





APPETIZERS

COWBOY NACHOS

bbq prime rib, boot kickin' sauce, cheddar jack, mango salsa \$11.99 add guac \$2, sour cream \$1.

SEARED AHI TUNA*

sushi grade ahí tuna, wakame, kabayaki, dynamite sauce \$14.99

BOOT KICKIN' SHRIMP

breaded shrimp tossed in kickin' sauce \$10.99

WINGS

1 lb. wings, hot, sweet chili, garlic parmesan or teriyaki. celery & ranch or bleu cheese \$10.99

EAGLES CHIPS

hand cut potato chips, smoked chicken, scallions, cheddar jack, spicy ranch \$9.49

STEAK MEDALLIONS*

marinated slightly spicy steak medallions, deep fried mild jalapeños, au jus \$13.99

BAR PICKLES hand battered fried pickles \$5.99

NACHOS

cheddar jack, tomato, onion, serranos, guac, sour cream, chicken or ground beef \$10.99

GREEN CHILI FRIES

fries loaded with house made pork green chili & cheddar jack \$5.99

BOOT SHOOTERS

bacon and cream cheese hand-stuffed jalapenos, lightly fried, served with choice of avocado ranch, sweet chili or dynamite sauce \$8.99 Each additional sauce: \$1

MOZZARELLA STICKS house made marinara \$7.49

BUFFALO RAM CHIPS

waffle fries, bleu cheese crumbles, bacon, scallions, buffalo bleu cheese sauce \$8.99

TUMBLEWEED PICKS

deep fried mild jalapeños, ranch \$5.99

BOOT SKINS cheddar jack, bacon, scallions, \$8.99

CHIPS AND DIP queso and salsa \$6.00

SALADS

CLASSIC CAESAR

romaine, garlic caesar dressing, parmesan, croutons \$8.29 add chicken \$3 add shrimp \$5

BOOT CHOP SALAD

chopped romaine, avocado, tomato, green onion, corn, bacon, bleu cheese crumbles, dried cranberries \$10.99 add chicken \$3 add shrimp \$5

SEASONAL SALAD

please ask your server or bartender for today's seasonal salad details and price.

BUFFALO CHICKEN SALAD

grilled or crispy chicken, cheddar jack, tomato, cucumber, egg, red onion \$11.99

STEAK SALAD*

steak, cubed potatoes, cucumbers, egg, red onion, tomato, cheddar jack \$12.99

BOOT WEDGE SALAD

iceberg, bacon, onion, tomato, bleu cheese crumbles, bleu cheese dressing \$7.49 chicken \$3

WRAPS

served with fries, hand cut chips or green beans.

SOUTHWEST WRAP

grilled chicken, cheddar jack, lettuce, tomato, avocado, picante ranch, flour tortilla \$9.99

BUFFALO CHICKEN WRAP

grilled or crispy chicken, cheddar jack, lettuce, tomato, flour tortilla \$9.99

CAESAR WRAP

grilled chicken, romaine, caesar dressing, lettuce, tomato, flour tortilla \$9.49

SOUP OF THE DAY

ask server for today's soup selection \$3/\$6

GREEN CHILI

house made pork green chili, warm flour tortilla or chips. \$4/\$6

*These items are cooked to order. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.

Sushi Grade Ahi Tuna is seared and served rare.



THE BOOT —grill—



BOOT GRILL FAVORITES

most items served with fries, hand cut chips or green beans.

VIENNA BEEF HOT DOG

all beef frank, Chicago style, with relish, white onion, tomatoes, pickle spear, sport peppers, celery salt, mustard \$6.49

ALL AMERICAN DIP

shaved prime rib, melted american or swiss cheese, au jus, hoagie bun \$11.49

REUBEN

corned beef or turkey, swiss, russian dressing, sauerkraut, marble rye \$9.99

CAJUN CHICKEN SANDWICH

grilled or crispy chicken, cajun seasoning, lettuce, tomato, brioche bun \$10.49

ZESTY PARMESAN CHICKENSANDWICH

grilled or crispy chicken, garlic parmesan sauce, lettuce, tomato, parmesan cheese \$9.99

