**LIGHTER Fare**

**Homemade Seasonal Granola** 11.50
Vanilla Yogurt Or Milk

**The Eggs**

**Steak & Eggs** 39.00
4oz USDA Prime Tenderloin,
Two Eggs Prepared Your Way

**Elway’s BenedictS**

**Classic** 22.00
Two Poached Eggs, Canadian Bacon, Served On An English Muffin, Topped With Hollandaise

**Tomato And Guacamole** 21.00
Two Poached Eggs, Sliced Tomato and Guacamole On An English Muffin, Topped With Hollandaise

**Elway’s Classics**

**Mile High Omelet** 23.00
Mushrooms, Spinach, Bacon, Aged Cheddar, Breakfast Potatoes and a Warm Biscuit.
Substitute For Potatoes 4.25

**Elway’s French Toast** 19.00
Brioche Bread, Maple Syrup, Fresh Fruit

**Smash Burgers & Sandwiches**
Smash Burgers And Sandwiches Are Served With A Choice Of House-Made Potato Chips Or Pasta Salad.
Substitute French Fries For 2.50

**“Signature” Smash Burger** 24.00
Yellow Cheddar, Toasted Brioche Bun

**Bacon Burger** 25.00
White Cheddar, Bacon

**Mushroom Burger** 25.00
Mushroom, Caramelized Onion, Swiss Cheese

**Colorado Burger** 25.00
Asadero, Green Chiles, Over Easy Egg

**Roasted Chicken Breast Sandwich** 21.00
Smoked Gouda, “BBQ” Onions, Guacamole, Chipotle Mayo, Toasted Brioche Bun

**Tomato & House-Made Mozzarella Sandwich** 18.00
Basil Pesto Aioli, Arugula, Balsamic Vinegar, Toasted Brioche Bread

**The Sides**

**Bacon** 7.00
**Pork Sausage** 7.00
**Canadian Bacon** 7.00

**Fruit Cup** 7.00
**Hollandaise** 4.50

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S T A R T E R S

STEAK TACOS 23.00
Salsa Fresca, Habanero Salsa, Guacamole, Cheddar Cheese, Flour Tortillas

GRILLED ARTICHOKE 20.00
Garlic Aioli, Drawn Butter, Lemon

BEER BATTERED ONION RINGS 16.00
Creole Aioli, Ketchup

SHRIMP COCKTAIL 28.00
Three Large Mexican White Shrimp, Cocktail Sauce, Joe’s Mustard Sauce, Remoulade

RHODE ISLAND STYLE CALAMARI 23.00
Pepperoncini & Cherry Peppers, Beer Battered Baby Corn, Bleu Cheese Stuffed Olives

LAMB CHOP FONDUE* 43.00
Lamb Chops, Green Chile Cheese Fondue, Chimayo Tortillas, Roasted Sweet Potatoes

S O U P S  &  S A L A D S

CHARRED RED PEPPER SOUP 15.00
Basil Pesto Crostini

ROASTED CORN & CHICKEN CHOWDER 16.00
Bacon, Green Chile, Potatoes, Cream

HOUSE SALAD 16.00
Romaine Lettuce, Cherry Tomatoes, Shaved Radish, Chopped Bacon, Parmesan, Eggs, Lemon Croutons, Parmesan Vinaigrette

CHERRY CREEK SALAD 22.00
Shredded Chicken, Baby Spinach, Dried Cherries, Dates, Green Apples, Manchego Cheese, Toasted Pecans, Apple Cider Vinaigrette

#7 STEAK SALAD* 35.00
USDA Prime Tenderloin, Arugula, Red Onion, Sun-Dried Tomatoes, Spiced Pecans, Bacon, Creamy Roasted Garlic Dressing

ASIAN CHICKEN 23.00
Shredded Chicken, Bok Choy, Napa Cabbage, Edamame, Snap Peas, Carrots, Cashews, Sriracha, Miso-Ginger Vinaigrette

