

Deno's

MOUNTAIN BISTRO

EST 1976

STARTERS

FILET TIPS WITH GORGONZOLA	9.95
SPICY GARLIC SHRIMP	9.95
AHI TUNA POKI <i>marinated in sesame citrus soy</i>	10.95
GORGONZOLA AND ROAST GARLIC FONDUE	6.95
FETA, ARTICHOKE & SPINACH DIP	8.95
HUMMUS, TZATZIKI AND ROAST GARLIC	7.95
BEER BATTERED ONION RINGS	6.95
BUFFALO HOT WINGS <i>or Jamaican jerk style with ranch or blue cheese</i>	10.95
CRANBERRY CHIPOTLE GLAZED RIBS	10.95
GREEK TRIO <i>sliced feta, mixed olives and stuffed grape leaves</i>	7.95

SALADS

ADD TO ANY SALAD:

Grilled Chicken \$4 Beef Medallions \$4
Shrimp \$6 Salmon \$8 Seared Ahi \$6

CAESAR <i>romaine, parmesan, croutons and homemade dressing</i>	8.95
ROAST SALMON NIÇOISE <i>mixed greens, green beans, roast potatoes, hard boiled eggs, tomatoes, white anchovies and onion in a dijon vinaigrette</i>	15.95
YIA YIA'S GREEK <i>greens, feta, mixed olives, cucumbers, onions and tomatoes</i>	8.95
BLUE CHEESE WEDGE <i>iceberg, bacon, blue cheese and caramelized onions</i>	8.95
BISTRO <i>greens, bacon, cucumbers, walnuts, cranberries, blue cheese vinaigrette</i>	10.95
GARDEN SALAD	4.95
<i>with entrée</i>	2.95

SOUPS

FRENCH ONION SOUP	6.95
SOUP DU JOUR <i>cup 3.95 / bowl 4.95</i>	

BURGERS



For your dining pleasure, all of our burgers are Certified Angus Beef®, the tastiest, juiciest beef available.

THE CLASSIC 1/2 LB BURGER <i>toppings \$1 each: cheddar, american, swiss, blue cheese sautéed mushrooms, bacon, grilled onions, avocado, chili strips</i>	9.95
THE BLACKENED CAJUN <i>cheddar and grilled onions</i>	10.95
THE HICKORY <i>cheddar, bacon and barbecue sauce</i>	10.95
THE PEPPER BLUE <i>cracked black pepper and blue cheese</i>	10.95

SANDWICHES

GRILLED CHICKEN <i>toppings \$1 each: cheddar, american, swiss, blue cheese, sautéed mushrooms, bacon, grilled onions</i>	10.95
FRENCH DIP <i>(Philly style add \$1)</i>	10.95
CLASSIC GYRO <i>with tzatziki</i>	9.95
HOMEMADE FALAFEL AND HUMMUS <i>wrapped in flatbread with a small greek salad</i>	11.95
TURKEY AVOCADO CLUB <i>swiss, bacon, tomato lettuce and mayo</i>	10.95
GREEK CHICKEN LETTUCE WRAP <i>manchego, olive tapenade, roast peppers and onions</i>	9.95
SEARED AHI TACOS <i>avocado, wasabi cream and citrus sesame cabbage slaw</i>	10.95

CHOICE OF SIDES WITH LUNCH ENTRÉES
fries • cottage cheese • cup of soup

STEAKS

(Served with a garden salad and choice of side)

THE BISTRO 8 OZ CENTER CUT FILET	23.95
14 OZ HERB RUBBED NEW YORK STRIP	21.95
14 OZ ROSEMARY AND SEA SALT ENCRUSTED RIBEYE	22.95

PIZZAS

13 inch, hand tossed - Extra toppings \$2 each: pepperoni, mushrooms, sausage, onions, peppers, artichoke hearts, tomatoes

CHEESE	14.95
MARGHERITA <i>fresh basil, tomatoes, mozzarella</i>	15.95

No separate checks, please! - 20% GRATUITY WILL BE ADDED ON PARTIES OF SIX OR MORE

OUR PRIME PORK PRODUCTS ARE HORMONE AND ANTIBIOTIC FREE - *Our cooking oils are trans fat free*

We proudly serve Morales Farms organic produce when available - WE ARE HAPPY TO ACCOMMODATE GLUTEN-FREE DINERS

