

* Brooks Place *

TAVERN

Make Brooks Place Your Placel

25577 Conifer Road, Conifer CO 303.816.1499 BrooksPlaceTavern.com

*Salads *

Greek Chop

Romaine, tomatoes, red onions, cucumbers, kalamata olives, garbanzo beans, green peppers & feta cheese tossed in Greek vinaigrette or dressing on the side. Served with grilled pita bread & pepperoncinis. 8.49

Caesar Salad

Crisp romaine & shaved parmesan tossed in a traditional creamy dressing with hard boiled egg & croutons.

Available small or large. 5.49/7.49

House Salad

Crisp romaine, diced tomatoes, red onions & Anaheim chilies. Choice of dressing served on the side. Available small or large. 3.99/5.99

ADD A PROTEIN

Grilled or blackened RedBird chicken breast; turkey or gyro meat; sirloin (*) or chickpea burger - 3.99. Grilled or blackened salmon filet (*) - 6.99

Salad Dressings

House Made - Ranch, Greek Vinaigrette, Oregano Bleu, Balsamic Vinaigrette, Honey Mustard, 1000 Island. Oil & Vinegar and a traditional Caesar also available.

* Soups *

House-made & delicious! Available in a cup or bowl.

Tomato Basil

Oven roasted tomatoes & garlic, pureed with cream & fresh herbs. 2.99/4.99

Guinness Chili

Hearty beef chili made with Guinness Stout. Garnished with cheese, onions, jalapenos & sour cream. 2.99/4.99

Soup of the Day

Ask your server about our kitchen's daily creation. 2.99/4.99

Soup and Salad

Bowl of soup & choice of small house salad or Caesar salad. 7.99

Soup and Sandwich

Bowl of soup & a grilled cheese sandwich on your choice of white, wheat, rye or gluten free multigrain. 7.99

* Starters *

Brooks Place Lahvosh

Grilled chicken, caramelized onions, Anaheim chilies, tomatoes, havarti & pepperjack on grilled flatbread. 8.99

Pretzels & Beer Cheese

Pretzel bites tossed in kosher salt & served with house made beer cheese dip. 7.99

Brooks Place Wings or Chicken Tenders

Dry with salt & pepper or tossed in buffalo, Motown BBQ, honey mustard, teriyaki, or Sriracha lime. Side of ranch, bleu cheese, or both. 8.99

Pub Chips

Thick cut potato chips served hot with a house made curry & chive dip. 5.99

Potato Skins

Melted cheddar, Anaheim chilies, and bacon. 8.99

Mini Kabobs

Two skewers with chicken, green peppers & onions, served with warm pita & house cucumber sauce. 9.49

Hummus

House-made hummus, carrots, celery, cucumber, kalamata olives & warm pita bread. 6.49

Nachos

House fried chips, green chili, pepperjack & cheddar cheeses, black beans, tomato, sour cream & scallions. Salsa verde on the side. 7.99 Add seasoned ground beef (*) 2.99 or grilled chicken 3.99

Pickle Chips

Crispy fried dill chips with our house ranch. 5.99

*Beverages *

Soft Drinks, Teas, Juices, Coffee, Milk 1.99

San Pellegrino Sparkling 3.50 or Bottled Water 1.50

Root Beer Float

Made with Tommy Knocker draft root beer and Lik's Vanilla Ice Cream. 4.25

* Favorites *

Village Pita

Hummus, cucumbers, tomatoes, onions, green peppers, kalamata olives, pepperoncinis, feta, and greek vinaigrette in a warm pita. Choice of side. 9.49

Reuben

House-made corned beef or turkey, kraut or slaw, Swiss cheese, & 1000 island dressing on toasted dark rye.

