

Soups & Salads

Add Protein to any Dish
Chicken \$12, Steak \$13, or Salmon* \$15*

Corn Bisque \$12
Sweet Corn, Corn Stock, Creme Fraiche
1

House Salad \$18
Mixed Greens, Carrots, Cherry Tomatoes,
Cucumber, Pickled Red Onion, Cheddar Jack,
White Balsamic Vinaigrette
1

Southwest Caesar Salad \$21
Romaine, Cheddar Jack, Cherry Tomatoes,
Black Beans, Red Onion, Tortilla Strips,
Corn, Cilantro, Chipotle Caesar
1,3

Quinoa Salad \$22
Arugula, Quinoa, Beets, Dried Apricots,
Hazelnuts, Manchego, Mustard Cream Dressing
1,5

Shareables

Caramelized Brussels \$18
Brussel Sprouts, Lemon Tahini
Shishito Peppers, Shredded Carrots,
Sunflower Seeds, Dried Cherries, Crispy Onions
9

Beet Hummus \$21
Roasted Red Beet Hummus, Garlic,
Marinated Tomatoes, Crudit , Flatbread,
Garlic Oil
1, 7, 9

Chicken Wings \$18
Choice of Buffalo, BBQ, Teriyaki,
Mango Habanero or House Dry Rub,
Ranch OR Blue Cheese
One Sauce Choice Per Order

Truffle Fries \$16
Herb Parmesan, Truffle oil,
Parsley, Roasted Garlic Aioli
1,2

Pretzel Bites \$14
Pretzel Bites, Stone Ground Mustard,
Beer Cheese Sauce
1,7

Cheese Curds \$15
Cheese Curds, Marinara,
Beer Cheese Sauce, Herbed Parmesan
1,2,7

Sandwiches

All SANDWICHES Served with Fries
Sub: +3 Side House or Caesar Salad,
+3 Sweet Potato Fries

Grilled Mahi Tacos \$24
Grilled Pineapple Pico De Gallo,
Cilantro, Queso Fresco, Fitz Sauce
Corn Tortilla + Guacamole \$3
Not Served with a Side
1,3

Apple Brie Croissant \$22
Sliced Apple, Brie Spread,
Fig Onion Jam, Brioche Bun
1,7,8

Grilled Chicken Sandwich \$25
Chicken Breast, Bacon, Pepper Jack,
Pepper Jam, Lettuce, Tomato,
Brioche Bun + Guacamole \$3
1,2,7,8

Fitz Smashburger \$26
Two Angus Beef Patties, Bacon Jam,
Fitz Sauce, White Cheddar,
Lettuce, Tomato, Brioche Bun
1,2,7,8

Carolina Pulled Pork \$26
Smoked Pork Shoulder, Slaw, Pickles,
Brioche Bun, Side of BBQ Sauce
1,2,7,8

Smoked Brisket \$27
Caramelized Onions, Pickled Jalapeno,
Brioche Bun, Side of BBQ Sauce
1,2,7,8

Entrees

Available from 5pm-9pm

Grilled Corn Cavatappi \$34
Cavatappi Pasta, Colorado Sweet Corn,
Blistered Cherry Tomatoes, Fresh Basil,
Lemon Ricotta Sauce
Chicken \$12, Steak \$13, or Salmon* \$15*
1,2,7

Wild Mushroom Polenta \$35
Locally Sourced Mushrooms,
Caramelized Shallots, Garlic Confit,
Thyme, Shaved Parmesan, Boursin Polenta
Chicken \$12, Steak \$13, or Salmon* \$15*
1

Peach Glazed Salmon \$38
Seared Salmon, Palisade Peach Glaze,
Grilled Zucchini and Yellow Squash,
Eggplant Caponata, Roasted Garlic,
Blistered Shishito Peppers
3

Steak Frites* \$40
12oz NY Strip, French Fries,
Roasted Broccolini,
Peppercorn Cream Sauce
1

1-milk 2-eggs 3-fish 4-shellfish 5-tree nuts
6-peanuts 7-wheat 8-soy 9-sesame

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER
PREFERENCE.

*ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN,
NUT AND DAIRY EXPOSURE.

