



## APPETIZERS

**Pretzel Putters** 9  
IPA Mustard, Cheese Fondue

**Grilled Quesadilla** 8  
*Add: Grilled Chicken +6 | Smoked Brisket +6 | Beyond Beef +7*

**Fried Pickles** 9  
Cornmeal-Breaded Dill Pickles, served with Sriracha Dipping Sauce

**Nachos** 9  
House-made Queso Fresco, Roasted Corn & Black Beans, Pico de Gallo, Guacamole, Sour Cream  
*Add: Grilled Chicken +6 | Smoked Brisket +6 | Beyond Beef +7*

**Tableside Hummus** 10  
Tableside Preparation of Chickpea and Tahini Hummus with Choice of: Toasted Pine Nuts, Black Garlic Oil, Edamame, Sun-dried Tomato, Smoked Sea Salt

**Avocado Toast** 7  
Toasted Wholegrain Bread, Smashed Avocado, Tomato, Kalamata Olive, Red Onion, Feta Cheese

**Soup of the Day** 7

## SALADS

*Add: Grilled Chicken +6 | Smoked Brisket +6  
Beyond Beef +7 | Grilled Shrimp +8 | Grilled Salmon +7*

**Alluvia Salad** 12  
Butter Lettuce, Mixed Greens, Asian Pear, Cherry Tomatoes, Crisp Apple Chips, Mandarin Orange, Candied Pecans, Lemongrass-Sage Champagne Vinaigrette

**Caesar Salad** 12  
Crisp Romaine Hearts, Pecorino Romano, Focaccia Croustades, Creamy Caesar Dressing

**Pueblo Salad** 12  
Romaine Lettuce, Roasted Red Peppers, Black Beans, Corn, Pico De Gallo, Fried Shallots, Fried Jalapeño, Avocado, Chipotle Ranch

**Wedge Salad** 12  
Gem Lettuce Wedge, Crumbled Bleu Cheese, Applewood Smoked Bacon, Grape, Tomato, Buttermilk Dressing

**Caprese Salad** 12  
Thickly Sliced Mozzarella Cheese, Fresh Basil Leaves, Sliced Ripe Tomatoes, Balsamic Vinegar

**Crispy Fried Chicken Wings** 14  
Buffalo Sauce, Asian Zing, Lemon Pepper Dry Rub

**Leader Board** 16  
Chef's Selection of Imported Cheese, Local Honey Comb, Apple Chips, Grape Tomatoes, Grapes, Dried Fruits, Candied Pecans, Lahvosh  
*Gluten Free Rice Crackers Available Upon Request*

**The Mulligan** 9  
Crispy Lahvosh Pizza, Mozzarella, Spinach, Caramelized Cipollini Onions, Garlic Roasted Tomatoes, Pesto  
*Add: Grilled Chicken +6 | Smoked Brisket +6 | Beyond Beef +7*

## HANDHELDS

*Choice of:  
House Cut Fries | Onion Rings +2 | Sweet Potato Fries | Fresh Fruit  
Gluten Free Bun Substitute +2*

**Fairway Club** 15  
Fresh Roasted Turkey, Ham, Applewood Smoked Bacon, Avocado, Swiss Cheese, Sliced Tomato, Lettuce, Mayo, on Sourdough Toast

**Pete Dye Club** 15  
Roasted Chicken, Swiss Cheese, Bacon, Avocado Spread, Green Leaf Lettuce, Sliced Tomato, Sliced Red Onion

**Chicken & Waffle Sliders** 16  
Crispy Fried Chicken, Corn Waffles, Tomato, Onion, Sweet Pickle, Honey Mustard

**Crab Cake BLT** 18  
House Made Crab Cakes, Hawaiian Slaw, Sriracha Aioli, Butter Lettuce, on a Brioche Bun

**Avocado Melt** 15  
Grilled Cheese with Avocado, Tomato, Bacon

**Gates Caprese Sandwich** 15  
Thickly Sliced Mozzarella Cheese, Fresh Basil Leaves, Sliced Ripe Tomatoes, Balsamic Vinegar, Pesto Aioli, on Toasted Ciabatta Bread

