

The Corner Bar

2115 13th St Hotel Boulderado 80302-4801 · 13034424560 · Updated: Jan 14, 2026

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SMALL PLATES 11

OYSTERS ON THE HALF SHELL*

AVAILABLE OPTIONS

Raw on shaved ice, fresh lemon, mignonette, house cocktail sauce

\$4.75

\$4.95

CRISPY BRUSSELS SPROUTS & CAULIFLOWER

\$12.95

Chilli-soy glaze

SICILIAN MEATBALLS

\$14.95

House-made-all-beef meatballs, creamy parmesan polenta, pomodoro sauce, mozzarella, grilled ciabatta toasts, fresh basil

WILD MUSHROOM TOASTS

\$15.95

A blend of 4-5 locally grown wild mushrooms, slow butter roasted, thyme, extra virgin olive oil, Parmesan cheese, grilled French baguettes, fresh parsley

TOMATO, CAPER & CHARDONNAY MUSSELS

\$19.95

Prince Edward Island Mussels, steamed in a broth of crushed tomatoes & chardonnay with fresh basil, capers, Italian black cured olives and garlic, served with grilled ciabatta bread with a fresh basil sprig garnish

TUNA TARTARE*

\$21.95

Fresh yellowfin tuna loin dressed in champagne, dill & shallot vinaigrette, orange balsamic gastrique, butter-toasted ciabatta crackers, frisée salad, arugula micros

BAKED BRIE, APPLE & PROSCIUTTO CROSTINI

\$16.95

Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish

CALAMARI

\$15.95

Crispy fried, fresh dill, lemon zest, toasted almonds, crispy garlic chips, orange sriracha sauce

FIRECRACKER WINGS

\$16.95

Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip

NEW ENGLAND CLAM CHOWDER

AVAILABLE OPTIONS

\$6.50

\$9.50

VEGETABLE CHILI

AVAILABLE OPTIONS

\$6.25

\$9.25

SALADS 6

BRIE & CHERRY CHICKEN SALAD

\$18.95

French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing

MUSTARD CRUSTED SALMON SALAD*

\$21.95

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing

LAGUNA TUNA SALAD

\$23.95

Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, frisée & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette

ROASTED BEET & CHÈVRE SALAD

AVAILABLE OPTIONS

Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, chèvre cheese, golden raisins, pickled cucumber, champagne vinaigrette

\$16.95

Add Salmon Filet*: \$8.00

SEASONAL HOUSE SALAD

AVAILABLE OPTIONS

Spinach, frisée, mesclun greens, sliced red apples, honey fried walnuts, shaved Parmesan cheese, honey balsamic vinaigrette

\$9.95

\$14.95

Add Salmon Filet*: \$8.00

CAESAR SALAD

AVAILABLE OPTIONS

Romaine lettuce, shaved parmesan, house-made garlic croutons, signature Caesar dressing

\$14.95

\$9.95

Add Grilled Chicken:

\$6.00

CORNER PLATES 6

PAILLARD CHICKEN

\$23.95

Hand-pounded, pan seared, panko breaded boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomato, olive oil & lemon dressing

TOP SIRLOIN STEAK & FRIES*

\$25.95

Certified Angus Beef top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad

PEACHTREE CHICKEN

\$23.95

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter

SMOKED MUSHROOM & SHALLOT LINGUINE

AVAILABLE OPTIONS

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers

\$21.95

Add Salmon Filet*:

