



303-775-0611

<http://www.wedeliverdouglasscounty.com>

# Old Blinking Light-HR

## SOUPS & SALADS

**Add: Grilled Chicken...5 Roasted**

**Beets...6 Sautéed Shrimp...7**

**Pan-Seared Salmon or \*Ahi Tuna...8 Duck Confit...8**

Caesar Salad \$11.66

*Crisp Chopped Romaine, House-made Caesar Dressing, Shaved Parmesan Reggiano and Croutons*

(GF) Nat's Salad \$9.54

*Crisp Chopped Romaine, Smoked Bacon, Sliced Green Apples, Bordeaux Cherries and Wisconsin Bleu Cheese with Bleu Cheese Dressing*

(GF) House Salad \$11.66

*Spring Mix, Red Leaf Lettuce, Cherry Tomatoes, Red Onions, Cucumber, Shaved Carrots and Pumpkin Seeds with Buttermilk Ranch Dressing*

(GF) Strawberry and Mango Salad \$12.72

*Fresh, Sliced Strawberries with Diced Mango, Spring Mix, Slivered Almonds, Cotija Cheese, Red Onion and Lemon/Thyme Vinaigrette*

(GF) Taos Salad \$21.20

*Grilled Chicken Breast basted with our House BBQ Sauce, Chopped Mixed Greens, Sweet Corn, Black Beans, Pumpkin Seeds, Avocado, Cotija Cheese, Pico de Gallo and Crispy Corn Tortilla Strips with a Cilantro Lime Dressing*

Highlands Ranch Salad \$21.20

*Sliced Grilled Chicken Breast with Spring Mix, Red Leaf Lettuce, Avocado Walnuts, Croutons, Tomatoes, Dates, Red Onions & Cotija Cheese with a Lemon Thyme Vinaigrette*

(GF) Cobb Salad \$18.02

*House-Smoked Turkey Breast, Mixed Greens, Bacon, Hard-Boiled Egg, Avocado Cherry Tomatoes & Cheddar Cheese with your choice of dressing*

(GF) New Mexico Posole Cup \$7.42

*Pork, Hominy and Red Chile*

(GF) New Mexico Posole Bowl \$7.42

*Pork, Hominy and Red Chile*

(GF) Vegetarian Tortilla Soup \$7.42 Cup

*Diced Carrots, Onion, Hand-crushed Tomatoes, Corn, Green Chile & New Mexico seasoning. Add Braised Beef, Braised Pork or Diced Grilled Chicken...\$1.00*

(GF) Vegetarian Tortilla Soup \$7.42 Bowl

*Diced Carrots, Onion, Hand-crushed Tomatoes, Corn, Green Chile & New Mexico seasoning. Add Braised Beef, Braised Pork or Diced Grilled*

## THINGS TO SHARE

(GF) Oven-Roasted Beets \$10.60

*Red & Gold Sliced Beets with Haystack Mountain Goat Cheese, Balsamic Drizzle & Pumpkin Seeds*

(GF) Diablo Eggs \$7.42

*Chipotle Aioli with Pickled Jalapenos, Hatch Green Chile, Cotija Cheese Deviled Eggs topped with Crispy Bacon*

OBL Signature Fries \$7.42

*Sweet Potato, Cajun Blackened or Truffle*

(GF) Chips Salsa & Guacamole \$8.48

*Hand Cut Tortilla Chips, Fresh Guacamole & House Made Salsa. Add Queso Dip...\$4.00*

Fried Avocado \$10.60

*Served on a Tostada with Pico De Gallo & Creme Fraiche*

Sweet & Spicy Shrimp \$13.78

*Chile-Dusted Popcorn Shrimp with Chipotle Aioli and Honey*

(GF) Mahi Mahi Ceviche \$14.84

*Authentic Citrus-cooked Mahi served cold with Peppers and Avocado*

New Mexican Style Mussels \$18.02

*North Pacific Mussels sauteed with Green Chile, Chorizo, Onions and Garlic in a Guajillo Chile Broth Served with Crostini*

(GF) Pork Taquitos \$9.54

*Braised Pork, hand rolled Crispy Corn Tortilla served with Salsa Verde and Green Chile Aioli*

(GF) OBL Kettle Chips \$8.48

*Choice of Cayenne & Black Pepper, Balsamic and Basil or Salt and Vinegar*

(GF) Brussels Spouts \$11.66

*Flash-Fried Brussels Sprout Leaves, Sliced Red Peppers, Peppadew Peppers with Balsamic Drizzle*

\*Tuna Tartare \$14.84

*Raw, Sushi-Grade Tuna Mixed with Avocado, Mango and Soy Sauce. Served with a Wasabi Cream Sauce and Wonton Chips*

## ON THE BUN

**Your choice of select local \*NATURAL GROUND BEEF or MARINATED GRILLED CHICKEN BREAST. Served with DUCK FAT FRIES. Sweet Potato Fries...1 Gluten-Free Bun...1**

The Classic Burger \$14.84

*With Lettuce, Tomato, Onion and Pickle.*

Hatch Green Chile Burger \$15.90

*Grilled Hatch Green Chile, White Cheddar and Green Chile Mayo*

Smothered Burger \$15.90

*Served open-faced with Green or Red Chile Sauce and White Cheddar*

B.L.A.T \$12.72

## OBL STANDARDS

Green Chile Chicken Fettuccine \$25.44

*Spinach Fettuccine tossed in a Parmesan and Green Chile Cream Sauce with a Grilled Chicken Breast smothered in White Cheddar Cheese and Diced Chiles with Sautéed Spinach. Sub: Blackened Shrimp...\$2.00*

