

DERAILER BAR



STARTERS

Not Cho' Tots

Spicy beef & bean chili, Derailer's classic queso, sour cream & a sprinkle of fresh green onions 12.95

Hot-To-Tot

Lots of crumbled smokey bacon, shredded cheddar, fresh jalapeño, and a dollop of sour cream 11.95

Veggin' Out

Yummy mix of deep fried mushrooms, onion petals, zucchini coins, green beans & fried jalapeños served with cool house-made Sriracha ranch 11.95

Frickin' Frickles

Fried pickle spears, served with Horsey Sauce 9.95

Cheesy Stuffed Breadsticks

Warm bread, stuffed with mozzarella cheese, dusted with Parmesan, served with warm marinara 12.95

Lemon & Garlic Blistered Olives

If you like olives, you'll flip for this surprising combo: sauteed jumbo olives, garlic hummus & grilled naan 11.95

LUNCH

All of our burgers are grilled and served on a toasted brioche bun, with lettuce, tomato, onion & pickle accompanied by your choice of seasoned waffle fries with a side of fry sauce or Power Slaw.

Big Cheesy Burger *

Colorado all-beef burger grilled to perfection and topped with American cheese 15.95

Off the Rails Burger *

Colorado all-beef burger grilled to perfection with cherrywood smoked bacon, house made bourbon BBQ sauce, and melted sharp cheddar cheese 16.95

Chicken BLT Flat

Grilled chicken breast, cherrywood smoked bacon, lettuce, tomato, Swiss cheese and our house-made Ranch dressing on flatbread 16.95

Chicken Quesadilla

Grilled chicken, blended with cheddar jack and spices, then topped with fresh jalapeño, fresh salsa, cilantro & sour cream 13.95
Add fresh avocado 2

Chicken or Vegetable Bahn Mi

Vietnamese-style hoagie with slow-roasted chicken OR stuffed with portobello mushroom. Topped with house pickled carrot and cucumber, crisp cilantro sprigs, jalapeño slices & Sriracha-mayo, on a toasted hoagie roll 13.95

Chicken and Chips

Crisp chicken tenders tossed in Buffalo or Honey Sriracha sauce, served with seasoned waffle fries. Choice of bleu cheese or ranch dressing 13.95

SOUP & SALAD

White Chicken Chili

House made chili with roasted chicken, great northern beans and fresh Poblano peppers. Topped with sour cream & cilantro.

Cup 7.95 Bowl 9.95

Add a bread bowl 2

Derailed Caesar

Romaine lettuce tossed with spicy fried chick peas, Parmesan crisps & shaved Parmesan tossed in a creamy Caesar dressing 11.95

Add grilled chicken breast 4

DESSERT

Chocolate Brownie Sundae

Brownie, vanilla ice cream, chocolate sauce and whipped cream, with a cherry on top! 6.95

*These items may be served raw or under-cooked or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness. Food Allergens: We strive to provide products for guests with food allergies, who follow special diets or prefer specific ingredients. However, we cannot guarantee all items are free of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish or other allergens. 18% gratuity may be added to parties of 6 or more



DERAILER APRÈS



Not Cho' Tots

Spicy beef & bean chili, Derailer's classic queso & sour cream with a sprinkle of fresh green onions 12.95

Pair with: Coors Light or 7 Moons Red Blend

Hot-to-Tot

Crumbled smokey bacon, shredded cheddar, fresh jalapeño, and a big dollop of sour cream 11.95

Pair with: Coors Light or Diseno Malbec

Veggin' Out

Yummy mix of deep fried mushrooms, onion petals, zucchini coins, green beans & fried jalapeños served with cool house made Sriracha ranch 11.95

Pair with: New Belgium Mary Jane or Ruffino Pinot Grigio

Frickin' Frickles

Fried pickle spears, served with horsey sauce 9.95

Pair with: New Belgium Mary Jane or Kim Crawford Sauvignon Blanc

Cheesy Stuffed Breadsticks

Warm bread, stuffed with mozzarella cheese, dusted with Parmesan, served with warm marinara 12.95

Pair with: New Belgium 1554 Black Lager or Mark West Pinot Noir

Lemon & Garlic Blistered Olives

If you like olives, you'll flip for this surprising combo: sauteed olives, garlic hummus & warm naan 11.95

