



MAGGIE SMITH'S IRISH PUB



SMALL PLATES

Crispy Brussels Sprouts \$8

Crispy Brussels Sprouts Topped with Sweet Chili Sauce and Spiced Peanuts.

Asian Tuna Salad* \$9

Seared Yellowfin Tuna Served With Asian Slaw And Wasabi Aioli.

Lamb Sliders \$9

Two Colorado Grass Fed Lamb Patties Topped With Feta, Spring Mix, Tomato Jam and Tzatziki Sauce, Served With French Fries.

Beer Battered Chicken Tenders \$8

Hand Battered Chicken Breast Tenders. Served With Ranch And Whiskey BBQ.

Grilled Chicken Wings \$9

Jumbo Wings Tossed In House Made Buffalo Or Whiskey BBQ Sauce. Finished On The Grill. Served With Celery And Carrot Sticks. Choice Of Ranch Or Blue Cheese.

SHARED PLATES

Chicken Quesadilla \$9

Grilled Large Flour Tortilla, Stuffed With Grilled Chicken, Green Chile, Roasted Corn And Black Bean Salsa, Cheddar Jack Cheese. Served With Salsa And Sour Cream. Add Guacamole For \$1.50.

Irish Potato Nachos \$8

Waffle Fries Topped With Shredded Cheese, Fresh Jalapeno, Tomato, Corn And Black Bean Salsa, Black Olive. Served With Sour Cream. Add Guacamole For \$2.

Corned Beef Egg Rolls \$8

Egg Rolls Stuffed With Lean Corned Beef, Potato, Shredded Cheese, Sauerkraut. Served With Spicy Mustard Sauce.

Beef Brisket Poutine \$8

House Braised Beef Brisket, Melted Cheese Curds, Green Onion, Gravy.

Fish Tacos \$10

Three Grilled Fish Tacos Served In Corn Tortillas With Shredded Cabbage, Pickled Jalapenos, Cilantro Crème, And Lime.

Smoked Blue Cheese Dip \$8

Fresh Potato Chips Served with a Side of Smoked Blue Cheese Dipping Sauce. Topped With Scallions And Bacon Bits.

Chips, Salsa And Guacamole \$6

Tortilla Chips Served With House Made Salsa.

SOUP & SALADS

Soup of the Day Cup \$3 Bowl \$5

Seasonal Soup Made Daily.

Creamy Tomato and Artichoke Cup \$3 Bowl \$5

A Creamy Family Recipe Of Pureed Artichokes, Roasted Tomato, And Seasonings.

French Onion Soup Cup \$3 Bowl \$5

Caramelized Onions In Beef Stock With A Slight Hint Of Sherry And Thyme. Topped With Croutons And Melted Swiss Cheese.

Pork Green Chili \$7

House Made Spicy Green Chili Topped with Pico De Gallo, Shredded Cheese, and Served with Tortilla Chips

Soup and Salad Combo \$9

A Bowl Of Any Of Our Soups With Choice Of A Side House Salad Or Side Caesar Salad.

Full House \$8 Side \$5

Mixed Greens Topped With Heirloom Tomato, Cucumber, Matchstick Carrot, Diced Red Onion. Choice of Dressing. Add Grilled Chicken For \$4, Ahi Tuna* or Salmon* For \$7.

Caesar Salad \$8 Side \$5

Chopped Romaine Hearts Tossed With Seasoned Croutons , Parmesan Cheese, Caesar Dressing. Add Grilled Chicken For \$4, Ahi Tuna* or Salmon* For \$7.

Caprese Salad \$9

Fresh Mozzarella And Heirloom Tomatoes Served On A bed Of Greens And Topped With Balsamic Vinegar, Virgin Olive Oil, And Fresh Basil.

Chopped Chicken and Bacon Salad \$12

Grilled Chicken, Mixed Greens, Bacon Bits, Blue Cheese Crumbles, Granny Smith Apples, Sliced Almond. Served With White Balsamic Dressing.

Salmon and Asparagus Salad* \$14

Mixed Greens Topped With Seared Salmon, Grilled Asparagus, Heirloom Tomato, Red Onions And Candied Pecan. Served With Orange White Balsamic Vinaigrette.

Italian Chef Salad \$12

Ham, Genoa Salami, Pepperoni, Provolone Cheese, Mixed Greens, Hard Boiled Egg, And Pepperoncini. Served With Italian Dressing.

SIDES

Coleslaw \$2

French Fries \$3

Roasted Red Bliss Potato \$4

Waffle Fries \$5

Potato Crisps \$3

Fresh House Made Potato Chips.

Mashed Potato \$4

Mashed Potatoes With Parmesan Cheese. Served With A Side of House Made Gravy.

Sweet Potato Fries \$4

Sautéed Snap Peas \$4

Vegetable Medley \$3

Fresh Fruit Cup \$4

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Ginger Ale, Fresh Brewed Silver Canyon Coffee and Bigelow Iced Tea, Hot Tea, Red Bull Products And Goslings Ginger Beer
Irish Beverages: Club Orange, Club Lemon, Rock Shandy
Lucozade and Irish Classic Red Lemonade.

Happy Hour

7 Days A Week 3pm ~ 7pm.

Discounted Draft Beers &
2 for 1 On All Well Drinks
& House Wine.

Whenever possible we source local/regional meats and vegetables. We are proud to feature all natural chicken and Local all natural grassfed beef.

We are committed to sustainability by reducing waste, recycling all paper and bottles and using compostable to-go products. Maggie Smith's offers gluten sensitive options, ask server for details. *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.