Gratuuity of 20% will be added to parties of 6 or more

Fitz Happy Hour 3PM-5PM

\$10 House Wine by the Glass

\$2 off Draft Beer

\$2 off Well Spirits

Wines by the Glass

Sparkling

Mionetto, Prosecco 12
Veneto, Italy

Lucien Albrecht, Brut Rose 14
Alsace, France

Nicolas Feuillatte, Champagne 187ml 30
Chouilly, France

White

Di Lenardo, Pinot Grigio 13
Friuli, Italy

Drylands, Sauvignon Blanc 14
Marlborough, NZ

Laurenz V., Gruner Veltliner 15
Niederösterreich, Austria

Caymus 'Sea Sun', Chardonnay 16
Monterey County, California

Rosé

Miraval 'Studio' Rosé 14
Provence, France

Red

Trivento Reserve Malbec 14
Mendoza, Argentina

Four Graces Pinot Noir 16
Willamette Valley, Oregon

Caymus-Suisan 'Walking Fool' Red Blend 17
Suisan Valley, California

Alexander Valley Cabernet Sauvignon 18
Sonoma, California

Draft Beer

Coors Brewing Co - Light Lager 7

Avery White Rascal - Belgian White 8

New Belgium - Mtn Time Lager 8

Crooked Stave - Sour Rosé 8

Sierra Nevada - Hazy Lil Thing IPA 8

Pacifico - Mexican Lager 8

Melvin Brewing - West Coast Pilsner 8

Guinness - Irish Dry Stout 9

VBC - Gore Creek IPA 9

VBC - Hot Mess Blonde 9

Bottles & Cans

Coors Banquet - American Lager 7

Budweiser - American Lager 7

Bud Light - Light Lager 7

Stella Artois - Pilsner 7

New Belgium Fat Tire - Ale 8

VBC - Pete's Stash Pale 9

Seltzer & Cider

High Noon - Assorted Flavors 8

Stem Ciders - Pear Cider 8

Non-Alcoholic

Heineken - Dutch Lager 7

Guinness - Irish Dry Stout 8



SUMMERTIME SIPS - \$17

Hell or Hi-Watermelon

Hibiscus Infused Vodka,
Ancho Reyes Chile Liqueur,
Watermelon, Lime, Tajin

Flight Risk

Del Maguey Vida Mezcal, Aperol,
Faccia Brutto Amaro Gorini
Italicus, Lemon, Fee Foam

Rising Sun

Mars Iwai Japanese Whisky,
Yellow Chartreuse, Licor 43,
Yuzu, Honey, Ginger

Strawberry Fields

Epic Vodka, Mionetto Prosecco, Lemon
Strawberry-Basil-Jalapeno Shrub

Perks of Being a Wildflower

Chamomile Infused Breckenridge Gin,
St Germain Elderflower Liqueur,
Lemon, Honey, Orange Bitters



STIR IT UP - \$19

Harvest Moon

Rittenhouse Rye, PX Sherry,
Apple Cider Syrup,
Walnut & Orange Bitters

Oaxacan Gold Fashioned

Coconut Fat Washed Mi Campo Reposado,
Nixta Licor de Elote,
Coffee Demerara Syrup, Mole Bitters

Negroni Viola

House Infused Peaflower Gin,
Cocchi Americano, Dolin Blanc Vermouth
Lemon Cube



TIKI TIME - \$18

The Zombie

Probitas Blended Rum
Bacardi Silver, Cruzan Black Strap Rum,
5003 Velvet Falernum, Absinthe,
Grapefruit, Lime, Agave

Machu Punchu

Havana Club Rum, Pisco,
Giffards Peach, Lime,
Pomegranate Syrup, Tiki Bitters

Coco Loco

Jalapeno Infused Tequila, Pineapple,
Lime, Cream of Coconut,
Cucumber Simple, Saline Solution

Red Sangria

Red Wine, Ginger Ale,
Alma Finca Orange Liqueur
Seasonal Fruit

\$12

ZERO PROOF

...OR NOT - \$10



Not Berry Spicy

Strawberry-Basil-Jalapeno Shrub
Lime, Ginger Beer

Ford Park Gardens

Seedlip Garden 108, Soda,
Hibiscus Simple, Lemon

When Life Gives Ya Lemons

Fresh Lemonade with a choice of:

Hibiscus
Strawberry
Blueberry
Cucumber
Pomegranate