\$8.00

ICELANDIC COD FISH & CHIPS

\$25.95

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce

ROCKY MOUNTAIN TROUT

\$28.95

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables

SANDWICHES & BURGERS 9

ROSEMARY CHICKEN SANDWICH	\$17.95
Smoked Gouda cheese, arugula, tomato, black pepper aioli, sourdough bread	
PRIME RIB FRENCH DIP*	\$29.95
Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli	
MUSHROOM PO-BOY SANDWICH	\$19.95
Colorado-grown brown oyster mushroom clusters, battered & tempura fried crispy, house remoulade sauce, bibb lettuce, shaved pickled cucumbers, fresh dill, pickled red onions, toasted French baguette	
VERLASSO SALMON SANDWICH*	\$21.95
Verlasso salmon, red onion marmalade, baby spinach, horseradish aioli, brioche bun	
FRIED CHICKEN & AVOCADO SANDWICH	\$17.95
Chipotle fried chicken, arugula, tomato, orange salted avocado, pickled red onion, fresh lime, mayonnaise, butter-toasted sourdough bread	
CHIMICHURRI STEAK SANDWICH*	\$23.95
Shaved Certified Angus Beef top sirloin, grilled with South American-style chimichurri sauce, melty mozzarella cheese, tavern aioli, crispy onions, grilled French baguette	
ANGUS BURGER*	\$18.95
Certified Angus Beef, cooked to your specification, romaine lettuce, tomato, onion, brioche bun	
STEAKHOUSE BACON CHEESEBURGER*	\$22.95
Certified Angus Beef, basted in our steakhouse marinade, chargilled to your specification, white cheddar & smoked Gouda cheese, sweet black pepper & applewood smoked bacon, signature pub sauce, bibb lettuce, tomato, brioche bun	
CAB BISTRO BURGER*	\$22.95
Certified Angus Beef, cooked to your specification, bacon jam, tavern sauce, arugula, tomato, crispy onions, brioche bun	

FOOD 8

NEW ENGLAND CLAM CHOWDER	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$7.00
VEGETABLE CHILI	AVAILABLE OPTIONS
	\$4.00
	\$7.00
CRISPY BRUSSELS SPROUTS & CAULIFLOWER	\$8.00
Chilli-soy glaze	
TRUFFLE FRIES	\$6.00
Truffle aioli, parmesan cheese, herbs	
BAKED BRIE, APPLE & PROSCIUTTO CROSTINI	\$10.00
Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish	
CALAMARI	\$10.00
Crispy fried, fresh dill, lemon zest, toasted almonds, crispy garlic chips, orange sriracha sauce	

SICILIAN MEATBALLS	\$10.00
House-made-all-beef meatballs, creamy parmesan polenta, pomodoro sauce, mozzarella cheese, grilled ciabatta toasts, fresh basil	
FIRECRACKER WINGS	\$9.00
Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip	
COCKTAILS 6	
MEZCAL SMASH	\$9.00
Del Maguey Vida Mezcal, agave, lime, cranberry juice, blackberries, rosemary sprig	
POMEGRANATE MARTINI	\$9.00
Breckenridge Vodka, Cointreau, lemon & pomegranate juice, simple syrup	
THE BOULDER MULE	\$9.00
Breckenridge Vodka, St. George Spiced Pear Liqueur, ginger beer, lemon	
SIMPLE MARGARITA	\$8.00
Campo Bravo Tequila Plata, agave, fresh lime juice	
CRANBERRY MULE	\$9.00
Captain Morgan Spiced Rum, Clear Creek Cranberry Liqueur, cranberry juice, ginger beer, lime	
SEASONAL SANGRIA	\$8.00
Ask your server for today's selection	
WHITE 6	
FOLONARI, PINOT GRIGIO	\$6.00
CARA MIA, PROSECCO	\$6.00
LE CHARMEL, DRY ROSÉ	\$7.50
ANGELINE, CHARDONNAY	\$6.00
KIM CRAWFORD, SAUVIGNON BLANC	\$9.00
DECOY BY DUCKHORN, CHARDONNAY	\$10.00
RED 4	
PIATELLI VINEYARDS RESERVE, MALBEC	\$7.50
Mendoza	
MURPHY-GOODE, PINOT NOIR	\$6.00
CHARLES SMITH VINEYARD "SUBSTANCE", CABERNET SAUVIGNON	\$7.00
BR COHN SILVER LABEL, CABERNET SAUVIGNON	\$10.00
BEER 1	

DRAFT BEER

\$4.00

DESSERT 4

DEEP DISH APPLE STREUSEL PIE

\$10.00

Tender pie dough crust, sliced granny smith apples in a cream custard, butter pecan streusel topping, served tall with warm caramel sauce, cinnamon ice cream, whipped cream and a fresh mint garnish

