



# LIBATIONS



## MASON JAR COCKTAILS '13

### -Corbasil-

Jone Family gin, fresh basil, simple syrup, soda, lime

### -Dreamsicle-

Ole Smoky orange, vanilla infused tequila, orange juice, lemon-lime soda

### -Watermelon Cooler-

Blanco Tequila, Aperol, watermelon, citrus, lemon-lime

### -Strawberry Rye-

Hour Roses bourbon, house strawberry syrup, sour, lemon-lime soda

### -Blueberry Smash-

Western Son blueberry vodka, smashed blueberries, simple syrup, lime, soda

### -Whiskey 'Float'-

George Dickel 12 + vanilla 'shine, cherry, cola

### -Hunch Punch-

Ole Smoky Hunch Punch 'shine, house sour, lemon-lime soda

### -Smokin' Mule-

Mezcal, lime, spice, ginger beer

### -Southern Peach-

American Born Dixie 'shine, peach liquor, sweet tea, sour

### -Blackberry Lime-

Ole Smoky Blackberry 'shine, lime, sour, lemon-lime soda

## ON TAP

### Blue Moon 6

Denver, CO - ABV 5.3% - IBU 13

### Dry Dock Apricot Blonde 7

Aurora, CO - ABV 5.1% - IBU 17

### Upslope Craft Lager 7

Durango, CO - ABV 4.8% - IBU 15

### Denver Juicy Freak IPA 7

Denver, CO - ABV 6.5% - IBU 70

### Stone IPA 7

San Marcos, CA - ABV 6.9% - IBU 71

### Coors Banquet 6

Golden, CO - ABV 5% - IBU 9.5

### Odell 90 Shilling 7

Fort Collins, CO - ABV 5.3% - IBU 27

### Dry Dock Blood Orange Blonde 6

Durango, CO - ABV 5.2% - IBU 22

### Coors Light 6

Golden, CO - ABV 4.2% IBU 10

### Rotating Seasonal MKT

Ever changing

## LOCAL+REGIONAL BREWS

### Hazer Tag IPA 6

Fort Collins, CO - ABV 7% - IBU 38

### SKA True Blonde 6

Durango, CO - ABV 5.3% - IBU 20

### Breckenridge Avalanche Amber 7

Breckenridge, CO - ABV 5% - IBU 19

### Breckenridge Vanilla Porter 7

Breckenridge, CO - ABV 5.4% - IBU 16

### Breckenridge Autumn Ale 7

Breckenridge, CO - ABV 7% - IBU 21

### SKA Mexican lager 6

Durango, CO - ABV 5.2% - IBU 18

### Great Divide Titan IPA 7

Denver, CO - ABV 7.1% - IBU 50

### Left Hand Nitro Milk Stout 8

Longmont, CO - 6% ABV - IBU 25

### Stem Ciders Real Dry 6

Denver, CO - ABV 6.8% - IBU n/a

## OTHER BREWS

### Schilling London Dry Cider 7

Seattle, WA - ABV 6.5%

### Anderson Valley Brew Co GOSE [sour] 7

Boonville, CA - ABV 4.2%

### Modelo Especial (16oz) 6

Mexico - ABV 4.5% - IBU n/a

### Howdy Pilsner 7

Howdy Pilsner 7 Denver, CO ABV 4.5% - IBU 40

### Boulevard Tank 7 Belgian Style 8

Kansas City, MO - ABV 8.5% - IBU 38

### Bells 2 Hearted Ale 8

Kalamazoo, MI - ABV 7% - IBU 91

### Avery Gose Con Sandia Sea Salt Watermelon 7

Escondido, CA - ABV 4.7% - IBU N/A

### High Noon Seltzer 7

Vodka based seltzer

### Long Drink 7

Gin based seltzer

### Lone River Ranch Water 7

Tequila-based seltzer

## USUAL SUSPECTS '7

PBR Milwaukee, WI

Coors Light Golden, CO

Coors Banquet, Golden, CO

Miller Lite Milwaukee, WI

Michelob Ultra St Louis, MO

Bud Light St Louis, MO

16oz cans

## WINE BY THE GLASS

Jeio Prosecco [187ml] 12

The Beach Rose 12

Whitehaven Sauvignon Blanc 13

Banfi Pinot Grigio 13

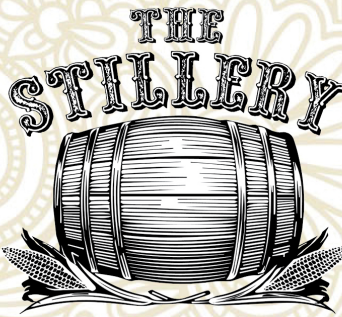
Sonoma Cutrer Chardonnay 13

Hess Cabernet 11

Juggernaut Pinot Noir 13

Michael David Freakshow Red Blend 12

Juggernaut Cabernet Sauvignon 13



FINE SHINE & GOOD EATS  
NASHVILLE, TN EST. 2015

**-Nashville, TN-**  
113 2nd Ave N  
1021 Broadway

**-Chandler, AZ-**  
130 S Arizona Ave

**-Phoenix, AZ-**  
2501 W Happy Valley Rd

**-Goodyear, AZ-**  
Coming in 2024

**-Westminster, CO-**  
10633 Westminster Blvd

## STARTERS

- Sriracha Devil Eggs 12** As the name describes, crispy prosciutto, parm, chive
- Queso 15.5** House made w/ roasted chiles + chips
- Brussel Sprouts 15** Roasted garlic, parm, served with ranch and firecracker sauce
- Baked Cheese 17** House-made gournay cheese, baked with marinara, served with pesto bread
- Pretzels 12.5** Two house-made semi-soft pretzels w/ our spicy pub cheese + honey-mustard
