STARTERS

ROCKY RIVER WINGS // Choose boneless or classic breaded wings tossed in either spicy Buffalo sauce or BBQ sauce served with carrot sticks and your choice of blue cheese or ranch dressing. **$9**

FIRE GRILLED CHICKEN QUESADILLA // Braised tender chicken, roasted green chilies, grilled peppers and onions, melted pepper jack cheese, served in a chipotle tortilla with sour cream, Pico de Gallo and guacamole. **$12**

MARGARITA FLATBREAD PIZZA // Fresh tomatoes, mozzarella cheese, garlic, garden basil and extra virgin olive oil. **$8**

PORK CARNITAS NACHOS // Slow roasted pulled pork, roasted poblano queso, black beans, scallions, Pico de Gallo, cilantro sour cream, tomato salsa and fresh guacamole. **$9**

MINI CHICKEN TOSTADO // Corn tortillas, roasted chicken, rojo sauce, cilantro, Monterey Jack cheese, Pico de Gallo, and cilantro sour cream drizzle. **$6**

BLACK & BLUE FLATBREAD PIZZA // Seared JBS 1855 Black Angus strip steak and locally harvested, organic Hazel Dell baby bella mushrooms paired with caramelized onions, melted blue cheese and white truffle drizzle. **$12**

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Gluten Free Vegetarian

SOUPS & SALADS

Available Dressings – Country Ranch, Balsamic Vinaigrette, Blue Cheese, Raspberry Ginger Vinaigrette, Honey Mustard, Italian, oil and vinegar

ROASTED RED PEPPER SOUP // Roasted red peppers, garlic, onions, veggie broth and fresh basil served with herb crostini on the side. **CUP $4 BOWL $6**

POTATO, BACON & BLUE CHEESE // Creamy potato soup finished with crispy bacon, blue cheese, scallions and herb crostini. **CUP $4 BOWL $6**

EMBASSY GARDEN SALAD // Farm fresh greens, pea shoots, tomatoes, cucumber, carrot, radish and herb crostini. **SMALL $4 LARGE $8**

SIGNATURE CAESAR // Romaine Hearts, roasted poblano Caesar dressing, grilled garlic parmesan bread, grape tomatoes and shaved parmesan. **SMALL $4 LARGE $8**
CHICKEN CAESAR // $13 *GRILLED SALMON CAESAR // $16

SOUTHWESTERN COBB SALAD // Fresh field greens topped with blackened chicken breast, Pico de Gallo, crispy applewood bacon, pepper jack cheese, black beans, green onion, chopped egg and crispy tortilla strips. Served with country ranch dressing on the side. **$12**

SUPER FOOD SALAD // Baby spinach, curly kale, baby lolla rossa greens, sliced red grapes, crumbled feta cheese, toasted almonds, dried blueberries, carrots, organic chia, flax and sunflower seeds served with ginger raspberry vinaigrette on the side. **$10**
ADD GRILLED CHICKEN // $15
ADD GRILLED SALMON* OR SHRIMP* // $17

BURGERS & SANDWICHES

Served with choice of Embassy salad, Caesar salad, cup of soup, fruit salad, French fries, onion rings or sweet potato fries
Gluten Free Burger Buns and bread are available upon request

GRILLED ASPEN RIDGE ANGUS CHEESE BURGER* // ½ lb. Aspen Ridge Angus burger, grilled and served with your choice of cheese (Cheddar, Swiss, Pepper Jack, Blue, or American) lettuce, tomato, red onion and pickle on a toasted brioche bun. **$13** **ADD CRISPY MAPLE BACON // $2**

ROCKY RIVER SIGNATURE BURGER* // ½ lb. Aspen Ridge Angus burger, grilled and topped with crispy & bold maple bacon, caramelized onions and melted applewood smoked cheddar cheese on a freshly toasted ciabatta roll. **$15**

