

the lockwood

KITCHEN & BAR

STARTERS

Lockwood Nachos \$15

House Tortilla Chips & House Queso, Pico De Gallo, Jalapeno, Avocado, Sour Cream Add Bison Chili \$4

Red Pepper Hummus \$13

House Roasted Red Pepper Hummus, Grilled Pita, Fresh Garden Vegetables

Bavarian Pretzels \$13

Sea Salted Soft Pretzels, House Queso, Winter Ale Mustard

Lockwood Wings \$20

Crispy Fried Wings With Your Choice Of Flavor: Dry Rub or Buffalo, House Ranch

SALADS

Quinoa & Kale Salad \$16

Herbed Quinoa, Super Slaw, Baby Kale, Bourbon Maple Glazed Sweet Potato, House Citrus Thyme Vinaigrette

Lockwood Caesar Salad \$10/16

Crisp Romaine Hearts, House Caesar Dressing, Garlic Butter Croutons, Fresh Shaved Parmesan

House Salad \$8/12

Artisan Lettuce Blend, Cucumbers, Carrot, Tomato, House Citrus Thyme Vinaigrette

Add Grilled Chicken Or Sauteed Shrimp To Any Salad \$9

SOUPS & SANDWICHES

Lockwood Burger* \$21

8oz Fresh Ground Beef, Toasted Local Bun, White Cheddar, Lockwood Burger Sauce, Lettuce, Onion, Tomato, Bacon Shoestring Fries

16th Street Chicken Club \$18

Marinated Grilled Chicken, Smoked Bacon, Homemade Avocado Ranch, Gruyere, Artisan Lettuce, Red Onion Tomato, Shoestring Fries

Lockwood Bison Pastrami \$22

House Bison Pastrami, Sauerkraut, Thousand Island Dressing, Gruyere, Winter Ale Mustard, Shoestring Fries

Grilled Cheese & Tomato Bisque

Creamy Tomato, Goat Cheese, Basil Oil, Served With White Cheddar Grilled Cheese

Colorado Bison Chili

\$18

\$16

Slow Cooked Bison Brisket, Ancho Chili, Tomato, Black Beans Corn, Petit Quesadilla

*These foods may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





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ENTREES

Winter Pork Chop* \$42

Grilled 14oz. Bone in Pork Chop, Spiced Mashed Sweet Potato, Sautéed Baby Kale, Whistlepig Maple Jus

Blackened Shrimp \$38

Wild Caught Jumbo Shrimp, Creamy Cajun Polenta, Wilted Spinach, Tomato Gravy

Chicken Francese \$32

Sauteed Egg Battered Chicken Breast, Fresh Herbs, Angel Hair Pasta, Seasonal Vegetables, Lemon Caper Butter

\$35

Beef Stroganoff*

Pan Seared Herb Marinated Tenderloin Tips, Sauteed Wild Mushroom, Sour Cream, Bucatini Pasta

Pomodoro \$31

Angel Hair Pasta, Fresh Basil, Shaved Parmesan, San Marzano Tomatoes, Grilled Herbed Toast Points Add Grilled Chicken, Jumbo Shrimp, Grilled Local Hot Italian Sausage \$9

SIDES	DESSERTS
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Shoestring Fries	\$10	Fried Cheesecake	\$12
Truffle Fries	\$12	Flourless Chocolate Torte	\$12
Seasonal Vegetables	\$12	Tiramsu	\$12
Mashed Sweet Potato	\$12	Local Featured Ice Cream	\$12
Super Slaw	\$12	Fresh Lemon Berry Tart	\$12

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