

## ENTREES

### \* **12 oz. Ribeye Steak 24**

Grilled to your liking and served with seasoned roasted potatoes and seasonal vegetables.

### \* **Chili Spiced Pork Tenderloin 18**

Pan roasted and served with seasoned roasted potatoes, seasonal vegetables, and chipotle barbecue sauce.

### \* **Slow Roasted ½ Chicken 14**

Served with seasoned roasted potatoes, seasonal vegetables and chicken au jus.

### \* **Citrus Glazed Salmon 16**

Topped with a citrus-ginger glaze and served with jicama slaw and cilantro rice.

### \* **Bison Meatloaf 17**

Finished with an apple brandy demi-glace, served with seasoned roasted potatoes and seasonal vegetables.

### **Flagstone House Chile Rellenos 13**

Roasted poblano peppers filled with Monterey Jack, battered and fried, and served with ranchero sauce, cilantro rice, and seasoned black beans.

## DESSERTS

### **Flagstone Sundae 7**

Vanilla bean ice cream, hot fudge, fresh berries and whipped cream.

### **Creme Brulee 7**

Served with fresh berries and shortbread cookies.

### **Mixed Berry Cobbler 7**

Served with vanilla bean ice cream.

### **Death by Chocolate 7**

Triple-chocolate layer cake with white chocolate sauce and fresh strawberries.

Over the years the Holiday Inn Cherry Creek has evolved, but one focal point has remained constant - the flagstone throughout our lobby. Flagstone's brings the outdoors inside and defines a space where people can comfortably congregate and unwind as they do in their own backyard. Executive Chef Timothy Opiel pays homage to our namesake through his Southwestern comfort cuisine and carefully chosen libations. ¡Salud!

## WINES

### **Sparkling**

La Marca Prosecco 187ml 8  
**Veneto, Italy**

### **White**

Ecco Domani Pinot Grigio 8 | 32  
**Delle Venezie, Italy**

Starborough Sauvignon Blanc 8 | 32  
**Marlborough, New Zealand**

Houge Cellars Chardonnay 7 | 28  
**Columbia Valley, Washington**

Meiomi Chardonnay 10 | 40  
**Tri-County Appellation, California**

Chateau Ste Michelle Riesling 8 | 32  
**Columbia Valley, Washington**

### **Red**

Bogle Pinot Noir 8 | 32  
**California**

Meiomi Pinot Noir 12 | 48  
**Tri-County Appellation, California**

Velvet Devil Merlot 8 | 32  
**Columbia Valley, Washington**

Red Guitar Tempranillo/Grenache 7 | 28  
**Navarra, Spain**

Alamos Malbec 8 | 32  
**Mendoza, Argentina**

J Lohr 'Seven Oaks' Cabernet Sauvignon 10 | 40  
**Paso Robles, California**

Ravage Dark Red Blend 8 | 32  
**California**

## BEERS

### **Draft**

Odell Brewing Co. India Pale Ale 6  
Odell Brewing Co. 90 Shilling Ale 6  
Denver Beer Co. Pretzel Assassin 6  
Avery White Rascal 6  
Seasonal 6  
Coors Light 5

### **Local Bottled Beer**

Coors 5  
Coors Light 5  
Fat Tire Amber Ale 6  
Titan IPA 6  
Blue Moon Belgian White 6  
Budweiser 5  
Bud Light 5

### **Imported Bottled Beer**

Guinness 6  
Corona 6  
Heineken 6  
Stella Artois 6

\*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, especially if you have certain medical conditions or are pregnant.

## **SMALL PLATES**

### **\* Flagstone Chicken Wings 10**

Tossed with your choice of Buffalo sauce, BBQ sauce or Caribbean Jerk Dry Rub.

Served with ranch dressing, celery and carrot sticks.

### **Southern Style Crab Cakes 13**

Lump crab meat cakes, Jicama slaw and jalapeno/ cilantro aioli.

### **Queso Fundido Barracho 9**

House made cheese infused with tequila. Garnished with diced tomatoes and cilantro served with corn and flour tortilla chips.

Add chorizo 2

### **Flagstone Red Pepper Hummus 7**

Roasted red peppers, chick peas, toasted cumin and roasted garlic blended with lemon and olive oil. Served with carrots, celery, cucumbers and lavash.

## **ALAMEDA STREET TACOS 10**

3 per order served on organic corn tortillas with jicama slaw, pico de gallo and cotija cheese.

Mix and Match \$2

### **Shredded Chicken**

Slow roasted shredded chicken tossed in our roasted green chili puree

### **Carnitas**

Pulled seasoned pork and citrus ancho chili aioli

### **\* Barbacoa**

Shredded seasoned beef and jalapeno crema

## **SOUTH BY SOUTHWEST SLIDERS**

### **\* Southern Fried Chicken and Biscuits 7**

Two hand breaded chicken breasts, house made biscuits, chipotle-honey butter.

### **\* Angus Beef 9**

Three angus beef patties, sautéed diced onions, pickle chips, cheddar cheese and mustard on brioche.

## **FLATBREADS**

### **\* Mediterranean 9**

Grape tomatoes, Kalamata olives, spinach, fresh basil, feta cheese and balsamic syrup.

### **\* Southwestern 9**

Black bean puree, chorizo, cotija cheese, pico de gallo and jalapeno crema.

## **SOUPS**

### **House made Hatch Green Chili**

#### **Cup 5 | Bowl 7**

Topped with shredded monterey jack cheese.

Served with flour tortillas

### **Soup of the Day**

#### **Cup 3 | Bowl 5**

## **SALADS**

### **Flagstone House Salad 9**

Mixed greens, grape tomatoes, cucumbers, shaved red onion, roasted peppers, choice of dressing.

Add grilled chicken 4 Add steak 6

### **\* Caesar Salad 9**

Crisp romaine, house Caesar dressing, garlic croutons and shaved parmesan.

### **Flagstone Cobb 13**

Mixed greens, diced grilled chicken breast, chopped bacon, cucumbers, shredded cheddar cheese, hard cooked egg and avocado. Choice of dressing.

### **\* Roasted Chicken Salad 13**

Mixed greens, apples, strawberries, walnuts, brioche croutons, and mixed dried fruits tossed with shredded roasted chicken and creamy apple cider dressing.

Topped with Goat cheese.

## **SANDWICHES/BURGERS**

All Sandwiches served with choice of side – French Fries, Jalapeno Cole Slaw or Onion Rings.

Substitute a side salad \$2.

### **\* Club Wrap 13**

Sliced turkey and ham, bacon, avocado, lettuce, tomato, and mayo wrapped in a whole wheat tortilla.

### **Mile High Reuben 14**

Sliced corned beef piled high on marble rye with jalapeno cole slaw, Swiss cheese and 1000 isle dressing.

### **Southwest Grilled Chicken 13**

Spiced and grilled chicken breast, thin sliced and topped with melted monterey jack cheese. Served on a brioche bun with jalapeno-cilantro aioli, lettuce and tomato.

### **\* Flagstone Burger 13**

½ pound Angus beef patty, grilled to your liking, topped with crispy smoked bacon, caramelized onions and choice of cheese.

### **\* Classic Burger 11**

½ pound Angus Beef Patty, grilled to your liking.

Add cheese \$.75 Add bacon \$1.50

\*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, especially if you have certain medical conditions or are pregnant.