

Snacks

Tater Tots	\$11
"O"riginal ~ bacon, queso, sour cream, scallions	
Chili Tots ~ Red or green chili, queso, sour cream, scallions	
BootBQ ~ BBQ pulled pork, red onion, queso	
Boot Wings	\$10
Breaded wings with your choice of one of the following sauces: mild-hot, honey-hot, BBQ	
Onion Rings	\$9
Golden brown with chipotle ranch	
Mozz Sticks	\$9
Fried mozzarella served with marinara	
Pretzel Knots	\$9
House made queso	
Grande Nachos	\$11
Queso, jalapeños, lettuce, tomato, salsa, guac, sour cream Add chicken, beef, or pulled pork + \$3	
Buffalo Shrimp and Fries	\$12
Popcorn shrimp tossed in our hot sauce topped with crumbled blue cheese	
Fingers and Fries	\$10
Basket of Fries	\$6
Chips & Salsa	\$7
..... Add Queso + \$2.50	
..... Add side of guacamole + \$1	

Salads

Ranch, balsamic vinaigrette, house vinaigrette, tarragon vinaigrette 1000 island	
The Boot	\$11
Mixed greens, tomato, carrot, croutons, artichoke, shaved asiago, house vinaigrette Add chicken or veggie patty + \$4, Add Salmon* + \$7	
Grilled Chicken	\$13
Mixed greens, avocado, bacon, gorgonzola, tomato, croutons, tarragon vinaigrette	
Chopped Antipasto	\$13.5
Mixed greens tossed with salami, black olive, pepperoncini, tomato, red onion, provolone, artichoke, house vinaigrette	
Buffalo Chicken	\$13
Mixed greens, grilled buffalo chicken, matchstick carrots, red pepper strips, juice of a ½ lime, blue cheese, tomato, ranch drizzle	
Caesar	\$11
Crisp romaine, creamy Caesar, croutons, parmesan Add chicken or veggie patty + \$4, Add Salmon* + \$7	
Salmon *	\$17
Mixed greens, grilled salmon, candied pecans, dried cranberries, goat cheese, bacon, balsamic vinaigrette	

Sammies and Things

Comes with fries, cole slaw or kettle chips. Substitute onion rigs or tots for \$2. Substitute small Boot salad or chili for \$3. Substitutue Gluten Free bun for \$2.50	
Pastrami Reuben	\$12.5
Thin sliced pastrami, Swiss, sauerkraut, 1000 island	
Blackened Chicken Cheesesteak	\$13
Blackened chicken, onion, green pepper, white American. Amoroso roll	
The Stinky Cheese	\$12.5
Cheddar, provolone, muenster, tomato on grilled sourdough Add BBQ pulled pork or bacon +\$2.5	
BBQ Pulled Pork	\$13
BBQ pulled pork, cole slaw, pickle chips	
Homestyle Breaded Chicken	\$13
Ripper ~ Bacon, Swiss, honey mustard Yard Sale ~ Cole slaw, spicy mayo, mild wing sauce Sub grilled chicken	
Griddle Burgers *	single \$10, double \$12.5, triple \$15
Helicopter ~ American cheese, lettuce, tomato, pickle, Daffy ~ bbq, bacon, fried onion, cheddar Twister ~ sautéed mush, swiss Sub grilled chicken or veggie patty \$12.5	
Atomic Burrito	\$12.5
Your choice of chicken, beef or pulled pork. Black beans, cheddar jack, rice. Topped with your choice of red or green chili, cheddar jack and sour cream Add side of guacamole + \$1	
Half Rack of BBQ Pork Spare Ribs	\$17
Housemade coleslaw and fries	

Chili

Grand Red Chili	\$8
Cheddar jack, scallions and tortilla chips	
Pork Green Chili	\$8
Cheddar jack, scallions and tortilla chips	

GF = Can be prepared Gluten Free. Please specify with your server. If you have a sensitivity to gluten we cannot guarantee that our fryers have not been cross contaminated with products containing gluten.

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Kids

Mini Corn Dogs, Chicken Fingers, Cheeseburger, Grilled Cheese, Mac 'n' Cheese	\$8
Comes with fries and milk or soda	

Sweets

Granny's Upside Down Apple Pie	\$8
Granny smith apples and caramelized pecans topped with ice cream	
Snicker's Blitz	\$8
Double Scoop of Vanilla Ice Cream	\$5

Pizza

14"- Two topping pies • \$18 (each additional topping \$1) Specialty pies • \$21 10"- Two topping gluten free • \$17

TOPPINGS

pepperoni, sausage, meatball, mushroom, artichoke, bacon, chicken, jalapeños, salami, pepperoncini, hamburger, black olive, green olive, onion, red pepper, basil, tomato, green pepper