BUFFALO CHICKEN SANDWICH

grilled or crispy chicken, buffalo sauce, bleu cheese, lettuce, tomato \$9.99

MILE HIGH CLUB

smoked turkey, ham, bacon, swiss, american, lettuce, tomato, multi grain \$11.49

BOOT BURRITO

choice of chicken, steak, or ground beef, w/ black beans, rice, lettuce, tomato, cheese, topped with house made pork green chili \$12.49

ABLT

avocado, bacon, lettuce, tomato on wheat \$9.99

1/2 AND 1/2

choose a ½: reuben, ablt, mile high club choose a side: salad or cup of soup \$8.99

FISH & CHIPS

hand battered cod, tartar sauce \$9.99

CHICKEN STRIPS

chicken strip tenders, dipping sauce \$8.99

YOUNG GUNS*

two 3 oz prime rib sliders, house made tiger sauce & au jus \$15.99

HALF POUND BURGERS

all of our burgers are ½ lb fresh ground chuck served with fries, hand cut chips or green beans.

BOOT BURGER*

lettuce, tomato, onion & pickle \$8.99 american, swiss, provolone, cheddar jack, pepper jack \$1 ea

KICKER BURGER*

bacon, cheddar jack, serrano peppers, boot dynamite sauce \$11.99

THE OUTLAW*

cream cheese, serrano peppers \$10.99

BLACK N' BLEU*

bleu cheese crumbles, black pepper spice \$10.49

GREEN CHILI BURGER*

open-faced, smothered in house made pork green chili & shredded cheese \$10.99

BOOT SHOOTER BURGER*

bacon and cream cheese hand-stuffed jalapeno, avocado ranch, pretzel bun \$12.99

HAWAIIAN BURGER*

slice of ham, grilled pineapple, teriyaki sauce, pepper jack \$10.99

WESTERN BBO*

bbq sauce dripping over onion rings \$10.49

BACON GUAC BURGER*

bacon, house made guacamole, pepper jack, pretzel bun \$13.99

BURGER ADD ONS

CHEESE \$1 ea

american, swiss, provolone, cheddar jack, pepper jack

CHICKEN

substitute chicken on any burger \$1

ADDITIONAL TOPPINGS

bleu cheese crumbles, bacon, sautéed onions, sautéed mushrooms, avocado, housemade guacamole or tumbleweed picks \$2 ea

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Sushi Grade Ahi Tuna is seared and served rare.



THE BOOT —grill—



PRIME RIB

house special slow cooked upper 2/3 choice prime rib, served with choice of two sides

PRIME RIB*

- prime 10, ten ounce cut \$19.99
- prime pound, sixteen ounce cut \$29.99
- the biggin', twenty-four ounce cut \$47.99
 **finish the biggin' meal, receive a Boot Grill shirt!

ENTREES

SANTA FE CHICKEN

green chilis, pepper jack, pico de gallo, cilantro lime rice, choice of one side \$14.99

HERB ROASTED CHICKEN

slow roasted in savory herbs, mashed potatoes, choice of one side \$14.99

FISH TACOS

grilled icelandic cod or boot kickin' shrimp, cabbage, dynamite sauce, mango salsa \$13.99

PRIME RIBTACOS*

house special slow cooked choice prime rib, cabbage, dynamite sauce, mango salsa \$13.99

PORK CHOP

ten ounce frenched chop, wine reduction, mashed potatoes, choice of one side \$15.99

GRILLED SALMON*

grilled with lemon and onion, choice of two sides \$15.99

MUSSELS

garlic wine, linguine, garlic bread, salad \$14.99

CHICKEN FRIEDSTEAK

classic chicken fried steak, mashed potatoes, country gravy \$12.99

DESSERT

mississippi mud pie\$5.99
the cowboy whip\$5.99
carrot cake\$9.99
NY cheesecake\$6.99
brownie a la mode\$6.99