BISON BURGER* // ½ lb. bison patty grilled and served with melted cheddar cheese, lettuce, tomato, red onion and pickle, all on a toasted brioche roll. **$15** **ADD CRISPY MAPLE BACON // $2**

MILE HIGH TURKEY SANDWICH // Smoked turkey, crispy & bold maple bacon, chipotle cranberry cheddar cheese, lettuce, tomato, garlic herb aioli on toasted parmesan sourdough bread. **$12**

THE RACHEL REUBEN // Thinly sliced buffalo pastrami, caramelized onions, 1,000 island dressing and melted Swiss cheese on griddled marble rye. **$14**

BLACK BEAN VEGGIE BURGER // Seared, house made veggie burger made from brown rice, veggies, black beans and served topped with sautéed Organic Hazel Dell mushrooms, caramelized onions and melted pepper jack cheese on a freshly toasted brioche roll. **$12**

OUR CUBAN SANDWICH // Shaved ham, slow braised, pork loin, Swiss, and sliced pickles all grilled in crusty baguette and served hot with a side of local beer mustard. **$13**

ELEVATED FRENCH DIP // Slow roasted beef, sliced thin and dunked in Au jus topped with caramelized onions and melted horseradish cheddar cheese on grilled baguette with a side of garlic thyme au jus. **$14**

HATCH GREEN CHILE CHICKEN SANDWICH // Seasoned and grilled chicken breast, thick sliced and served with roasted green chilies, poblano queso, scallion, pepper jack cheese and grilled tomatoes on a toasted baguette. **$12**

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Gluten Free Vegetarian

VEGETARIAN // These menu selections contain no meat, fish, poultry, shellfish or product derived from these sources, but may contain dairy or eggs. Please be aware that non-vegetarian products are prepared in our restaurant and, therefore, cross contamination may occur.

GLUTEN-FREE & DAIRY-FREE // The health and safety of our guests is top priority at Embassy Suites. As part of our commitment to you, we provide the most current allergen information available from our food suppliers on dairy and gluten, so that our guests with food allergies can make informed food selections. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

ANYTIME FAVORITES

FISH & CHIPS // North Atlantic cod filet fried crispy and served with fries, cabbage coleslaw and tartar sauce. **$14**

BLACK ANGUS NY STRIP STEAK* // JBS 1855 Black Angus strip steak (12oz) grilled to perfection, topped with roasted poblano butter served with sour cream and chive mashed potatoes and vegetable of the moment. ❋ **$26**

CHICKEN SANTE FE // Boneless breast of chicken, southwestern marinated, seared served over stewed poblano black beans, Spanish style rice topped with melted pepper jack cheese, pico de gallo, cilantro sour cream and topped with frizzled corn tortillas. ❋ **$17**

CAPPELLINI POMODORO // Fresh tomatoes, crushed garlic and garden fresh basil tossed and topped with shaved parmesan and grilled garlic parmesan bread. **$12** **ADD GRILLED CHICKEN // $17**

VERLASSO FARMS STUFFED SALMON FILET* // Sustainable, fresh salmon filet stuffed with backfin crab meat and served with lemon saffron cous cous, roasted red pepper sauce and grilled asparagus. **$23**

BAJA FISH TACOS* // Fresh Mahi Mahi seasoned and grilled, simply topped with cabbage slaw, pico de gallo, Siracha and lime served with black beans and roasted corn salad and a side of guacamole. **$13**

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❋ Gluten Free Vegetarian

SWEETS

CARAMEL APPLE PIE // We're famous for this one! Granny Smith apples and homemade caramel topped with a flaky pastry shell, served with Boulder vanilla bean ice cream on the side. Please allow 15 minutes to prepare as each pie is baked to order. **$8**

MAPLE PECAN BREAD PUDDING // House made and served warm with a Dancing Pines spiced rum sauce and whipped cream. **$6**

GOAT CHEESE CAKE WITH THYME WALNUT HONEY // Soft, ripened goat's milk cheese, aromatic honey infused with thyme. Earthy notes abound in this refined, small package---piquant, sweet and nutty. **$6**