Choice of side. 10.99

Steak Dip

Thinly sliced Vienna Beef, grilled Anaheim peppers, caramelized onions, & melted swiss on a rustic baguette. Served with au jus for dipping. Choice of side. 12.49

Gyro

Traditionally seasoned lamb & beef, tomato, red onion, and house cucumber sauce in a warm pita. Also available with a grilled chicken breast. Choice of side. 9.49

Loaded Cheese

Cheddar, tomato, red onion, Anaheim chilies, and house guac on toasted multigrain wheat. Choice of side. 9.49

Baked Mac

Elbow mac, creamy cheese sauce, broccoli, & panko crust. Choice of side. 10.99 Add chicken 3.99; bacon 1.99; salmon 6.99; or chili 2.99

Kebab Combo

Two chicken kebabs, quinoa, grilled pita, house cucumber sauce, and a mini greek salad. 12.99

Brookswurst Platter

Two pilsner sausages, grilled German weinkraut, caramelized onions, jalapeños, & Heidelberg mustard.
Choice of side. 13.99

Fresh Fish Sandwich

A 5oz salmon filet grilled and served on ciabatta with lettuce, tomato, onion, chive-caper aioli, pickle, and fresh lemon. Choice of side. 12.99

* Sides *

Fries, Cottage Cheese, Carrots & Celery, or Slaw 1.99

Cup of Soup or Chili 2.99

House Salad 3.99

Caesar Salad 5.49

Fresh Fruit 2.99

* Famous Burgers *

You choose - sirloin(*), chicken, or house-made chickpea. A half-pound Colorado bison patty(*) is also available for \$4 extra.

Naked or Cheese

American, cheddar, Swiss, pepperjack, havarti, provolone, bleu or cream cheese. 8.99/9.99

Bacon

Bacon & choice of cheese. 10.99

Mushroom

Sautéed mushrooms & choice of cheese. 10.99

Grilled Onion

Caramelized onions & choice of cheese. 10.99

Patty Melt

Caramelized onions, sautéed mushrooms, Swiss & American on toasted dark rye. 10.99

Bronco

Fresh horseradish & cheddar cheese. 10.99

Black n Bleu

Cajun spices & bleu cheese crumbles. 10.99

Cassadv

Cream cheese & sliced jalapeños. 10.99

Chili Burger

Guinness Chili, caramelized onions & choice of cheese. 10.99

Brooks Place Burger

Caramelized onions, grilled Anaheim chilies, pepperjack, guac & side of salsa verde. 10.99

The Full Monty

Two patties served open-faced with green chili & cheddar cheese. 14.99

All sirloin and bison burgers are cooked to order
Served on a toasted ciabatta bun with lettuce, tomato,
onion, & pickle on the side. All include a choice of side. A
gluten-free bun or sliced bread is available for \$1 extra.

* Liks Ice Cream *

Two Scoops 4.99 Golf Ball Sundae 3.99 Tommyknocker Draft Root Beer Float 4.25

* For Kids *

Kids' meals include a drink and small side. If you're a kid at heart, feel free to order from the kids' menu - drink not included for guests ages 13 & up.

Kids Burger (*)

Choice of cheese. Lettuce, tomato, red onion & pickle on the side. 6.99

Mac & Cheese

Elbow macaroni with creamy cheese sauce. 5.99

Salmon (*)

5oz salmon filet seasoned with salt, pepper & lemon juice. 8.99

Chicken Tenders

Two chicken tenders served with choice of sauce: spicy buffalo, ranch, BBQ or honey mustard. 6.99

*Breakfast *

Served 10am to noon Saturday and Sunday.

