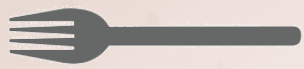


CREEKSIDE



CUISINE & CRAFT BEER



MANITOU ★ SPRINGS

Welcome to Creekside Cuisine & Craft Beer located inside the historic Spa Building in Manitou Springs, Colorado. Once used as a mineral water bathhouse or spa, the building now is home to stores, residential units and other locally owned businesses and is on the National Register of Historic Places.

The original bathhouse was built in 1882 to 1883. Visitors to the bathhouse could bathe in a cool plunge pool, relax in hot mineral water baths, visit the physician or relax in one of the reading rooms.

Built in 1902, the Spa Building served infirm and healthy people. One of the resources in the Save America's Treasures project, the hotel and spa resort building retains its original marble floors, bar and murals. Before it was renovated in 2005, it was vacant due to flooding and disrepair.

Within the Manitou Spa Building is Soda Spring, one of several natural mineral springs located nearby. The spa was the "town's social center" from the late 1800's to the early 1900's.

In 2015 Creekside Cuisine & Craft Beers opened for business on the first floor of the Spa building serving locally brewed craft beers and an extensive menu of mouth-watering burgers and pub favorites. Also featured are select pies from the original award winning Borriello Brothers Real NY Pizza.

Relax on our outdoor patio situated next to Fountain Creek, grab your favorite cocktail at our rustic bar or savor one of our popular dishes in our warm and friendly dining room. Creekside Cuisine & Craft Beers also offers a private banquet room for your parties, meetings or for larger groups. Once again the Spa Building has become the "town's social center" and the favorite of locals as well as tourists.

We invite you to visit Creekside Cripple Creek in Wildwood Casino located 45 minutes from Manitou Springs – 1st casino on the right.



Appetizers

YEAH, YOU'RE GOING TO WANT THESE!

KETTLE CHIPS Crispy, house-made potato chips. Lightly seasoned and served with your choice of beer cheese sauce or creamy Ranch dressing • 4.95

BEER BATTERED FRIES Craft beer batter and a unique sidewinder cut. Paired with our own beer cheese sauce • 5.95

BLACK & TAN ONION RINGS Sweet yellow onions, marble battered in a light premium and dark stout beer batter • 5.95

POUTINE Sidewinder fries topped with melted mozzarella cheese and our beer infused onion gravy • 7.95

ROCKY MOUNTAIN OYSTERS A true Western delicacy these calf fries are sliced, breaded, fried and served red pepper aioli • 8.95

FRIED PICKLE SPEARS Robust, crisp dill pickles in premium beer batter and spicy seasoning. Served with ranch dressing for dipping • 5.95

SOFT PRETZELS Soft Bavarian pretzels served with our famous beer cheese sauce and creole mustard • 5.95

SHRIMP SCAMPI Succulent sautéed shrimp with white wine and our special scampi butter served on toast points • 8.95

SAUSAGE PLATE Three Colorado sausages; Jakelope (rabbit, antelope and dried cherries), Wild Boar with blueberry and Elk with jalapeño and cheddar cheese, poached in craft beer. Served with pickled onions and creole mustard. • 8.95

CHICKEN WINGS Juicy and fried to perfection we offer this all-American favorite in two styles, traditional and boneless. Choose from one of our five sauces: Jack Daniels BBQ / Hot Buffalo / Sweet Chili / Garlic Parmesan / Honey Mustard

PREMIUM BONELESS WINGS	CRISPY TRADITIONAL WINGS
Large • 12.95	18 pieces • 18.95
Small • 6.95	12 pieces • 13.95
	6 pieces • 6.95

Black Angus Burgers

Never frozen ½ pound ground chuck Angus patties served on a warm toasted brioche bun with a generous portion of sidewinder fries.

Dress up your burger and add a fried egg • 1
Add your choice of cheese • 1.50 Add bacon • 2

CREEKSIDE BURGER Lettuce, tomato, onion and pickle • 9.95

CHEDDAR BACON BURGER Cheddar cheese, bacon, bacon aioli, lettuce, tomato, onion and pickle • 12.95

IN A PICKLE Crispy fried dill pickle spears, cheddar cheese and our house made remoulade sauce • 12.95

BEER CHEESE BURGER Topped with 2 beer battered onion rings, caramelized onions, remoulade sauce and our famous beer cheese sauce • 12.95

BISCUITS & GRAVY BURGER Served on a freshly baked cheddar biscuit. Topped with an egg, caramelized onions and our bacon gravy • 12.95

SOUTHWESTERN VERDE BURGER Authentic green chili, shredded cheddar cheese, avocado and fresh pico de gallo • 12.95

Sliders & Street Tacos

Whether you're in the mood for chicken, pork, fish, beef or veggies, our Sliders and Street Tacos will satisfy every little craving. These mini burgers and sandwiches are packed with flavor and make the perfect appetizer and served on mini toasted brioche buns. Choose from: Beef / Lamb / Veggie / Meatball • 3 per order