CLASSIC VANILLA BEAN CRÈME BRULEE // Rich custard topped with a contrasting layer of hard caramel. ❋ **$6**

FLOURLESS NUTELLA® CAKE // Naturally Gluten Free cake made from hazelnuts, almonds and tapioca topped with milk chocolate icing and Nutella® Ganache with candied hazelnuts and whipped cream. ❋ **$6**

BOULDER ICE CREAM, GELATO & SORBET // Local, all natural, organic and gluten free ❋

ASK YOUR SERVER FOR TODAY'S FLAVORS
SINGLE SCOOP // $3
DOUBLE SCOOP // $6

The Embassy Suites Loveland and the Rocky River Bar & Grille are proud of our sustainable practices; from our patio garden to purchasing organic and locally grown food and beverages from the area's farms, bakeries, breweries & distilleries.

SIGNATURE COCKTAILS

RASPBERRY MOJITO // Cruzan Rum - Chambord - Fresh Lime Juice - Fresh Raspberries - Mint - Soda. Finished with Raspberry, Mint Sprig, & Lime. **$13**

MANDARIN COSMOPOLITAN // Absolut Mandarin - Cointreau - Fresh Lime Juice - Cranberry Juice. Finished with Orange Slice & Mandarin Orange Sugar Rim. **$11**

HORSETOOTH BLOODY MARY // New Amsterdam Vodka - Horsetooth Hot Sauce Bloody Mary Mix (made in Ft. Collins, CO). Finished with Bacon Salt Rim, Applewood Bacon, Celery, Lime, & Olive. **$11.25**

CANADIAN MULE // Crown Royal Whisky, fresh lime juice, and Cock and Bull Ginger Beer. **$9**

POMEGRANATE MARTINI // New Amsterdam Vodka, Pama Pomegranate Liquor, Triple Sec and sweet and sour mix. **$9**

COLORADO OLD FASHIONED // Stranahan's Colorado Whiskey, Fresh muddled Orange and Cherry, sugar and Orange Bitters finished with club soda. **$9**

BREWS

DRAUGHT BREWS // Bud Light, Shock Top Belgian White, Fat Tire. We also offer a rotating draught selection. Your server can gladly tell you about our current offerings.

LOCALLY BOTTLED BREWS // Left Hand Brewing: Milk Stout, Sawtooth Amber Ale, 400 Pound Monkey; **New Belgium Brewing:** Sunshine Wheat, 1554; **O'Dell Brewing Company:** Easy Street Wheat, 90 Shilling Ale; **Avery Brewing:** Avery India Pale Ale

DOMESTIC & IMPORT BOTTLED BREWS // Budweiser, Bud Light, Coors, Coors Light, Corona, Dos Equis, Guinness, Heineken, Michelob Ultra, O'Doul's, Samuel Adams, Stella Artois and Woodchuck Hard Cider

Fort Collins, CO
HAZEL DELL MUSHROOM FARM
Organic exotic mushrooms

NITA CRISP CRACKERS
Small batch flatbread crackers

Greeley, CO
JBS
Premium 1855 Black Angus steaks, Aspen Ridge Natural Beef

Milliken, CO
SPOMER RANCH
Buffalo burgers

Boulder, CO
BOULDER ICE CREAM
Organic ice cream

Englewood, CO
RED BIRD CHICKEN FARM
Free roaming, vegetarian fed, raised without antibiotics

Denver, CO
ASPEN BAKERY
Fresh sandwich bread and burger buns

Lousiville, CO
UDI'S
Gluten free bread

VERLASSO FARMS SALMON
Traceable, hormone free, premium salmon raised in harmony with the environment

Local Brews & Spirits
Loveland, CO
SPRING 44 VODKA

Fort Collins, CO
NEW BELGIUM BREWERY
ODELL'S BREWERY

Longmont, CO
LEFT HAND BREWING

Breckenridge, CO
BRECKENRIDGE BREWERY