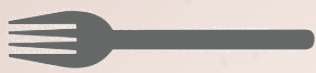


CREEKSIDE



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.

Situated on top of Soda Spring, 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. Hordes of health seekers suffering from tuberculosis and other maladies came to reap the supposed benefits of mountain air and mineral water.

Built in 1902, the Spa Building was designed to arrest the decline in tourism by offering a new, modern health facility at Soda Spring and served infirm and healthy people. 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 have the most inviting patio and one of the tastiest menus in all of Manitou Springs. However, sitting outside is also an invitation for nature to taste your meal as well. The restaurant reserves the right to refuse to remake any item you inadvertently shared with nature.

Appetizers

PORK BELLY Thick cut pork belly, served with a side of polenta and topped with cherry chutney • 9.95

BURRATA Fresh Italian mozzarella filled with creamy stracciatella cheese. Served on a bed of arugula and roasted red tomatoes. Finished with balsamic vinegar, a drizzle of olive oil and a splash of blood orange coulis • 9.95

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

AVOCADO TARTARE Fresh avocado, red onion, jalapeno pepper, capers with a splash of Worcestershire and a dab of Dijon. A delicious spin on its meaty cousin. Served with toast points • 7.95

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

SAUSAGE PLATE A duo of specialty sausages, Wild Boar with Blueberry and Elk with Jalapeno and cheddar cheese, poached in craft beer. Served with pickled onions and creole mustard • 9.95

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

Large • 12.95
Small • 6.95

CRISPY TRADITIONAL WINGS

18 pieces • 18.95
12 pieces • 13.95
6 pieces • 6.95

Hand Crafted Sandwiches & Street Tacos

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 Denver Crunch Roll • 9.95

SMOKED ELK BRAT Jalapeño cheddar elk bratwurst served on a Denver Crunch Roll with caramelized onions and creole mustard • 9.95

SEASONED RIBEYE SANDWICH Seasoned ribeye steak, havarti with horseradish aioli, caramelized onions on a Denver Crunch 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 Havarti and smoked provolone cheese with prosciutto and fig jam • 8.95

GRILLED CHOCOLATE SANDWICH A mouthwatering spin on a childhood favorite, bread, grilled with a gooey chocolate center • 5.95

STREET TACOS Full of delicious flavor in every bite these tacos are served on a mazona 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, succulent sautéed shrimp, or beer battered cod • 8.95

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.

Substitute Beyond Burger™ • 1.50

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

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

SALMON BURGER A fresh Atlantic salmon filet topped with our signature creamy maple sauce and served on a toasted Brioche bun • 13.95

LAMB BURGER Handmade patty served on a Brioche Bun. Topped with Spinach, tomato, feta cheese, and house made balsamic jam. 13.95

*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 • 16.95

NY STRIP STEAK

A classic steak lover's steak this center cut choice strip steak is aged for extra tenderness and flavor. Served with mashed potatoes and beets • 15.95

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

SPAGHETTI & MEATBALL

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

LEMON CREAM BUCOTINI

A savory light Lemon cream sauce, served over Bucotini • 11.95

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 stuffing. Served with risotto and fresh seasonal vegetables • 14.95

PAN FRIED LEMON BUTTER FLOUNDER

Fresh flounder filet* lightly pan seared in lemon butter, served with risotto and fresh seasonal vegetables • 14.85

FISH & CHIPS

Lightly breaded and golden fried cod fillets served with sidewinder fries and our signature slaw • 12.95

BACON MAC & CHEESE

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

*Flounder is seasonal. May be substituted with Sole.

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 / Blood Orange

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

CREEKSIDE SALAD

Crispy romaine, arugula, grilled chicken, bacon, black olives, cheddar cheese, grape tomatoes and fresh avocado • 11.95

CAESAR SALAD

Crunchy chopped romaine lettuce, shaved parmesan cheese, croutons and our house made Caesar dressing • 8.95

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 fresh basil leaves. Drizzled with olive oil and finished with a balsamic reduction • 9.95

WATERMELON SALAD

Fresh watermelon and tomato tossed with basil, red onion, crumbled feta cheese, and arugula. Topped with balsamic vinegar and extra virgin olive oil • 11.95

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

SPAGHETTI AND MEATBALL • 3.95

GRILLED CHEESE

Served with fries • 3.95

PIZZA SLICE • 2.95

Choice of cheese or pepperoni

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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 • add 1

THE GRECA

A sprinkle of mozzarella, spinach, black olives, onions, feta cheese, and roasted tomatoes. Drizzled with seasoned olive oil.

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

COLORADO GREEN CHILI PIE

Authentic Colorado Green Chili, mozzarella cheese and savory grilled chicken

12" • 15.95 / 16" • 19.95

THE MARGHERITA

A drizzle of 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

BUILD YOUR OWN PIZZA

Cheese Pizza 12" • 9.95 / 16" • 13.95

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

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

Sides

BEER BATTERED FRIES

KETTLE CHIPS

SEASONAL VEGGIES

FRIED POLENTA

SIDE SALAD

Beverages

SODA SPRING LEMONADE

We collect the pure artisan water from Soda Spring and 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 • 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