>Bucket of Balls</b> Italian-Style Meatballs with Choice of Sauce: Bourbon BBQ, Parmesan Cream, Pomodoro	12
<b>Leader Board</b> Aged Gouda, Double Bleu Stilton Cheese, Triple Crème Brie, House Made Apple Chips, Grape Tomatoes, Grapes, Dried White Figs, Candied Pecans, Lahvosh	13
<b>Tin Cup Nachos</b> House made Queso Fresco, Roasted Corn and Black Beans, Pico de Gallo, Guacamole, Sour Cream	12
<b>Bucket of Birdies</b> Plain, Buffalo, or Whiskey BBQ Sauce with Smokey Blue Cheese Dipping Sauce	14
<b>The Mulligan</b> Crispy Lahvosh Pizza, Mozzarella, Caramelized Cipollini Onions, Spinach, Garlic Roasted Tomatoes, Pesto	9

## SANDWEDGES

**Choice of:** Fries | Sweet Potato Fries | Fresh Fruit

<b>The Albatross</b> Chicken, Swiss Cheese, Bacon, Avocado Spread, Boston Lettuce, Sliced Tomato, Sliced Red Onion, Pickle, Brioche Bun	14
<b>Gates Bleu Cheese Burger</b> Beef Chuck Patty, Applewood Smoked Bacon, Smokey Bleu Cheese, Boston Lettuce, Tomato, Red Onion, Pickle Spear, Brioche Bun	14
<b>Bogey Burger</b> Beef Chuck and Short Rib Hamburger, Boston Lettuce, Tomato, Caramelized Onion, Irish Cheddar, Pickle Spear, Brioche Bun	14
<b>Buffalo Reuben</b> Marble Rye, Melted Swiss, Corned Buffalo, Sauerkraut, and House Made 1000 Island Dressing	16

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*Pricing does not reflect the 20% Country Club member discount*

*Our Culinary Team is always willing to accommodate most requests. Please inform your server of any food allergies.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.*



The Country Club of Colorado  
*at Cheyenne Mountain Resort*