BEEF Caramelized onion and bleu cheese • 8.95

COLORADO LAMB Spinach, tomato, feta cheese and house made balsamic jam • 9.95

VEGGIE Black bean patty, tomato, arugula and guacamole • 8.95

MEATBALL Provolone and Parmesan cheese with a tangy red fennel sauce • 9.95

STREET TACOS Full of delicious flavor in every bite these tacos are served on a corn tortilla and topped with lettuce, cheese and our spicy Pico De Gallo. Served with a side of guacamole. Choose from perfectly seasoned chicken, pork carnitas or beer battered cod • 8.95

Hand Crafted Sandwiches

Handcrafted with premium sliced meats, superb breads, fresh veggies and lots of love! From classic to gourmet all sandwiches are made to order and served with a large portion of house made kettle chips.

BBQ PULLED PORK Slow cooked pulled pork slathered with house made Jack Daniels BBQ sauce and topped with our signature slaw. Served on a toasted brioche bun • 9.95

THE GRILLED CHICKEN CLUB Grilled chicken, cheddar cheese, bacon, bacon aioli, lettuce, tomato, onion and pickle on wheat bread • 10.95

CUBAN Roasted pork, ham, salami, provolone cheese, pickles and creole mustard on a challah hoagie roll • 9.95

SMOKED ELK BRAT Jalapeño cheddar elk bratwurst served on a challah roll with caramelized onions and creole mustard • 8.95

CAJUN RIBEYE SANDWICH Cajun seasoned ribeye steak, mild cheddar cheese, caramelized onions and remoulade sauce on a challah hoagie roll • 11.95

BLT A generous portion of smoked bacon with ripe tomato, fresh lettuce and house made bacon aioli on wheat bread • 7.95

GRILLED CHEESE Melted gouda and provolone cheese with prosciutto and fig jam • 8.95

CLASSIC ITALIAN HOAGIE Salami, ham, provolone cheese, arugula, pickled onions, roasted tomatoes and red pepper aioli on a challah roll • 9.95

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Split plate charge \$1.50

Mouth Watering Dinner Favorites

We combine generous portions and great value to give you delicious food at a reasonable price. Our recipes are made from scratch fresh every day. Add a dinner salad or a cup of soup for only 2.95

RIBEYE STEAK

Hand cut and well marbled 10oz ribeye steak cooked to order. Served with garlic mashed potatoes and fresh sautéed vegetables • 15.95

BISCUITS & GRAVY

Made from scratch cheddar biscuit smothered with our bacon gravy, topped with an egg and served with a wild boar and blueberry sausage • 8.95

SHRIMP CARBONARA

Cavatappi pasta tossed with our house made Carbonara sauce with sautéed succulent shrimp, bacon and peas. Served with toasted garlic bread • 13.85

CREAMY CASHEW ALFREDO

Cavatappi pasta tossed with our creamy cashew sauce, ripe cherry tomatoes and fresh broccolini. A vegan's delight • 11.95
Substitute with gluten free Chickpea pasta • 1
Add chicken or shrimp • 2

SAUSAGE PLATTER

Savor the flavor with these Colorado sausages. One each wild boar with blueberry, smoked elk with jalapeño and cheddar and jakelope sausage (rabbit, antelope and dried cherries) served with pickled onions, creole mustard and a side of sidewinder fries • 16.95

SHEPARD'S PIE

Seasoned ground lamb, peas and carrots topped with garlic mashed potatoes and our beer infused brown onion gravy • 12.95

SALMON OVER ROASTED TOMATO RISOTTO
A fresh Atlantic salmon filet broiled and served over our classic roasted tomato risotto with a side of sautéed fresh vegetables • 15.95

STUFFED FLOUNDER

Fresh flounder filet rolled and filled with our house made crab and shrimp stuffing. Served with risotto and fresh broccolini • 14.95

FISH & CHIPS

Lightly breaded and golden fried cod fillets served with hot sidewinder fries and our signature slaw • 11.95

BACON MAC & CHEESE

Cavatappi pasta and our beer cheese sauce loaded with smoked bacon and topped with cheddar cheese • 9.95

SPAGHETTI & MEATBALL

A huge 8oz meatball on top of a bed of spaghetti with our house made red fennel spaghetti sauce • 11.95

Garden Fresh Salads & House Made Soups

Using the freshest ingredients available our salads are served with bread and your choice of dressings: Ranch / Bleu Cheese / Light Balsamic Vinaigrette / Honey Mustard / Jalapeño Ranch / Creamy Caesar

Add shrimp or a grilled chicken breast • 3 Add grilled fresh Atlantic salmon filet • 4

CREEKSID SALAD

Crispy romaine, arugula, grilled chicken, bacon, black olives, cheddar cheese, cherry tomatoes and fresh avocado • 9.95

CAESAR SALAD

Crunchy chopped romaine lettuce, shaved parmesan cheese, croutons and our house made Caesar dressing • 7.95

STEAK SALAD

Spinach and arugula with cherry tomatoes and pickled onions topped with a tender and juicy flat iron steak and bleu cheese crumbles • 11.95