KEY LIME PIE

\$9.00

House-made pie, graham cracker crust, vanilla whipped cream

CHOCOLATE TORTE

\$10.00

Semi-sweet chocolate cake, bittersweet chocolate ganache, powdered sugar, fresh raspberries

STRANAHAN'S WHISKEY BRICKLE WITH CARAMEL SAUCE

\$9.00

Denver Based Sweet Action Ice Cream featuring Stranahan's Whiskey Brickle ice cream, crumbled Butterfinger candy, warm caramel, fresh red raspberries

DESSERT COCKTAILS 3

DREAMSICLE

\$14.00

Three Olives Vanilla Vodka, Giffard Crème de Cacao, half and half, orange juice, cinnamon

LION'S DEN

\$12.00

Four Roses Bourbon, Aperol, St. Elizabeth Allspice Dram, Taylor Fladgate 10-year Port, lemon juice, egg white, cinnamon

BLACK FOREST BUZZ

\$16.00

Breckenridge Bourbon, Mr Black Coffee Liqueur, Cherry Heering Liqueur, half and half, bitter chocolate, cinnamon, whipped cream

COFFEE 5

COFFEE

\$4.00

LATTE

\$4.25

CAPPUCCINO

\$4.25

ESPRESSO

\$4.00

MOCHA

\$4.50

LIQUEURS 4

BAILEY'S

\$8.00

GRAND MARNIER

\$8.00

KAHLÚA

\$7.00

SAMBUCA ROMANA

\$8.00

COGNAC 4

RÉMY MARTIN VSOP	\$12.00
HENNESSY VSOP	\$14.00
GERMAIN-ROBIN XO	\$15.00
CALVADOS COQUEREL VSOP	\$10.00

PORT WINE 2

TAYLOR FLADGATE 10 YR	\$10.00
TAYLOR FLADGATE 40 YR	\$24.00

BRUNCH 7

CLASSIC BREAKFAST*	\$13.95
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Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, home fries, choice of toast

DENVER OMELETTE	\$13.95
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Black forest ham, red & green peppers, onions, white cheddar cheese, served with home fries, choice of toast

ULTIMATE BLUEBERRY PANCAKES	\$14.95
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Blueberry-studded gluten free pancakes, blueberry compote, blueberry maple syrup, whipped cream, fresh mint, strawberry garnish

BOULDERADO SCRAMBLE*	\$13.95
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Blistered cherry tomatoes, zucchini, spinach, red quinoa, scrambled eggs, goat cheese, pepper relish, arugula pesto

HUEVOS RANCHEROS*	\$14.95
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Two eggs any style, signature pork green chile sauce, corn succotash, refried beans, crème fraîche, cotija cheese, cilantro micros

SALMON LOX, CREAM CHEESE & BAGEL PLATE	\$17.95
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Cured & smoked thinly sliced salmon, capers, shaved red onion marmalade, tomato, romaine lettuce | Your Choice: Plain or everything bagel, Plain or chive cream cheese

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT	AVAILABLE OPTIONS
Oats, nuts, dried cherries	\$11.95
	Berries: \$3.00

SIDES 13

ONE EGG ANY STYLE*	\$2.95
THICK CUT SMOKED BACON	\$3.95
BREAKFAST LINK SAUSAGE	\$3.95
IRISH BACON	\$4.95
HOME FRIES	\$2.95

FRUIT	\$2.95
AVOCADO	\$2.95
PANCAKE	\$3.95
HALF PLAIN WAFFLE	\$4.95
TOAST OR ENGLISH MUFFIN	\$2.95
PLAIN OR EVERYTHING BAGEL	\$4.25
GLUTEN FREE TOAST	\$2.95
100% PURE MAPLE SYRUP	\$2.95

SEASONAL COCKTAILS 4

MEZCAL SMASH	\$16.00
Del Maguey Vida Mezcal, agave, lime, cranberry juice, blackberries, rosemary sprig	
POMEGRANATE MARTINI	\$14.00
Breckenridge Vodka, Cointreau, lemon & pomegranate juice, simple syrup	
SEASONAL SANGRIA	\$11.00
Ask your server for today's selection	
CRANBERRY MULE	\$14.00
Captain Morgan Spiced Rum, Clear Creek Cranberry Liqueur, cranberry juice, ginger beer, lime	