- Jalapeño-Bacon Rangoons 13** Inside-out jalapeno 'poppers' wrapped in crispy wontons w/ house ranch
- Pickle Chips 12.5** Lightly breaded & fried crispy, w/ house ranch
- Cast Iron Wings 19** One pound [house-brined] wings, choose: BBQ, House Hot, or 'Nashville' HOT
- Snack Board 24** Meats, cheeses, goodies + grilled bread

## GREENS

Wrap it all up in an oversized tortilla +1

- Caesar 13** Romaine hearts, garlicky-dressing, house croutons, shaved parm, lemon zest
- Chop-Chop 14** Roasted tomato, brussel sprouts, roasted red bell pepper, fresh mozz, romaine, honey-balsamic vinaigrette, house croutons, shaved parm, herbs
- Kale 14** Roasted almond, dried cherry, goat cheese, cidar-shallot vinaigrette
- Strawberry Gorgonzola 14** Strawberries, Gorgonzola, candied pecans, mixed greens, crispy wonton, white balsamic vinaigrette
- Wedge 12** Iceberg, Gorgonzola, bacon, tomato, onion, buttermilk-bleu dressing
- Thai Chicken 14** Shredded chicken, napa cabbage, carrot, cilantro, spring mix, ginger-sesame vin, crispy wonton
- Hot Chicken Salad 17** Hot chicken atop chopped romaine w/ shredded cheddar, tomato, bacon, onion, house ranch

## HOUSE SPECIALTIES

- Mac & Cheese 14** Cavatappi, house cheese sauce, baked with buttery breadcrumbs *top w/ hot chicken +\$5*
- Hot Chicken Tenders 18** Choose house hot or 'Nashville' HOT, w/ house cut fries & slaw
- Catfish & 'Chips' 19** Deep-fried with a light & crispy breading, served with house cut fries & slaw
- Hanger Steak\* 28** Compound butter, house cut fries + mixed greens
- Blackened Salmon 26** Honey-mustard glazed, house cut fries, mixed greens

## RUSTIC PIES

All pizzas are individual+ (8x12"-ish) sized, made using freshly sourced & house made ingredients then baked in our +/-700 degree brick oven

- Plain Jane 17** Red sauce, mozz, parm, herbs
- Spicy Sausage 19** House-made hot Italian sausage, grilled onions, red sauce, mozz, parm, herbs
- Steak & Shroom\* 20** White sauce, hanger steak, roasted mushroom, bleu cheese, mozz, herbs
- Meats 20** Pepperoni, hot capocollo, soppressata, red sauce, mozz, parm, herbs
- Brussel Sprout 18** Garlic oil, caramelized onion, roasted brussel sprouts, bacon, mozz, parm, herbs
- Hot Chicken Pie 19** Hot chicken, white sauce, cheddar, mozz, bacon, ranch crust
- Tomato+Pesto 18** Roasted tomato, basil pesto, red sauce, mozz, parm, herbs
- Pepperoni 19** Roasted red pepper, confit garlic, red sauce, mozz, parm, herbs
- BBQ Chicken 19** Roasted chicken, bacon, caramelized onion, bbq sauce, cheddar, mozz, parm, chive
- Prosciutto & Arugula 19** White sauce, mozz, parm, dressed arugula
- Braised Broccolini 18** White sauce, roasted tomato, caramelized onion, mozz, parm, herbs

## TWO HANDED SANDWICHES

Served w/ house cut fries, mixed greens, or baked mac & cheese (+\$3)

- Hot Chicken 17** Fried crispy, spicy sauce, fried pickles, lettuce, tomato, bleu cheese spread
- Steak 'Sand\* 20** Seared hanger steak, grilled tomato, fresh mozz, arugula, onion, roasted garlic aioli
- Sonoran Burger 18** Roasted jalapeños, caramelized onion, bacon, pepper jack, roasted garlic aioli
- MC Burger\* 19** Cheddar, bacon, prosciutto, fried egg, roasted garlic aioli on an oversized English muffin
- All-American 17.5** Cheddar, lettuce, tomato, onion, pickle
- Bacon Mushroom Bleu 18.5** Gorgonzola spread, bacon, mushroom, arugula, roasted garlic aioli
- Pretzel Burger 18.5** Spicy pub cheese, bacon, caramelized onion served inside a house-made pretzel
- The Carnivore 25** Four patties, bacon, cheddar, pepper jack, roasted garlic aioli, house BBQ sauce

Prices listed on our menu reflect our cash price. Our regular price includes 3.5% non-cash adjustment. We offer savings when you pay cash

\*Consuming raw or undercooked protein may increase your risk of food born illness

\*These items may contain raw or undercooked ingredients.