CAESAR SALAD 15.00
Hearts Of Romaine, Lemon Garlic Croutons, Parmigiano Reggiano, Caesar Dressing

Add Grilled Chicken 9.00  Add Grilled Salmon* 13.00


“SIGNATURE” SMASH BURGER* 24.00
Yellow Cheddar, Toasted Brioche Bun

BACON BURGER* 25.00
White Cheddar, Bacon

MUSHROOM BURGER* 25.00
Mushroom, Caramelized Onion, Swiss Cheese

COLORADO BURGER* 25.00
Asadero, Green Chiles, Over Easy Egg

TOMATO & HOUSE-MADE MOZZARELLA SANDWICH 18.00
Basil Pesto Aioli, Arugula, Balsamic Vinegar, Toasted Brioche Bread

ROASTED CHICKEN BREAST SANDWICH 21.00
Smoked Gouda, “BBQ” Onions, Guacamole, Chipotle Mayo, Toasted Brioche Bun
**ELWAY'S CLASSICS**

**MVP BURGER** 25.00
Green Chiles, Asadero Cheese, Chipotle Aioli

**SHORT RIBS “OFF THE BONE”** 53.00
Braised Slowly In Rich Stock, Side of Mashed Potatoes

**VANCOUVER ISLAND STERLING SALMON** 43.00

**USDA PRIME FILET 8oz** 61.00

**USDA PRIME FILET 10oz** 69.00

**USDA PRIME NEW YORK STRIP STEAK 12oz** 61.00

14oz RIBEYE 69.00

20oz RIBEYE 76.00

**ADD-ONS**

- MAYTAG BUTTER 8.00
- PEPPERCORN SAUCE 8.00
- CARAMELIZED SWEET ONIONS 8.00

**WITH**

**HOUSE MADE POTATO CHIPS** 4.25

**PASTA SALAD** 7.00

**FRESH FRUIT** 7.00

**FRENCH FRIES** 10.00

**SAUTÉED BROCCOLI** 15.00

**YUKON GOLD MASHED POTATOES** 14.50

**CREAMED CORN** 15.00

**SAUTÉED ASPARAGUS** 15.00

**MACARONI & CHEESE** 15.00

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**SOUPS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>CHARRED RED PEPPER SOUP</td>
<td>15.00</td>
</tr>
<tr>
<td>Basil Pesto Crostini</td>
<td></td>
</tr>
<tr>
<td>ROASTED CORN &amp; CHICKEN CHOWDER</td>
<td>16.00</td>
</tr>
<tr>
<td></td>
<td>Bacon, Green Chile, Potatoes, Cream</td>
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</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CHERRY CREEK SALAD</td>
<td>22.00</td>
</tr>
<tr>
<td>Shredded Chicken, Baby Spinach, Dried Cherries, Dates, Green Apples, Manchego Cheese, Toasted Pecans, Apple Cider Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>ASIAN CHICKEN</td>
<td>23.00</td>
</tr>
<tr>
<td>Shredded Chicken, Bok Choy, Napa Cabbage, Edamame, Snap Peas, Carrots, Cashews, Sriracha, Miso-Ginger Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>15.00</td>
</tr>
<tr>
<td>Hearts Of Romaine, Lemon Garlic Croutons, Parmigiano Reggiano, Caesar Dressing</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Add Grilled Chicken Breast</td>
<td>9.00</td>
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<tr>
<td>Add Bacon</td>
<td>7.00</td>
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**THE SIDES**

<table>
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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>HOUSE MADE POTATO CHIPS</td>
<td>6.00</td>
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<tr>
<td>PASTA SALAD</td>
<td>7.00</td>
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<tr>
<td>FRUIT CUP</td>
<td>7.00</td>
</tr>
<tr>
<td>COTTAGE CHEESE</td>
<td>6.00</td>
</tr>
</tbody>
</table>

