

# VIEWHOUSE

EATERY, BAR & ROOFTOP

**\$13.50 LUNCH CHOOSE 2** NO SUBSTITUTIONS OR MODIFICATIONS  
MONDAY - FRIDAY | 11AM - 3PM

## 1/2 SALAD SOUP OR SIDE



## 1/2 SANDWICH OR ENTREE

### NUTS & BERRIES SALAD

arugula, strawberries, blueberries, medjool dates, sun-dried cherries, black mission figs, goat cheese, candied pecans, strawberry vinaigrette

### BABY KALE SALAD

champagne vinaigrette, pickled golden raisins, candied pecans, shaved parmesan

### CAESAR SALAD

creamy caesar dressing, romaine crunch, hand torn garlic croutons, parmigiano reggiano

### MILE HIGH COBB + \$2

organic mixed greens, red bird grilled chicken, applewood smoked bacon, egg, avocado, heirloom tomatoes, belu cheese, ranch

### SOUTHWEST BLACKENED CHICKEN + \$2

organic mixed greens, grilled red bird chicken, avocado, cheddar, black bean-corn salsa, tortilla strips, cilantro-lime vinaigrette

### FRENCH ONION SOUP DUMPLINGS

beef & onion broth, gruyere cheese, dumplings, sherry butter, chives

### CREAMY MAC & CHEESE

cavatappi pasta, three-cheese fondue, grated parmesan

### PORK GREEN CHILI

colorado roasted chile, shaved pork, ranchero cheese, grilled flour tortilla

### HOUSE SALAD

mixed greens, tomatoes, carrots, cucumbers, croutons, balsamic vinaigrette

### FRENCH FRIES

### CUP OF FRESH FRUIT





assorted fruits & berries



NEVER EVER  
NO  
ANTIBIOTICS  
HORMONES  
BY-PRODUCTS

PROUDLY SERVING  
150+ LOCAL  
COLORADO PRODUCTS

#### MENU KEY

-  These premium meat products contain no antibiotics, no growth hormones, & no by-products.
  -  Gluten-free. Please note ViewHouse is not a gluten-free environment; products containing gluten are prepared in our kitchens.
  -  Vegetarian. These dishes contain no meat, fish, poultry, or shellfish; but may contain dairy or eggs. Our kitchen contains animal products & cross-contamination can occur.
  -  \* These items may be served raw or uncooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Please let your server know about any allergies or food restrictions.  
Select dishes can be vegan-friendly upon request.

### GRILLED CHICKEN TACOS

carbon marinated red bird chicken breast, crispy chihuahua cheese, red onions, salsa molcajete, flour tortillas

### LOCAL ORGANIC CHICKEN TENDERS

hand-breaded red bird chicken, choice of two house-made dipping sauces: cherry bbq, ranch, honey mustard, buffalo romesco, honey hot sauce

### CHICKEN BLT WRAP

roasted garlic marinated red bird chicken breast, chipotle buttermilk dressing, romaine crunch, heirloom tomato, hickory smoked bacon, red chile tortilla

### BALLPARK BURGER\*

lettuce, tomato, onions, kosher dill pickles, brioche bun

### CRISPY BUFFALO CHICKEN SANDWICH

crispy red bird chicken breast, romesco sauce, roasted garlic aioli, bacon, pepper jack cheese, red onions, house made spicy pickles

### THAI PEANUT CHICKEN BOWL

red bird grilled chicken, broccoli, carrots, scallions, jalapeños, sprouts, mint, peanuts, sambal peanut sauce, jasmine rice

### MARGHERITA PIZZA

twice cooked tomato sauce, fresh mozzarella, hand torn basil

### BBQ BACON QUESO BURGER + \$2

queso, applewood smoked bacon, onion straws, tomato, house-made cherry bbq, brioche bun

### SHRIMP & SALMON PASTA\* + \$2

cavatappi, mushrooms, peas, spinach, light parmesan cream sauce, focaccia

### VH FISH & CHIPS + \$2

tempura battered alaskan cod, coleslaw, lemon, fries, house-made tartar sauce

### AVOCADO SHRIMP BOWL\* + \$2

sautéed shrimp, avocado, broccoli, scallions, carrots, cucumbers, yellow curry sauce, cilantro-lime vinaigrette, jasmine rice

### PAN SEARED ATLANTIC SALMON\* + \$3

atlantic salmon, yellow curry sauce, ancient grains, crispy kale, green beans, basil pesto