HAND CUT STEAKS

served with choice of two sides

RIBEYE STEAK*

premium upper 2/3 choice aged angus beef, twelve ounce cut \$23.99

NY STRIP*

eight ounce center cut, premium choice N.Y. strip \$17.99

COWBOY NYSTRIP*

twelve ounce center cut, premium choice N.Y. strip \$23.99

PEPPER STEAK*

10 oz bistro tender cut marinated in house made mildly spicy seasoning \$16.99

STEAK ADD ONS

TOPPERS

add sauteed onions, sauteed mushrooms, bleu cheese crumbles, or tumbleweed picks \$2 ea

SURF N'TURF

add shrimp to any steak \$5

SIDES

\$3 each

SALADS/VEGGIES

side house salad side caesar seasonal vegetable green beans coleslaw

POTATOES/RINGS/CHIPS

twice baked house fries baked potato sweet potato fries mashed potatoes hand cut potato chips onion rings

KIDS CORNER

served with fries, chips or green beans and choice of soda or juice box. \$4.99 HOT DOG CHESEBURGER

HOT DOG CHEESEBURGER
CHICKEN NUGGETS MAC N' CHEESE
FRECKLED MAC N' CHEESE

Served with "Dirt-n-Worms" for dessert!

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THE BOOT —grill—



PRIVATE & SEMI-PRIVATEROOM RENTALS

ROOF DECK - FORT COLLINS LOCATION

Make your dinner or group event reservation for our gorgeous roof deck. This deck offers a bar, full service food menu and overlooks beautiful Colorado State University nestled against the Rocky Mountain foothills. Email **bootgrillmanagement@gmail.com** or call 970-682-2652 for moreinformation.

PRIVATE ROOM - LOVELAND LOCATION

Reserve our upstairs, private room for your next event at our Loveland location. This room boasts inside seating, TV's and a private bar as well as an outdoor patio with a fire pit and gorgeous mountain views.

Please contact **bootgrillmanagement@gmail.com** for more catering information. You may also visit **www.thebootgrill.com** to see pictures of the Loveland private room and for more information about The Boot Grill and our catering services.

"THE TIERS" - LOVELAND LOCATION

Excellent option for those wanting to be in the action of the main bar area. Each of the tiers will accommodate between 12 and 20 people. You can reserve one or all three. Call The Boot Grill Loveland at 970-685-4737 for more information or email **bootgrillmanagement@gmail.com** to secure your reservation.

ON-SITE CATERING

The Fort Collins and Loveland Boot Grill locations both offer unique on-site catering event opportunities. We can set up a grand buffet dinner or lunch for events like rehearsal dinners, business meeting and more. We can also keep it simple and easy with appetizer spreads to suit your event. For your birthday party, graduation, reception, rehearsal dinner and more, think of The Boot Grill. We would be delighted to work with you and help you set up a stress-free event to remember!

Visit our website for contact information, pictures and more!

PICK UP AND DROP OFF CATERING

"TO GO" ORDERS

Call after 11:00 am to place a pick up order from either location. You can visit **www.thebootgrill.com** to view our full menu.

CUSTOMIZED CATERING

Let the Boot Grill customize catering for your event. You can let us know about your favorite Boot Grill dish and we can work it into your catering spread. We have a catering menu with some of our most popular dinner items put into convenient packages for your dinner needs, appetizer options and more.

BULK CATERING INCLUDING PRIME RIB

Perfect for special events. Enjoy The Boot Grill's signature Pork Green Chili and our slow cooked upper 2/3 choice prime rib. A whole prime rib loin weighs approximately 12-14 pounds and will feed up to 30 people. Let us know what event you have in mind and we can make it happen. Call The Boot Grill Loveland at 970-685-4737 for more information or email **bootgrillmanagement@gmail.com** to order.

OFF-SITE CATERING

The Boot Grill is proud to cater a variety of offsite events. We cater business lunches, weddings, birthdays, graduations and more. We offer a variety of service levels to suit your event. We can simply drop things off, set it up or fully staff the entire event for you from the buffet to servers to the bar. Please contact us today for more information to set up your event.

bootgrillmanagement@gmail.com 970-685-4737

The Boot Grill Locations:

4164 Clydesdale Parkway, Loveland, CO (1/2 mile south of Budweiser Event Center, SE Corner of Crossroads and Clydesdale)

130 W. Laurel, Fort Collins, CO (NE Corner of Laurel and Mason)