Wines by the Glass

SPARKLING

Freixenet Cava Brut 187ml Spain	7
Toria Zecci Prosecco Italy	7/28
Piper Heidsieck, Baby Piper 187ml France	12.50

WHITE

La Terra Chardonnay CA	6
Chateau St. Jean Chardonnay CA	8/32
Philippe de Rothschild Cadet D'Oc Chardonnay, France	9/36
Guenoc Lake County Sauvignon Blanc CA	7.50/28
Cavit Pinot Grigio Italy	6.50/22
"Feudi" di San Gregorio Falanghina, Italy	9/36
Milbrandt Riesling	7.50/28

RED

La Terra Merlot CA	6/24
Murphy Goode Cabernet Sauvignon CA	8/32
Alexander Valley Cab Sauvignon CA	10/40
Bouschard Pinot Noir France	8/32
Carmel Road Pinot Noir Monterey	12/48
G3 Blend CA	8.50/34
Banrock Station Shiraz Australia	6/24
Ravenswood Lodi Zinfandel CA	8.50/34
Colores del Sol Malbec Argentina	7.50/28
Rodano Poggialupi Tuscany, Italy	9/36
White Zinfandel House	6

- Cocktails -

THREE WAY MARTINI 9

American Harvest, a hint of dry vermouth, three olives

COSMOPOLITAN 9

Svedka Citron Vodka, Cointreau, cranberry juice, and lime juice, shaken over ice, strained and served with a lime

THE CUKE 7

Chilled cucumber puree, Svedka Vodka with a cucumber slice

COLORADO MANHATTAN 10

Stranahans Colorado Whiskey, sweet vermouth, bitters and a cherry

LUPE MARGARITA 9

Gran Centenario Reposado Tequila, Cointreau and fresh lime juice, shaken

RED SANGRIA 9

Simply Naked Cabernet, Svedka Clementine Vodka, peach puree, lemons, limes and oranges

WILD STRAWBERRY PROSECCO 9

Toria Zecci Prosecco and Fragoli

Wild Strawberry Liqueur

HOT DRINKS

PEANUT BUTTER CUP 9

Peanut infused Svedka Vodka in hot chocolate

HOT TODDY 8

Buffalo Trace Whiskey, honey & lemon in hot water

SNUGGLER 8

Peppermint Schnapps in hot chocolate

KEOKE COFFEE 8

Kapali coffee liqueur, brandy, creme de cacao, coffee and whipped cream

IRISH COFFEE 8

Irish whiskey and Irish cream in coffee

WHISKEY

Macallan 12 year • Macallan 15 year fine oak • Macallan 18 year • Blantons • Buffalo Trace Jack Daniels
Jim Beam • Makers Mark • Crown Royal • Pendletons • Jameson

Beers

DRAFT 16 oz/Pitcher

Budweiser	3.25/13
Coors Light	3.25/13
Mirror Pond Pale Ale	4/16
Deschutes Seasonal	4/16
Black Butte Porter	4/16
Grand Lake Brew	4.50/18
Wooly Booger Nut Brown Ale	4.50/18
Paulaner Pilsner	4.50/18
Murphy's Irish Stout	4.50/18
Paulaner Hefe Wiesen	4.50/18

NON-ALCOHOLIC BOTTLE

Haake Beck Germany	3.75
O'Douls Amber Colorado	3.75

BOTTLE

Budweiser, Bud Light & Bud 55	3.25
Coors & Coors Light	3.25
Michelob Ultra	4
Miller Hi Life & Miller Lite	3.25
Fat Tire Colorado	4.50
Odell's 90 Shilling Colorado	4.50
Session Premium Lager, Oregon	4
Sierra Nevada Pale Ale	4
Newcastle Brown Ale UK	4
Bass Ale UK	4
Becks Germany	4
Heineken Holland	4
Corona Mexico	4
Dos Equis XX Special Lager Mexico	4
Blue Moon Belgian White Colorado	4.50
Kirin Ichiban 22oz Bomber Japan	6.50
Bear Republic Racer 5 IPA, California	6.50
Delirium Tremens Strong Pale Ale Belgium 750ml	8/16
La Chouffe Houblan Ale Belgium 750ml	16
La Trappe Tripel Trappist Ale	16