Herb Garden 1/2 Chicken \$24.38

*Served in a lemon chicken au jus with mashed potatoes and house vegetables*

Oven Baked Mac and Four Cheese \$18.02

*Penne Pasta with House Queso, Cheddar, Pepper Jack & American Cheese Topped w/crushed Potato Strings. Choice of Chopped Bacon or Grilled Chicken Breast w/Green Chile Sauce on the side*

Personal Vegetable Pizza & Salad \$16.96

*House Marinara Sauce, Cheddar Cheese, Spinach, Cherry Tomatoes, and Calabasitas. Choice of House or Caesar Salad. Gluten-free Crust...\$1.00*

Personal New Mexican Pizza & Salad \$16.96

*House Marinara Sauce, Cheddar Cheese, Hatch Green Chile, Chorizo, Red Onions and Cilantro. Choice of House or Caesar Salad. Gluten-free crust...\$1.00*

Personal BBQ Chicken Pizza & Salad \$16.96

*House BBQ Sauce, Grilled Chicken, Cheddar Cheese, Red Onion, Jalapenos, Cilantro and Ranch Dressing. Choice of House or Caesar Salad. Gluten-free Crust...\$1.00*

"King Ranch Casserole" (GF) \$18.02

Green Chile & Cheese Stacked Enchiladas

*(vegetarian) Corn Tortillas, Green Chile, Cotija Cheese, Creme Fraiche, White Cheddar, Guacamole, Black Beans, Pico De Gallo & Cilantro Rice. Add: Grilled Chicken Breast...\$5.00. Add \*Fried Eggs...\$2.00*

(GF) Rolled Beef, Chicken or Vegetarian Enchiladas \$18.02

*With Corn Tortillas, Marinated Beef, Chicken or Vegetable with lettuce, Guacamole, Creme Fraiche, Pico de Gallo and Green or Red Chile. Add: Fried Eggs...\$2.00*

(GF) Pan-Seared or Baja Style Fish Tacos \$16.96

*Pan-Seared or Beef Battered with Guacamole, Fresh Radish, Pico de Gallo, Chipotle Aioli, Raw Cabbage and Creme Fraiche.*

(GF) Blackened Shrimp Tacos \$16.96

*Pan-Seared Blackened Shrimp*

Chicken...1.00 (GF ) Gluten-free item

\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

## Highlands Ranch

<i>Smoked Bacon, Lettuce, Avocado, Tomato with Chipotle Aioli</i>	
<b>OBL Shrimp Po'Boy</b>	<b>\$18.02</b>
<i>Chile-dusted Popcorn Shrimp tossed with Chipotle Aioli and Honey with Lettuce and Tomato on a French Baguette</i>	
<b>BBQ Pork Sandwich</b>	<b>\$14.84</b>
<i>Hand-pulled Braised Pork with House BBQ Sauce &amp; Pickles on a Brioche Bun</i>	
<b>Ahi Tuna Sandwich</b>	<b>\$19.08</b>
<i>Sesame and Sumac-rubbed Ahi Tuna with Sesame Slaw and Lemon Aioli</i>	
<b>Smoked Turkey Sandwich</b>	<b>\$15.90</b>
<i>House Smoked Turkey Breast, Cranberry Aioli, Bacon, Avocado, Lettuce and Tomato</i>	
<b>Additional Toppings...\$1.00 each</b>	
<i>White Cheddar - Pepper Jack - Blue Cheese Crumbles - Avocado - Fried Egg - Hatch Green Chile - Mushrooms - Grilled Onions - Smoked Bacon - Jalapenos</i>	

<i>with Shredded lettuce, Creme Fraiche, Salsa Verde, Pico De Gallo and Mango Salsa</i>	
<b>(GF) * New Mexico Red Chile</b>	<b>\$27.56</b>
<b>Crusted Salmon</b>	
<i>Sauteed Salmon with a New Mexico Red Chile Rub with Cilantro Gfreen Rlce, Calabacitas, Pico de Gallo &amp; Grilled Lime</i>	
<b>(GF) House Smoked Baby Back Ribs</b>	<b>\$26.50</b>
<i>Braised and Smoked Pork Ribs in Our House-Made Kansas City Style BBQ Sauce. Served with cheddar mashed potatoes and house vegetables.</i>	
<b>Bacon Wrapped Buffalo Meatloaf</b>	<b>\$25.44</b>
<i>Ground Buffalo Mixed with Crimini Mushrooms, Onion and House BBQ Sauce Wrapped in Smoked Bacon, Served with Mushroom Madeira Sauce, Duck Fat Fried and House Vegetables</i>	
<b>(GF) * Lamb Sirloin</b>	<b>\$29.68</b>
<i>Sliced Colorado Lamb with a Raspberry and Mint Pesto. Served with Fried Brussels Spouts, Peppadew and Red Peppers and a Balsamic drizzle.</i>	
<b>(GF) *NY Strip</b>	<b>\$29.68</b>
<i>Ancho Chile and Citrus-Rubbed Strip with a Compound Butter. Served with Sweet Potato Fries and Broccollini</i>	
<b>Fish 'N' Chips</b>	<b>\$18.02</b>
<i>Beer Battered Atlantic Cod with House-made Tartar Sauce &amp; Duck Fat Fries</i>	