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SANDWICHES

All Sandwiches Are Served With French Fries On Fresh Baked Bread. Substitute Mashed Potato Or Coleslaw For No Charge. House Salad, Caesar Salad, Cup Of Soup, Roasted Red Potato Or Fresh Fruit For \$1. Substitute Sweet Potato Fries Or Waffle Fries \$2.

Reuben Or Turkey Reuben \$11

Thinly Sliced Corned Beef Or Turkey Topped With Sauerkraut, Swiss Cheese, And 1000 Island. Served On Toasted Marble Rye.

Maggie's Corned Beef Sandwich \$10

Warm Corned Beef, Melted White Cheddar Cheese, Pickles, Dijon Aioli. Served On A Toasted Baguette.

Three Cheese Grilled Cheese \$10

American, Swiss, Pepper Jack, Toasted Sourdough Bread Served with a cup of Tomato Artichoke Soup, And Potato Chips.

French Dip \$12

Sliced Rib Eye Steak, Swiss Cheese, Sautéed Onions, Served on a Club Roll With Au Jus

Italian Submarine \$11

Ham, Genoa Salami, Pepperoni, Provolone Cheese, Toasted Club Roll, Lettuce, Tomato, Red Onion, Pepperoncinis, and Italian Dressing.

Beef Brisket Sandwich \$11

House Braised Beef Brisket, Coleslaw, Onion Straws And House Made Tomato Jam. Served On A Brioche Bun.

BLAST \$10

Applewood Bacon, Swiss, Avocado, Lettuce, Tomato, Onion, Mayo.

Bacon Turkey Melt \$11

Thin Sliced Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion, Garlic Herb Aioli. Served On Toasted Sourdough.

SIGNATURE BURGERS

Our Burgers Are All Natural Local Grassfed Beef. Served On A Toasted Brioche Bun. Served With Lettuce, Tomato, Red Onion. All Burgers Are Served With French Fries. Substitute Mashed Potato Or Coleslaw For No Charge. House Salad, Caesar Salad, Cup Of Soup, Roasted Red Potato Or Fresh Fruit For \$1. Substitute Sweet Potato Fries Or Waffle Fries \$2.

BYO Burger* \$10

Build Your Own Burger Or Chicken Burger. Cheese (\$.75) American, Swiss, Pepper Jack, Blue Cheese, White Cheddar, Feta Cheese. Toppings (\$.95) Sautéed Onion, Sautéed Mushroom, Jalapeno, Avocado, Crispy Fried Onions, Pickle Plank, Or Applewood Bacon.

Whiskey BBQ Bacon Cheeseburger* \$12

Whiskey BBQ, Applewood Smoked Bacon, White Cheddar Cheese, And Onion Ring.

Lamb Burger* \$13

Fresh Lamb Burger Patty, Goat Cheese, Lettuce, Sautéed Onion

Jalapeno Burger* \$11

Topped with Diced Jalapeno, Crispy Fried Onion, A Sweet Chili Cream Cheese, Spring Mix, And A Diced Tomato.

Mushroom Quinoa Burger \$10

Quinoa, Mushroom, and Herb Patty topped with a Cucumber Carrot Relish

ENTREES

Fish And Chips \$12

Hand Battered Alaskan Cod. Served with Coleslaw, French Fries, And Tartar Sauce. Substitute Salmon For \$3

Corned Beef And Cabbage \$12

Tender Sliced Corned Beef Brisket. Served Over Mashed Potato, And Sautéed Cabbage. Topped With A Traditional White Wine Parsley Sauce. Served With A Dinner Roll.

Shepherd's Pie \$13

House Braised Brisket, Carrots, Celery, Onion Gravy, English Peas, Mashed Potatoes. Served With A Dinner Roll. Choice Of Soup Or Salad.

Bangers And Mash \$12

Traditional Irish Bangers, Mashed Potato, English Peas, Caramelized Onion Gravy. Served With A Dinner Roll.

Traditional Irish Breakfast* \$12

Two Eggs Any Style, Rasher, Banger, Baked Beans, Grilled Tomato, Home Fries, And Choice Of Toast. Add Black And White Pudding For A \$1.

Lamb Meatloaf \$12

Fresh Colorado Lamb, Crispy Onion, Served With Mashed Potato, Vegetables, And Brown Gravy.

Chicken and Wild Mushroom Pot Pie \$12

Chicken, Wild Mushroom, Sherry And Thyme Sauce, Baked With A Puff Pastry And Served With A Fresh Tomato Basil Salad.

Orange Whiskey Glazed Salmon* \$14

Seared Salmon Glazed With Orange Whiskey Honey Sauce, Served With Roasted Red Potato And Grilled Asparagus.

Pasta Primavera \$9

Sautéed Broccoli, Snap Peas, Red Pepper, Red Onion, Carrots, Penne Pasta, Parmesan Cheese, Tossed in a White Wine And Garlic Butter Sauce. Add Grilled Chicken for \$4

DESSERTS

Vanilla Bean Ice Cream \$3

3 Scoops Of Vanilla Ice Cream.

Guinness or Salted Caramel Ice Cream \$4

3 Scoops Of Lik's Guinness Or Salted Caramel Ice Cream.

Apple Crumble \$4

Baked Apple With Cinnamon. Topped With A Crumble Crust. Served With A Scoop Of Vanilla Ice Cream.

Sticky Toffee Pudding \$8

Moist Sponge Cake, Topped With Toffee Sauce And Salted Caramel Ice Cream.

Chocolate Mousse \$6

Bittersweet Chocolate Mousse Topped With Shaved Chocolate And Strawberry.

House Made Cheesecake \$6

Ask Your Server About Our Weekly Cheesecake Special.

Carrot Pecan Cake \$6

Carrot and Pecan Carrot Cake Topped with an Orange And Pecan Cream Cheese Frosting.

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