ViewHouse Lunch - April 18 2023

# VIEWHOUSE

EATERY, BAR & ROOFTOP

# HAPPY HOUR MONDAY-FRIDAY 3PM - 6PM NO SUBSTITUTIONS OR MODIFICATIONS

## BEERS

- COORS LIGHT 4
- VH BEER ROCKPILE RED ALE 4
- VH BEER 1858 IPA 6
- VH BEER BALLPARK PALE ALE 6
- VH BEER PEACH BUZZ BLONDE ALE 6
- VH BEER QUE PASA MEXI LAGER 6
- ODELL MOUNTAIN STANDARD HAZY IPA 6
- VH BEER 32 OZ DRAFT MUGS 8

## SPIRITS

- GIN well 4
- RUM well 4
- VODKA well 4

## BITES

- PIGS IN A BLANKET 7**   
beef franks wrapped in puff pastry, honey mustard, chile queso dipping sauce
- BEESTING CAULIFLOWER 7**   
tempura battered cauliflower bites, bee sting sauce, bleu cheese, jalapeno coins, shaved celery & carrots
- CAESAR SALAD 7**   
creamy caesar dressing, romaine crunch, hand torn garlic croutons, parmigiano reggiano
- PORK GREEN CHILE 7**   
colorado roasted chile, shaved pork, ranchero cheese, grilled flour tortilla

- ADD: GUACAMOLE 2
- LOCAL ORGANIC GRILLED CHICKEN 5

## WINES

- BAREFOOT 4**   
cabernet sauv | chardonnay | moscato merlot | pinot grigio | pinot noir | rosé
- BESO DEL SOL RED SANGRIA 6**  
spanish tempranillo, orange, lemon, peach, mango, cinnamon
- HESS SHIRTAIL 6**  
cabernet sauv, chardonnay, red blend
- MAUTA 6**  
sauvignon blanc
- HOGUE 6**  
riesling
- ATTIMO 8**  
white blend, red blend, rosé
- TORRESELLA 8**  
pinot grigio
- BENZIGER 8**  
cabernet sauvignon

- SWEET POTATO FRIES 5**
- ONION RINGS 5**
- HOT PEPPERONI PIZZA 10**  
twice cooked tomato sauce, mozzarella cheese, pepperoni, honey hot sauce, hand torn basil
- GRILLED CHICKEN TACOS 10**   
carbon marinated red bird chicken, crispy chihuahua cheese, red onion, salsa molcajete, flour tortilla
- BALLPARK BURGER\* 10**   
lettuce, tomato, onions, kosher dill pickles served with fries
- NACHOS SUPREME 10**  
pork green chili queso, pinto beans, mexican cheese blend, pico de gallo, pickled jalapeños, pickled red onion, guacamole, lime crema
- SLOW-ROASTED PORK 5
- GROUND BEEF 5

## SPECIALTY COCKTAILS

- SPICY BLACKBERRY MARGARITA 6**  
tanteo jalapeño tequila, blackberries, lime juice, agave nectar
- VH MULE 6**  
vh infused cucumber vodka, ginger beer, lemon juice, cucumbers, mint
- SPRITZ 6**  
tito's handmade vodka, mavi aperitivo, la marca prosecco, lemon juice
- CUCUMBER FRESCA 6**  
hendrick's gin, cucumber, lime juice, sierra mist
- STRAWBERRY COOLER 8**  
vh infused pineapple tequila, strawberries, pineapple juice, lime juice
- PURPLE SKY 8**  
new amsterdam red berry vodka, blue curacao, lemon juice, cranberry, sierra mist
- VH LEMONADE 8**  
new amsterdam raspberry vodka, raspberries, lemon juice, sierra mist
- VIEWHOUSE MARGARITA 8**   
vh infused pineapple tequila, orange juice, lime juice, sierra mist
- DUSTY ROSE MARGARITA 8**  
milagro silver tequila, cointreau, cranberry juice, pineapple juice, lime juice
- SKINNY PALOMA 8**  
milagro tequila, high noon grapefruit seltzer, lime juice, simple syrup

## PROUDLY SERVING



## WINE & PIZZA

**PICK ONE BOTTLE & ONE PIZZA \$22**

**BAREFOOT BOTTLES:**  
pinot noir  
cabernet sauv  
merlot  
chardonnay  
rosé  
pinot grigio  
moscato

**TYE-DYE**   
twice cooked tomato sauce, vodka sauce, basil pesto, fresh mozzarella

**MARGHERITA**   
twice cooked tomato sauce, fresh mozzarella, hand torn basil

**HOT PEPPERONI**  
twice cooked tomato sauce, mozzarella cheese, pepperoni, honey hot sauce, hand torn basil