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## Wine

### BY THE GLASS

#### Bubbles & Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>6oz</th>
<th>9oz</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOPE SPARKLING BRUT</td>
<td>California</td>
<td>14</td>
<td>21</td>
<td>56</td>
</tr>
<tr>
<td>LUCIEN ALBRECHT CREMANT D'ALSACE BRUT ROSÉ</td>
<td>Alsace, France</td>
<td>16.5</td>
<td>24.75</td>
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<tr>
<td>TROIS COURONNES ROSE</td>
<td>Rhone Valley, France</td>
<td>14.5</td>
<td>21.75</td>
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#### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>6oz</th>
<th>9oz</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>HELFRICH RIESLING</td>
<td>Alsace, France</td>
<td>14.5</td>
<td>21.75</td>
<td>58</td>
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<tr>
<td>TERLATO PINOT GRIGIO</td>
<td>Friuli Colli Orientali, Italy</td>
<td>16.5</td>
<td>24.75</td>
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<tr>
<td>KIM CRAWFORD SAUVIGNON BLANC</td>
<td>Marlborough, New Zealand</td>
<td>16</td>
<td>24</td>
<td>64</td>
</tr>
<tr>
<td>HONIG SAUVIGNON BLANC</td>
<td>Central Coast, California</td>
<td>18</td>
<td>27</td>
<td>72</td>
</tr>
<tr>
<td>IMAGERY (ON TAP) CHARDONNAY</td>
<td>Sonoma, California</td>
<td>15.5</td>
<td>23.25</td>
<td></td>
</tr>
<tr>
<td>ELWAY’S RESERVE CHARDONNAY</td>
<td>Carneros, California</td>
<td>17.5</td>
<td>26.25</td>
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<tr>
<td>FERRARI CARANO CHARDONNAY</td>
<td>Sonoma, California</td>
<td>17.5</td>
<td>26.25</td>
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<tr>
<td>ROTATING WHITE (ON TAP)</td>
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#### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>6oz</th>
<th>9oz</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>7 CELLARS ‘THE FARM COLLECTION’ PINOT NOIR</td>
<td>Monterey, California</td>
<td>16</td>
<td>24</td>
<td>64</td>
</tr>
<tr>
<td>ACROBAT (ON TAP) PINOT NOIR</td>
<td>Willamette, Oregon</td>
<td>17.5</td>
<td>26.25</td>
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<tr>
<td>SKYFALL MERLOT</td>
<td>Columbia Valley, Washington</td>
<td>14.5</td>
<td>21.75</td>
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<tr>
<td>CONUNDRUM RED BLEND</td>
<td>California</td>
<td>14.5</td>
<td>21.75</td>
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<tr>
<td>E. GUIGAL COTES DU RHONE</td>
<td>Rhone Valley, France</td>
<td>15</td>
<td>22.5</td>
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<tr>
<td>THE PRISONER RED BLEND</td>
<td>Napa Valley, California</td>
<td>29</td>
<td>43.5</td>
<td>116</td>
</tr>
<tr>
<td>BODEGAS SALENTEIN MALBEC</td>
<td>Mendoza, Argentina</td>
<td>15.5</td>
<td>23.25</td>
<td>62</td>
</tr>
<tr>
<td>URBINA RIOJA</td>
<td>Rioja, Spain</td>
<td>15.5</td>
<td>23.25</td>
<td>62</td>
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<tr>
<td>JOSH CABERNET SAUVIGNON</td>
<td>California</td>
<td>16.5</td>
<td>24.75</td>
<td>66</td>
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<tr>
<td>JUSTIN CABERNET SAUVIGNON</td>
<td>Paso Robles, California</td>
<td>18.5</td>
<td>27.75</td>
<td>74</td>
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<tr>
<td>ROTH ESTATE CABERNET SAUVIGNON</td>
<td>Alexander Valley, California</td>
<td>23</td>
<td>34.50</td>
<td>92</td>
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<tr>
<td>ELWAY’S RESERVE CABERNET SAUVIGNON</td>
<td>Napa Valley, California</td>
<td>30</td>
<td>45</td>
<td>120</td>
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<tr>
<td>ROTATING RED (ON TAP)</td>
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#### Bottles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NICOLAS FEUILLATTE RESERVE BRUT</td>
<td>Champagne, France (375ml)</td>
<td>37</td>
</tr>
<tr>
<td>SANTA MARGHERITA PINOT GRIGIO</td>
<td>Trentino-Alto Adige, Italy (375ml)</td>
<td>33</td>
</tr>
<tr>
<td>KISTLER ‘LES NOISETIERS’ CHARDONNAY</td>
<td>Sonoma, California (375ml)</td>
<td>70</td>
</tr>
<tr>
<td>KLINKER BRICK ZINFANDEL</td>
<td>Lodi, California (375ml)</td>
<td>37</td>
</tr>
<tr>
<td>PATZ &amp; HALL CHARDONNAY</td>
<td>Sonoma Coast, California</td>
<td>82</td>
</tr>
<tr>
<td>VALL LLACH ‘EMBRUIX’ RED BLEND</td>
<td>Priorat, Spain</td>
<td>72</td>
</tr>
<tr>
<td>DECOY RED BLEND</td>
<td>Sonoma, California</td>
<td>65</td>
</tr>
<tr>
<td>ORIN SWIFT ‘8 YEARS IN THE DESERT’ ZINFANDEL BLEND</td>
<td>California</td>
<td>109</td>
</tr>
<tr>
<td>AUSTIN HOPE CABERNET SAUVIGNON</td>
<td>Paso Robles, California</td>
<td>77</td>
</tr>
</tbody>
</table>
COCKTAILS