CAPRESE

Fresh sliced mozzarella, ripe tomatoes and green basil leaves. Drizzled with olive oil and finished with a balsamic reduction • 9.95

BURRATA

Fresh Italian mozzarella and cream with a soft creamy center. Served on a bed of arugula and roasted red tomatoes. Finished with balsamic pearls, balsamic jam, a drizzle of olive oil and a splash of blood orange coulis • 9.95

SPINACH SALAD

Fresh spinach, ripe cherry tomatoes, sliced black olives and feta cheese • 7.95

MADE FROM SCRATCH CREAMY RED PEPPER SOUP

Cup • 2.95 / Bowl • 4.95

CHEF'S SOUP OF THE DAY

Ask your server for today's selection.
Cup • 2.95 / Bowl • 4.95

Kids Menu

Served with choice of beverage: milk, soda or lemonade.

CHICKEN TENDER BASKET

Served with fries • 4.95

GRILLED CHEESE

Served with fries • 3.95

PIZZA SLICE • 2.95

Choice of cheese or pepperoni

SPAGHETTI AND MEATBALL

3.95

SLIDER HAMBURGER

Served with fries • 3.95

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Split plate charge \$1.50



Borriello Brothers New York Pizza

Using only the best ingredients, Borriello Brothers is **REAL** New York pizza. We stick to original New York recipes and use the same techniques found today in the oldest pizzerias in New York.

VOTED "BEST PIZZA" EACH OF THE LAST 9 YEARS.

Choose from our 12" or 16" ultra-thin crust or our more traditional 12" artisan crust.

Gluten Free Crust is also available

THE ULTIMO PIZZA

Prosciutto, mozzarella and Romano cheeses, figs and shaved fresh fennel 12" • 15.95 / 16" • 19.95

COLORADO GREEN CHILI PIE

Authentic Colorado Green Chili, mozzarella cheese and savory grilled chicken 12" • 15.95 / 16" • 19.95

THE GRECA

Light mozzarella, spinach, black olives, onions, feta cheese, and roasted tomatoes. Drizzled with seasoned olive oil. 12" • 13.95 / 16" • 18.95

THE MARGHERITA

Light tomato sauce, ripe tomatoes, fresh mozzarella and fresh basil 12" • 13.95 / 16" • 18.95

ROASTED TOMATO AND ARUGULA

Garlic puree, roasted tomatoes and mozzarella cheese topped with fresh arugula 12" • 13.95 / 16" • 18.95

THREE CHEESE VODKA PIZZA

Romano, Mozzarella and Gouda cheese, vodka fennel sauce, prosciutto and finished with fresh basil 12" • 15.95 / 16" • 19.95

BUILD YOUR OWN PIZZA

Pepperoni / Italian Sausage / Bacon / Shredded Pork / Ham / Prosciutto / Salami / Chicken 12" • 2 / 16" • 3

Arugula / Mushrooms / Tomatoes / Black Olives / Peppers / Onion / Roasted Tomato / Jalapeño / Spinach 12" • 1 / 16" • 2

For deliveries call 719-884-2020

Limited delivery area

Delightfully Delectable Desserts

Add a scoop of premium vanilla bean ice cream • 1

NY STYLE CHEESECAKE

A Cheesecake factory original baked on a buttery graham cracker crust and finished with a silky sour cream mousse • 4.95

POMEGRANATE CHEESECAKE

A layer of creamy white chocolate cheesecake on top a layer of refreshing pomegranate infused cheesecake and finished with smooth white chocolate drizzle and pomegranate arils • 4.95

GOURMET BROWNIE

Fresh made with Ghirardelli chocolate, infused with Nutella and finished with a drizzle of white chocolate sauce • 4.95

BROOKLYN BLACKOUT CAKE

Triple layer moist fudge cake with rich chocolate fudge icing and chocolate crunch on the sides • 4.95

BREAD PUDDING

Our very own bread pudding recipe. Lightly spiced and served with our whisky caramel sauce. Ask your server for this week's flavor • 4.95

CANNOLI

Three authentic Italian cannoli shells filled with a sweet creamy filling made with ricotta cheese, sugar, cinnamon oil, vanilla and chocolate chips and topped with powdered sugar • 4.95

Beverages

SODA SPRING LEMONADE

We collect the pure artisan water from Soda Springs, blend with the juice of fresh squeezed lemons and sweetened with a touch of sugar to make this cold and refreshing drink.

A House Specialty and its only \$3 a pint!

CRAFT BEERS

Creekside Cuisine offers a variety of Colorado brewed craft beers. Ask your server for today's selection.

SMOOTHIES

Mango Burst / Caribbean Sorbet / Strawberry-Banana Yogurt / Caramel Macchiato • 3.95

SOFT DRINKS (Pepsi products) • 1.75

COFFEE • 2.5 LATTE • 3.5 IRISH COFFEE • 7

ICED TEA • 1.75 HERBAL TEA • 2.5

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Split plate charge \$1.50