



SIGNATURE ENTREES

Elk Pot Roast HOUSE SPECIALTY \$35
Tender braised elk in a rich savory gravy with hearty root vegetables and roasted potatoes, served in a toasted bread bowl

Grilled or Blackened Salmon* (GF) \$25
Salmon filet grilled to perfection and served with southwestern rice pilaf, roasted seasonal vegetable medley, tarragon cream sauce

Chicken Parm Pappardelle \$22
Crispy chicken parmesan served atop fresh egg pappardelle pasta with a rich Sunday sauce, creamy mascarpone and roasted garlic pesto aioli, garnished with fresh basil

Pineapple Carne Asada (GF) \$28
Super tender pineapple-marinated grilled steak served with seasoned black beans, roasted tri-color fingerling potatoes and pineapple pico

Giant Loaded Baked Potato (GF) \$16
Fluffy baked russet potato loaded with green chile con queso, cheddar-monterey jack blend, crumbled bacon, scallions, melty butter and sour cream
+ Add Steak \$6 | Chicken \$4 | Ground Beef \$4

SIDES & UPGRADES

A La Carte (\$5) or Upgrade to Burger or Sandwich side (+\$3):

- Crispy Seasoned French Fries
- Tri-Color Fingerling Potatoes
- Green Chile Cheese Fries
- Cup of Soup
- Onion Rings
- Southwestern Rice
- House Side Salad
- Seasonal Veggies

DESSERTS

S'mores Kit HOUSE FAVORITE \$9
Family pack of graham crackers, chocolate and marshmallows to roast over our patio fire pit
****Parental guidance required for children 13 and under*

Daily Pie Special \$9
Ask your server or bartender about today's offering!

Rado's Sundae (GF) \$6
House-churned vanilla ice cream served with whipped cream and a cherry on top, plus your choice of extra toppings (25 cents each):
*Caramel sauce | Chocolate syrup | Butterscotch drizzle
Pineapple | Strawberry | Candied walnuts | Sprinkles*

Grilled Peach Delight \$9
Flaky puff pastry topped with decadent grilled peaches, vanilla ice cream, whipped cream, caramel drizzle, and a cherry on top

Hand-Spun Milkshakes \$8
Choice of Chocolate, Strawberry, Vanilla, Pineapple, Grasshopper, Cookies & Cream, or Rotating Seasonal Flavor

N/A BEVERAGES

Rocky Mountain Sodas (Local!) \$4
Lemonade, Root Beer, Cream Soda, Prickly Pear

Coke Products \$4
Coke, Coke Zero, Sprite, Dr. Pepper, Iced Tea, Arnold Palmer

FRESH SALADS

SALAD PROTEIN ADD-ONS

Grilled or Crispy Chicken +\$4 | Smoked Turkey +\$4
Chopped Steak* +\$6 | Seasoned Ground Beef +\$4
Grilled or Blackened Salmon* +\$7

Grilled Peach Salad (VEG, GF) HOUSE FAVORITE \$16
Grilled peaches, gorgonzola, toasted walnuts, mixed greens, raspberry vinaigrette, balsamic glaze drizzle

Rado's Chopped Salad (GF) \$16
Smoked turkey, ham, chopped bacon, hard-boiled egg, cucumber, red onion, tomatoes, cheddar-monterey jack blend, house-made croutons, chopped romaine, western ranch

Taco Salad (GFA) \$14
Romaine, guac, pico de gallo, red onion, cheddar-monterey jack blend, seasoned black beans and sweet corn tossed in our chipotle-lime vinaigrette in a crispy flour tortilla bowl

Greek Gyro Wedge (GFA) \$15
Iceberg wedge with spiced beef & lamb gyro meat, cucumber, tomato, red onion, feta cheese, tzatziki dressing, naan-tons

SOUPS

+\$3 to be served in a toasted bread bowl

Potato & Bacon HOUSE SPECIALTY \$8
A hearty blend creamy potatoes and crumbled bacon with white wine, thyme & scallions

Soup of the Day \$8
Ask your server or bartender about today's offering!



* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify staff for more information about these ingredients. *



SHAREABLES

Elote-Style Corn Ribs (VEG) HOUSE SPECIALTY \$11
Grilled sweet corn, Rad sauce, cotija cheese, cilantro

Loaded Nachos (VEG) \$12
House-fried chips, cheddar-monterey jack blend, green chile con queso, seasoned black beans, salsa verde, pico de gallo, house guac, pickled jalapeños, sour cream & scallions
+ Add Steak \$6 | Chicken \$4 | Ground Beef \$4

Green Chile Cheese Fries (VEG) \$12
Crispy hand-cut fries smothered in green chile con queso, topped with melted cheddar, roasted hatch chiles and scallions

Crispy Brussels Sprouts \$13
Flash-fried Brussels sprouts, crispy bacon bits, parmesan, toasted walnuts, hot honey balsamic drizzle

Jumbo Classic Wings 6 for \$11 | 12 for \$17
Choice of bone-in or boneless wings tossed in buffalo, caribbean jerk, spicy peach, cannonball BBQ or cajun dry rub. Served with ranch or blue cheese

Pretzel Bites (VEG) \$10
Served hot with house green chile con queso

Guac, Salsa Verde & Queso Trio (VEG) \$13
Served with house-fried tortilla chips

Beer Battered Mozzarella Cheese Sticks (VEG) \$12
Hot & crispy cheese served with Sunday sauce and western ranch

Basket of Onion Rings (VEG) \$12
Beer-battered onion rings served with western ranch and Rad sauce

RAD KIDDOS (13 and under)

All kids meals served with drink, fries, salad or fruit (+\$2)

Mini Corn Dogs \$8
Basket of crispy breaded mini dogs served with ketchup

Mac & Cheese (VEG) \$8
Cheesy, creamy and classic

Kids Sliders* \$9
Two burgers with american cheese and ketchup on King’s Hawaiian sweet rolls

Chicken Nuggets \$9
Crispy nuggets served with choice of ketchup, western ranch or cannonball bbq sauce

Kids Wrap \$9
Grilled chicken, shredded cheese and southwestern rice in a warm flour tortilla with pico and sour cream on the side

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BURGERS & BRATS

INCLUDES SEASONED FRIES • CHOOSE YOUR PROTEIN:

Colorado Proud Beef | Locally-Sourced Bison (+\$6)
Grilled Chicken | Vegan Beyond Burger (+\$4)

substitute GF bun: +\$2

Burger Add-ons (+\$1 ea): Green Chiles • Pickled Jalapeños
Sautéed or Crispy Onions • Sautéed Bell Peppers
Bacon (+\$2) • Sautéed Mushrooms (+\$2)

The Rado Special* HOUSE SPECIALTY \$17
Roasted hatch chiles, green chili con queso, crispy onions, house guacamole and roasted corn on a toasted brioche bun

Elk Cheddar-Jalapeno Bratwurst \$14
Savory elk cheddar brat in a split-top bun with sautéed peppers and onions and Rad sauce

The Buffalo Bill* \$22
Grilled bison patty, bacon, cheddar, cannonball bbq sauce, crispy onions, arugula, tomato, Rad sauce on a toasted brioche bun

The Fun Guy* \$17
Sautéed mushrooms, grilled onions, gorgonzola, arugula, bacon, aged balsamic glaze on a toasted brioche bun

The Classic Burger* \$14
Lettuce, tomato, red onion, pickles, Rad sauce and your choice of cheese on a toasted brioche bun

Quad of Sliders* \$13
Four sliders with american cheese, grilled red onions and Rad sauce on King’s Hawaiian sweet rolls

SANDWICHES & WRAPS

All sandwiches & wraps served with seasoned fries

Rado's Club HOUSE SPECIALTY \$17
The classic triple-decker loaded with smoked turkey, ham, bacon, lettuce, tomato, cheddar and Rad sauce on Harvest Moon swirled rye

The Kluck Sandwich \$14
Grilled or fried chicken sandwich with lettuce, tomato, red onion, pickle, Rad sauce on toasted brioche
+ Add Cheese +\$1 | Toss Chicken in any Signature Wing Sauce \$1

Caprese Sandwich (VEG) \$15
Fresh mozzarella, sliced tomatoes, wild arugula, roasted garlic pesto aioli, aged balsamic glaze on toasted ciabatta
+ Add Grilled Chicken \$4 | Smoked Turkey \$4 | Bacon \$3

Rado’s Gyro \$16
Toasted pita stuffed with spiced beef & lamb gyro meat, tomato, red onion, cucumber, chopped romaine, feta cheese and tzatziki

Green Chile Chicken Wrap \$14
Grilled chicken, green chile con queso, cheddar-monterey jack blend, chopped romaine, salsa verde, red onion and cilantro in a warm flour tortilla

Chopped Steak Wrap* \$18
Marinated chopped steak, gorgonzola, crispy onions, sautéed peppers & onions, aged balsamic glaze and chopped romaine in a warm flour tortilla