Breakfast Burrito

2 scrambled eggs, tomatoes, onions, jalapenos, potatoes, choice of bacon or sausage wrapped in a flour tortilla, smothered in green chili & pepper jack. 8.49

Huevos Rancheros

2 eggs any style (*) on a bed of black beans, corn tortillas, smothered in green chili & melted pepper jack. Served with breakfast potatoes. 10.49

Double Header Breakfast

2 eggs any style (*), breakfast potatoes, bacon or sausage & choice of toast or English muffin. 7.49

Vanilla Pancakes

Six buttermilk pancakes. Add a side of bacon or sausage. 5.49/7.49

Kids Mini Double Header

1 egg any style (*), breakfast potatoes, bacon or sausage & choice of toast or English muffin. 4.99

Chocolate Chip Pancakes

2 Chocolate chip pancakes served with choice of bacon or sausage. 3.99

Earlybird Drink Specials ~ Sat & Sun before 2 pm

Bottomless Mimosa \$10

BPT Mary with Tito's American Made Vodka \$5 Try your Mary with bacon infused Tito's Vodka for \$6

*Winter Specials *

No substitutions for seasonal items

Appetizers

Burrata Bruschetta

Mozzerella burrata, tomatoes, balsamic reduction, olive oil, and basil with charred baguette. 7.99

Reuben Rolls

House-made corned beef, weinkraut, and Swiss in a crispy wrapper with Heidelberg mustard and a pickle. 7.49

NY Strip Poutine

Thin-sliced steak, Wisconsin cheese curds, and french fries topped with gravy. 10.99

Antipasto Lahvosh

Prosciutto, onions, bell peppers, tomatoes, olives, pepperoncinis, provolone, parmesan, & parsley on grilled flatbread. 8.99



Main Courses

Spinach Salad

Spinach, red onions, egg, mushrooms, and crispy prosciutto with a warm bacon vinaigrette tossed or on the side. 9.99

The BPT Dagwood

Smoked turkey, corned beef, slaw, provolone, and Heidelberg mustard on multigrain toast. Choice of side. 12.49

New York Strip (*)

A 12oz strip with mashers, braised bok choy & bacon. Gravy upon request. Soup or salad is included. ~mkt~

Teriyaki Chicken or Salmon (*)

A 6oz chicken breast or 7oz salmon filet with a pineapple teriyaki glaze, veggie medley, and rice. Soup or salad is included. 14.99/19.49

Bison Meatloaf

House-made meatloaf, mashed potatoes, gravy, sautéed carrots & mushrooms. Soup or salad is included. 16.99



Finish

Cheesecake of the Moment 5.99 Butterscotch Pudding 5.99

These items may be served with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

* Our Beers *

At Brooks Place we strive to share new & great beer with you. We routinely bring in new beer, so ask your bartender or server about our rotating handles and what is new in bottles & cans. In addition, we host regular pint nights and beer pairing dinners a few times each year. We are proud to share 24 draft handles along with some amazing bottles/cans, so you are sure to find a favorite.

Cheers to you!

PILSNERS

Bohemia (B) Oskar Blues Mama's Little Yella Pils (D)

CLASSIC LAGERS

Budweiser (B)

Bud Light (D)

Coors Light (D)

George Killian's Red (B)

Imperial (B)

Michelob Ultra (B)

Miller Lite (B)

Negra Modelo (B)

Omission (GF, B)

PBR (D)

Shiner Bock (D)

Stella Artois (D)

AMERICAN ALES

Alaskan Amber (D/B)

Arrogant Bastard (D)

Fat Tire (D)

1554 (B)

Odell 90 Schilling (D/B)

Oskar Blues Dales Pale Ale (D)

Oskar Blues Old Chub (D/C)

Omission Pale Ale (GF. B)

Sierra Nevada (D/B)

Upslope Brown (D)

PORTERS & STOUTS

Back Country Porter (B)

Guinness (D)

Left Hand Nitro Milk Stout (D)

ROTATING & SEASONAL

4 or 5 Rotating/Seasonal drafts

*Beer Key *

D is for Draft B is for Bottle C is for Can GF is for Gluten Free

* Our Beers *

INDIA PALE ALES

Deschutes Chainbreaker (B)
Odell Myrcenary (B)

Ska Modus Hoperandi (D) Stone IPA (D)

BELGIAN STYLE ALES

Avery Salvation (22 oz bottle) Avery The Reverend (22 oz bottle)

Blue Moon (D)

Golden Monkey ~ tripel (B)

Hoegaarden (D/B)