BOULDERADO CLASSICS 5

BURNT ORANGE OLD FASHIONED	\$13.00
Grilled orange & cherry infused bourbon, bitters	
SIMPLE MARGARITA	\$11.00
Campo BravoTequila Plata, agave, fresh lime juice	
BOULDERADO BARREL AGED MANHATTAN	\$16.00
Four Roses Bourbon, house vermouth blend, Luxardo Maraschino Originale Liqueur, Angostura Bitters, rested in oak barrels for two months	
THE BOULDER MULE	\$12.00
Breckenridge Vodka, St. George Spiced Pear Liqueur, ginger beer, lemon	
CORNER BAR MARTINI	\$15.00
Breckenridge Vodka, dry vermouth rinse, truffle salt, blue cheese-stuffed olives	

FROZEN DRINKS 3

FROZEN STRAWBERRY DAIQUIRI	\$12.00
Bacardi Rum, strawberries, sugar cane	

FROZEN MARGARITA	\$12.00
Exotico Blanco Tequila, lime, sugar cane	
FROZEN PIÑA COLADA	\$12.00
Bacardi Rum, pineapple, coconut, sugar cane	

MOCKTAILS 3

COLORADO SUNRISE	\$9.00
San Pellegrino Aranciata, passion fruit purée, jasmine green tea, lime juice	
FALLING IN LOVE	\$8.00
Cranberry, orange & pomegranate juices, cinnamon simple syrup	
HARVEST MOON	\$8.00
Apple, pineapple & orange juices, cinnamon, club soda	

CANNED BEER 9

NEW BELGIUM FAT TIRE AMBER ALE	\$6.00
Fort Collins, CO	
PILSNER URQUELL 16oz.	\$6.00
Czech Republic	
GUINNESS 16oz. STOUT	\$6.00
Ireland	
CORONA LAGER	\$6.00
Mexico	
ESTRELLA DAMM DAURA LAGER	\$6.00
Spain	
OSKAR BLUES DALE'S PALE ALE	\$6.00
Longmont, CO	
COORS / COORS LIGHT LAGER	\$5.00
Golden, CO	
BUDWEISER / BUD LIGHT LAGER	\$5.00
St. Louis, MO	
GRÜVI / NON-ALCOHOLIC LAGER, STOUT OR IPA	\$6.00
Denver, CO	

WHITES 9

ANGELINE, CHARDONNAY, California	AVAILABLE OPTIONS
	\$8.00
	\$32.00

DECOY BY DUCKHORN, CHARDONNAY, Sonoma County	AVAILABLE OPTIONS
	\$12.00
	\$48.00
HARTFORD COURT FAMILY WINERY, CHARDONNAY, Russian River Valley	AVAILABLE OPTIONS
	\$15.00
	\$60.00
KIM CRAWFORD, SAUVIGNON BLANC, Marlborough, NZ	AVAILABLE OPTIONS
	\$11.00
	\$44.00
CUVAISON WINERY, SAUVIGNON BLANC, Napa Valley, Los Carneros	AVAILABLE OPTIONS
	\$12.00
	\$48.00
FOLONARI, PINOT GRIGIO, Venezie	AVAILABLE OPTIONS
	\$8.00
	\$32.00
KING ESTATE, PINOT GRIS, Willamette Valley	AVAILABLE OPTIONS
	\$12.00
	\$48.00
PINE RIDGE VINEYARDS, CHENIN/VIOGNIER, California	AVAILABLE OPTIONS
	\$9.00
	\$36.00
LE CHARMELE, ROSÉ, Côtes de Provence	AVAILABLE OPTIONS
	\$9.50
	\$38.00