**Smoked Brisket Sliders** 16  
Smoked Brisket, Fresh Coleslaw, White Barbeque Sauce, on Hawaiian Rolls

**Colorado Schnitzel** 16  
Thin Lean Pork Cutlets coated with Seasoned Bread Brumbs and Fried Golden Brown, served on a Brioche Bun with Cumin Mayo & Apple Slaw

## BURGERS

Choice of:

House Cut Fries | Onion Rings +2 | Sweet Potato Fries | Fresh Fruit  
Gluten Free Bun Substitute +2

**Cheyenne Mountain Burger** 17  
Chuck Patty, Applewood Smoked Bacon,  
Fried Onions, topped with a Fried Egg, Lettuce,  
Tomato, American Cheese, Pickle, on Texas Toast

**Gates Burger** 16  
8 oz. Chuck Patty, Applewood Smoked Bacon,  
Blue Cheese, Lettuce, Tomato, Onion, Pickle, on  
a Brioche Bun

**Junior League** 12  
4oz All Beef Patty, American Cheese, Lettuce,  
Tomato, Pickle

**Beyond Beef Burger** 17  
Beyond Beef Patty, Lettuce, Tomato, Onion, Pickle,  
on a Brioche Bun

**Mushroom Swiss and Bacon** 17  
Chuck Patty, Marinated Portobello Mushroom,  
Swiss Cheese, Bacon, Lettuce, Tomato, Onion,  
on a Brioche Bun

## SHAREABLE SIDES

**Spiced Crispy Sriracha Brussel Sprouts** 8

**Wild Mushroom Risotto** 9

**Grilled Asparagus** 9

**Truffle Fries with Parmesan** 8

**Maple Butter Roasted Root Vegetables** 8

## ENTRÉES

**Crab Cake Dinner** 36  
Two Lump Crabmeat Cakes sautéed in Lemon  
Butter, served with Fresh Coleslaw, Grilled  
Asparagus, Mashed Potatoes

**Gates Meatloaf** 17  
House-made Meatloaf stuffed with Swiss Cheese  
& Spinach, served with Mashed Potatoes, Brussel  
Sprouts, & Gates Gravy

**Chicken Fried Steak** 26  
Crispy Breaded & Fried Flat Iron Steak, covered  
with Country Gravy, served with Mashed Potatoes

**Smoked Brisket Dinner** 26  
Sliced Smoked Beef Brisket, Cheyenne White  
Barbeque Sauce, Baked Beans, Cole Slaw, Shallots

**Mushroom Risotto** 19  
Creamy Risotto with Portobello & Crispy Shiitake,  
Shaved Parmesan, Toasted Pine Nuts, Balsamic  
Reduction

**Chicken Piccata** 22  
Sautéed Chicken Breast covered in Lemon Butter,  
Garlic Sauce, & Capers, served with Mashed  
Potatoes & Grilled Asparagus

**Grilled Flat Iron Steak** 26  
Grilled & Sliced Flat Iron Steak with Chimichurri,  
served with Mashed Potatoes & Grilled Asparagus

**12 oz. Ribeye** 35  
Mashed Potatoes & Grilled Asparagus

**Lemon Herb Grilled Atlantic Salmon** 24  
Grilled Atlantic Salmon with Lemon-Herb-Egg  
Viniagrette, served with Wild Mushroom Risotto &  
Grilled Asparagus

*Prices do not reflect the 20% Country Club member discount, and are exclusive of Colorado state sales tax and gratuity.  
A gratuity charge of 18% will be added to parties of six or more.*

*Please inform your server of any food allergies, or health or dietary restrictions in order to best accommodate your needs.*

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