Leffe (B)

Sofie (B)

OTHER IMPORTS

Bohemia (B)

Corona (B)

Harp (B)

Heineken (B)

Negra Modelo (B)

Smithwicks (B)

OTHER INTERESTING OFFERINGS

Angry Orchard Dry Cider (GF,D)

Avery Hog Heaven ~ barley wine (22 oz bottle)

Beck's Non-Alcoholic (B)

Mike's Hard Lemonade (GF, B)

O'Doul's Non-Alcoholic (B)

Sir Perry Pear Cider (16 oz can & GF)

Tommy Knocker Root Beer (D)

* Thanks for your business! *

We recognize you have choices when going out for a meal & we certainly appreciate you choosing to make Brooks Place your place!

Steve & Janice Brooks, Proprietors
Joe Ritter, Executive Chef
and

each of our fabulous kitchen staff, servers, bartenders, managers, hosts & bussers

In an effort to conserve ~ we are happy to serve you a glass of water on request.

* Happy Hour & Wine *

Happy Hour Daily from 3 to 630 pm \$3 off Brooks Place wings, chicken tenders & skins \$3 well drinks, \$4 premium drafts \$3 House Chard, White Zin, Merlot or Cabernet \$2 off non happy hour wines by the glass \$2.50 Bud, Bud Light, Coors, Coors Light, Miller Lite, PBR & Shiner Bock

BUBBLES

Zonin Prosecco (Italy) 7/split Wycliffe Sparkling (California) 5/glass only

BLUSH

Round Hill White Zinfandel (California) 5/18

WHITES

Vietti Moscato d' Asti, Italy 20/half bottle Kung Fu Girl Riesling, Columbia Valley 7.25/25 Babich Sauvignon Blanc, Marlborough, NZ 7.25/24 Zenato delle Venezie Pinot Grigio, Italy 7.25/26 Jacob's Creek Chardonnay, Australia 6/24 Sebastiani Chardonnay, Sonoma 7.5/26

REDS AND PORTS

Parker Station Pinot Noir, Santa Barbara 7.5/26 Jacob's Creek Merlot, Australia 6/24 Deadbolt Red Blend, California 7.50/25 Predator "Old Vines" Zinfandel, Lodi 7.5/25 Graffigna Malbec, Argentina 7.5/26 Jacob's Creek Cabernet, Australia 6/24 Sebastiani Cabernet, Sonoma 8.5/28

Sandeman Founders Reserve, Portugal 6/glass Sandeman 10 year tawny, Portugal 7.75/glass

WINE WEDNESDAY

Join us each Wednesday for 1/2 off all bottled wines listed above & 20% off any featured bottle! \$3 Happy Hour Wines available by the glass only.

We strive to offer wines that appeal to most tastes and at a variety of price points. Ask about our featured wines.

* Bar Drinks *

PB&J

Pint of PBR and a shot of Jameson 5.00

All American Mule

Tito's All American Vodka, Ginger Beer and fresh squeezed lime juice served in a copper mug. 6.50

BPT Margarita

Blue Nectar Tequila, margarita mix, a touch of orange juice and orange liqueur shaken & served in a pint glass over ice. 7.50

White Peach Sangria

Blush and red wine wines with peach schnapps served over ice. 6.50

Hurricane

Bacardi & Myer's Dark Rums, mixed with a blend of cranberry, orange & pineapple juices. 7.50

Salty Dog

Absolut Ruby Red Grapefruit Vodka served with grapefruit juice & a salted rim. 6.50

Banana Infused Jameson

In house infusion of bananas & Jameson Irish Whiskey. 7.00

Lemon Drop Martini

Absolut Citron Vodka with fresh squeezed lemon, orange flavored liqueur shaken and served in chilled sugar rimmed glass. 9.00

Stone Smash

Our version of an early 1900's Whiskey Smash. Makers Mark, honey, fresh mint & lemon served over ice in a pint glass with Stone IPA. 6.50