Pair with: Coors Light or Ruffino Prosecco

Chicken and Chips

Crisp chicken tenders tossed in Buffalo or Honey-Sriracha sauce, served with seasoned waffle fries. Choice of bleu cheese or ranch dressing 13.95

Food Allergens: We strive to provide products for guests with food allergies, who follow special diets or prefer specific ingredients. However, we cannot guarantee all items are free of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish or other allergens. 18% gratuity may be added to parties of 6 or more

DERAILER DRINKS



SPECIALTY COCKTAILS

Derailer Infused Bacon Bloody

House-infused Serrano Pepper Finlandia Vodka, house-made bloody mix, rimmed w/ Old Bay & kosher salt, fully loaded 12

Colorado Bulldog

Finlandia Vodka, Coffee Liqueur, cream and a splash of Coca-Cola 10

Raspberry Lemonade

Finlandia Raspberry Vodka, fresh pressed lemons, simple syrup, cranberry juice 10

Jack Daniel's Old Fashioned

Jack Daniel's Rye, bitters, sugar, muddled cherry and orange 12

Tennessee Mule

Jack Daniel's Black Label, ginger beer, fresh pressed lime 12

SHOTS

Mini Stout

Patrón XO Cafe Dark and Irish Cream Liqueur 7

Breakfast Shot

Jack Daniel's Black Label, Butterscotch Schnapps, orange juice 7

Cinnamon Toast

Jack Daniel's Fire, Creamy 'Orchata 7

Fire & Ice

Jack Daniel's Fire, Peppermint Schnapps 7

Berry Blast

Finlandia Cranberry Vodka, Redbull 7

WARMING DRINKS

Chai-Chata

Finlandia Vodka, Creamy 'Orchata, Sherpa Chai Tea 8.95

Coco-Colada

Finlandia Coconut Vodka, hot cocoa, whipped cream 8.95

Fire Starter 8.95

Jack Daniel's Fire, hot apple cider, butter, cinnamon stick

Jack Honey Toddy

Jack Daniel's Honey, fresh pressed lemon, honey, hot water 8.95

Slane Irish Coffee

Slane Irish Whiskey, Irish Cream Liqueur, coffee, whipped Cream, Creme de Menthe 8.95

Putty Mexican

Patron XO Cafe, Hazelnut Liqueur, coffee, cream 8.95

DRAFT BEER 160Z

Coors Light 5

Coors Banquet 5

New Belgium Fat Tire 6

New Belgium Fat Tire

White 6

New Belgium Mary

Jane Ale 6

New Belgium 1554 6

New Belgium Voodoo

Ranger 6

Sierra Nevada Hazy

Little Thing 7

BOTTLED & CAN BEER

16oz Coors Light 7

16oz Coors Banquet 7

16oz Budweiser 7

16oz Bud Light 7

Miller Lite 6

16 oz Michelob Ultra 7

Corona 7

Mexican Logger 7

Elevation 7

Cider 7

WINE

Woodbridge Cabernet Sauvignon

Flavors of berries and spice follow a toasty caramel finish. America's favorite cabernet! 7.95/30

Woodbridge Chardonnay

Aromas and flavors of pear, peach and floral notes. Nuances of apple pie with spices ending in a silky finish 7.95/30

Ruffino "Lumina" Pinot Grigio

Medium bodied, lively and elegant. A touch of minerality lingers in the finish, with notes of lemon peel. 8.50/38

Mark West Pinot Noir

The Original. Medium bodied with black cherry, cola, strawberry, plum and soft tannins. No wonder this Pinot is a favorite! 9/40

7 Moons Red Blend

Aromas of chocolate-covered cherries, baking spices and vanilla bean. Flavors of strawberry preserves, cherry cola and milk chocolate follow through to a smooth, fruit forward, lingering finish. 9/40

Kim Crawford Sauvignon Blanc

Fresh, juicy wine with vibrant acidity featuring tropical fruit flavors with passion fruit, melon and grapefruit. New Zealand's #1 Sauvignon Blanc! 11.95/45

Diseno Malbec

Ripe blackberries, violets, and red cherries with notes of toasty vanilla oak for balance. 9.95/40

Ruffino Prosecco Mimosa

Fun and fruity with notes of citrus and pear! A splash of fresh squeezed orange juice brings out a blue bird day every day. 12