ESPRESSO MARTINI
Stoli Vanilla Vodka, Kahlua Coffee Liqueur, Espresso

GIMLET #7
Effen Cucumber Vodka, Chareau Aloe Liqueur, Lime, Pineapple

CHERRY BLOSSOM
Spring 44 Gin, Pama Pomegranate, Maraschino Liqueur, Sparkling Rosé, Grenadine, Lemon

CHILI MARGARITA
Serrano Infused Luna Blanco Tequila, Cointreau, Lime, Tajín Salt

COLORADO SOUR
Breckenridge Bourbon, Lemon, Simple Syrup, Angostura Bitters

BLACK MANHATTAN
Old Forester Rye Whiskey, Averna Amaro, Angostura Bitters

ELWAY’S HANDCRAFTED OLD FASHIONED
Featuring Russell’s 10 Year Bourbon

COLD BEER

ON TAP

COORS LIGHT  Coors Brewing Company, Golden, CO  8
MOUNTAIN TIME LAGER  New Belgium Brewing Company, Ft. Collins, CO  9.5
COLORADO KÖLSCH  Steamworks Brewing Company, Durango, CO  9.5
WHITE RASCAL BELGIAN WHITE ALE  Avery Brewing Company, Boulder, CO  9.5
ODELL IPA  Odell Brewing Company, Ft. Collins, CO  9.5
HAZY IPA  Ska Brewing Company, Durango, CO  9.5
FAT TIRE AMBER  New Belgium Brewing Company, Ft. Collins, CO  9.5
90 SHILLING  Odell Brewing Company, Ft. Collins, CO  9.5
MILK STOUT NITRO  Left Hand Brewing Company, Longmont, CO  9.5
ROTATING SEASONAL  Ask your server for today’s selection  9.5

IN A BOTTLE

COORS BANQUET  Coors Brewing Company, Golden, CO  8
AMSTEL LIGHT  Amstel Bier, Amsterdam, Netherlands  9
CORONA EXTRA  Grupo Modelo, Mexico City, Mexico  9
OFF DRY CIDER  Stem Ciders, Denver, CO  9