REDS 9

CHARLES SMITH VINEYARD "SUBSTANCE", CABERNET SAUVIGNON	AVAILABLE OPTIONS
Columbia Valley	\$9.00
	\$36.00
BR COHN SILVER LABEL, CABERNET SAUVIGNON	AVAILABLE OPTIONS
North Coast	\$12.00
	\$48.00
THE HESS COLLECTION "MAVERICK RANCHES", CABERNET SAUVIGNON	AVAILABLE OPTIONS
Paso Robles	\$16.00
	\$64.00
FRANCIS COPPOLA BLACK LABEL, CLARET	AVAILABLE OPTIONS
California	\$11.00
	\$44.00

MURPHY-GOODE, PINOT NOIR	AVAILABLE OPTIONS
California	\$8.00
	\$32.00
LA CREMA, PINOT NOIR	AVAILABLE OPTIONS
Monterey	\$12.00
	\$46.00
JACKSON ESTATES COLLECTION, PINOT NOIR	AVAILABLE OPTIONS
Anderson Valley	\$15.00
	\$60.00
BODEGAS MURIEL, TEMPRANILLO CRIANZA	AVAILABLE OPTIONS
Rioja, Spain	\$9.00
	\$36.00
PIATTELLI VINEYARDS RESERVE, MALBEC	AVAILABLE OPTIONS
Mendoza	\$9.50
	\$38.00

SPARKLING 4

CARA MIA, PROSECCO	AVAILABLE OPTIONS
Italy	\$8.00
	\$32.00
MASCHIO BRUT ROSÉ 200ml, SPARKLING	\$10.00
Veneto	
DOMAINE CHANDON BRUT 187ml, SPARKLING	\$15.00
Napa Valley	
STELLA ROSSA MOSCATO 187ml, SPARKLING	\$9.50
Italy	

BREAKFAST 5

SMILING PANCAKE WITH BACON	\$7.00
Large pancake with a bacon strip smile, butter, maple syrup, strawberry garnish	
SWEET & SYRUPY FRENCH TOAST	\$7.00
Sweet challah bread slices, dipped in sweet cinnamon eggs, butter, maple syrup, strawberry garnish	
CRUNCHY MAPLE BUTTER WAFFLE	\$7.00
Crispy Belgian vanilla waffle, butter, maple syrup, raspberry garnish	
KID'S BREAKFAST PLATE*	\$7.00
One egg any style, choice of bacon, ham or sausage, choice of toast, strawberry garnish	
PETITE PLATE OF FRESH FRUIT & BERRIES	\$6.00
Fresh seasonal melons, grapes and berries	

BREAKFAST SIDES 5

ONE EGG ANY STYLE*	\$2.00
THICK CUT BACON STRIP	\$2.00
HALF HAM STEAK	\$2.00
BREAKFAST LINK SAUSAGE	\$2.00
CHOICE OF TOAST	\$1.00
English Muffin, Sourdough, Marble Rye, 7-Grain Wheat, Gluten-Free Toast	

LUNCH & DINNER 5

CAPTAIN CHEESEBURGER*	\$8.00
CAB burger patty, buttered brioche bun, lettuce, tomato, white cheddar cheese, salt & pepper fries or fruit	
KIDDO PASTA WITH BUTTER & PARMESAN	AVAILABLE OPTIONS
Cavatappi noodles tossed with melted butter and freshly grated parmesan cheese	
	\$7.00
	Chopped Bacon: \$1.00
GRILLED CHEESY SANDWICH	\$7.00
Buttered sourdough bread, white cheddar cheese, salt & pepper fries or fruit	
FRIED CHICKEN FINGERS	\$7.00
Five breaded chicken strips, ranch dip, BBQ sauce, salt & pepper fries or fruit	
MY MOM'S MACARONI & CHEESE	AVAILABLE OPTIONS
Cavatappi noodles tossed in a cheddar and parmesan cheese sauce, butter toasted breadcrumbs	
	\$7.00
	Chopped Bacon: \$1.00

SODAS 5

PEPSI
STARRY LEMON LIME
MOUNTAIN DEW
DIET PEPSI
GINGER ALE

JUICES 4

LEMONADE
ORANGE JUICE
APPLE JUICE
CRANBERRY JUICE

FAT-FREE MILK

WHOLE MILK

ALMOND MILK

OAT MILK

CHOCOLATE MILK