SPECIALTY PIES

Slasher ~ Pepperoni, salami, pepperoncini, basil

Fader Black ~ Sausage, meatball, pepperoni, hamburger, bacon

Sylvia Fonda ~ Black olive, tomato, artichoke, green pepper, mushroom

Heinz Hartman ~ BBQ sauce, bacon, chicken, mozzarella, red onion, cheddar jack

*Nightly
Dinner Specials
Starting
at 5pm*



Draft Beer

Epic Brewing RiNo Pale Ale	\$6
A juicy American pale ale • ABV 5.2	
Deschutes Brewing DA SCHOOTZ Pilsner	\$6
American pilsner • ABV 4	
PBR (Nuff Said)	\$4
American lager • ABV 4.7	
Goose Island IPA	\$6
Fruity aromas with a long hop finish • ABV 5.9	
Outer Range Brewery In The Steep IPA	\$7
New England style IPA • ABV 6.9	
New Belgium Fat Tire	\$6
Amber ale • ABV 5.2	
Avery Brewing White Rascal	\$6
Unfiltered Belgian style white ale • ABV 5.6	
Breckenridge Brewery Nitro Vanilla Porter	\$6
Ale brewed with vanilla beans on nitrogen • ABV 4.7	

Bottles and Cans

Bud	\$4
Bud Light	\$4
Miller Light	\$4
Miller High Life	\$4
Coors Light	\$4
Coors Banquet	\$4
Odoul's (NA)	\$4
Corona	\$5
New Planet Seclusion IPA Can (GF)	\$5
Not Your Father's Root Beer	\$5
Talbot's Cider (GF)	\$5
Guinness Stout	\$6.5

Non Alcoholic Beverages

Proudly serving Pepsi products	\$2.5
Boylans Bottled Rootbeer, Orange Soda and Creme Soda	\$3

Cold Cocktails

The Stinky Bloody	\$10
Three Olives Vodka, Boot bloody mix, pepperoncini, bacon and a chunk of bleu cheese. Add a Coors Light sidecar for \$1.50	
The Harkin Banks	\$10
Tin Cup Whisky, ginger beer, lime wedge	
The Sunny	\$10
Vodka, Peach Schnapps, OJ and cranberry	
The J.D.	\$10
Deep Eddy Sweet Tea Vodka, lemonade, splash of Sprite	
The Lane Myer Mule	\$10
Three Olives Vodka, ginger beer, lime juice	
The K-12	\$10
Kraken Spiced Rum, ginger beer, lime juice	
The Boot-Ahhrita	\$10
Tequila, Triple Sec, lime juice, a splash of OJ and a salted rim	

Hot Cocktails

Nutty Irishman	\$9
Irish Cream, Frangelico and coffee. Topped with whipped cream and Creme de Menthe drizzle	
Peppermint Patty	\$9
Peppermint Schnapps, hot chocolate, whipped cream	
Hot Apple Pie	\$9
Jim Beam Apple Whiskey, apple cider, whipped cream	
Grand Winter	\$9
Irish Whiskey, Irish Cream and coffee. Topped with whipped cream and Creme de Menthe drizzle	

Vino

Bubbles

Segura Viudas, Cava, Penedes, Spain	\$8 / \$24
NV Piper Sonoma, Brut, Sonoma, California	\$40
NV Piper Heidsieck, Brut, Champagne, France	\$65

Whites

La Terre, Chardonnay, California	\$7 / \$21
La Crema, Chardonnay, Monterey, California	\$10 / \$30
King Estate, Pinot Gris, Eugene, Oregon	\$10 / \$30
Kim Crawford, Sauvignon Blanc, Marlborough, NZ	\$10 / \$30
ZD, Chardonnay, Carneros, California	\$65
Cakebread, Sauvignon Blanc, Napa Valley, California	\$70

Reds

La Terre, Cabernet, California	\$7 / \$21
Estancia, Cabernet, Paso Robles, California	\$10 / \$30
La Crema, Pinot Noir, Monterey, California	\$10 / \$30
Saved, Red Blend, California	\$11 / \$30
Altamana, Malbec, Maule, Chile	\$11 / \$30
Mantanzas Creek, Merlot, Sonoma, California	\$55
Ridge "Three Valleys," Blend, Sonoma, California	\$60
Stonestreet, Cabernet, Sonoma, California	\$65
Emeritus, Pinot Noir, Russian River, California	\$70
The Prisoner, Zinfandel Blend, Napa Valley, California	\$75
Duckhorn, Merlot, Napa Valley, California	\$105
Caymus, Cabernet, Rutherford, California	\$120



PROXIMO

We proudly serve Proximo Spirits