

# Alcohol Free Beverages



PALOMINO

RESTAURANT  
ROTISSERIA  
BAR

Arnold Palmer	3.5
Lemonade (free refills)	3.5
Strawberry Lemonade (free refills)	4
Cranberry Apricot Splash	5
Red Bull Energy Drink (Regular and Sugar-free)	4
Mojito Breeze	5
Citrus, Raspberry, Pomegranate, Mango, Passion Fruit, Wildberry	
Fiji Natural Artesian Water (1L)	5
San Pellegrino	3.5/7
Thomas Kemper Draft Root Beer	4
Thomas Kemper Cream Soda	4
Palomino Blend Coffee	3
Barnes & Watson Hot Tea Selections	3
Barnes & Watson Tahitian Blend Ice Tea	3

## Beer

DRAFT		BOTTLED	
Palomino Amber Lager	5	Amstel Light	5.5
Coors Light	4.5	Bud Light	4.5
Budweiser	4.5	Heineken	5.5
Sierra Nevada Pale Ale	5	Michelob ULTRA	5
Sam Adams Lager	5	Miller Lite	4.5
Pyramid Hefeweizen	5	O'Doul's Amber Non-Alcohol	4.5
Guinness Stout	5.5		
Bass Ale	5.5		
Stella Artois	5.5		
Fat Tire Amber Ale	5		
Newcastle Nut Brown Ale	5.5		
Featured Seasonal Draft	5		

## Espresso

### TORREFAZIONE ITALIA

Umberto Bizzarri continues as the family's third generation of roasters. Torrefazione slowly dark-roasts estate-grown arabica beans the traditional Italian way.

Espresso	3
Cappuccino	3.5
Americano	3
Caffe Latte	3.5
Iced Caffe Latte (Also available to go)	3.5
Caffe Mocha	4
Iced Caffe Mocha (Also available to go)	4

## Dessert

### CHOCOLATE TORTE

WITH ESPRESSO CRÈME ANGLAISE  
Belgian chocolate ganache, vanilla bean ice cream, fresh strawberry compote. 8

### VANILLA CRÈME BRÛLÉE

Classic vanilla custard, caramelized sugar crust. 7

### ESPRESSO MOCHA CRÈME

Chocolate espresso custard, praline brittle, double cream. 5

### SEASONAL FRUIT COBBLER

Always fresh! Served warm with vanilla bean ice cream. 9

### CHOCOLATE TIRAMISÙ

Chocolate sponge cake soaked with rum and espresso, sweetened Italian cream cheese, zabaglione, shaved chocolate, crumbled biscotti. 8

### WARM PEAR BREAD PUDDING

Pears, golden raisins, bourbon sauce, vanilla bean ice cream. 8.5

### BERTO'S SORBET WITH SEASONAL FRESH FRUIT 6

## After Dinner Sips

### CHAI'TINI

Baileys Caramel, Zen Green Tea liqueur, chai syrup, half n' half. 8

### TIRAMISÙ

Stoli Vanil vodka, Baileys Irish Cream, Starbucks coffee liqueur, Godiva dark chocolate liqueur. 8.5

### IRISH COFFEE

Irish whiskey, coffee and whipped cream. 7

### SPANISH COFFEE

Tia Maria, Bacardi 151, Myers's rum, coffee with whipped cream. 7.5

## DINNER

### Shared Plates

**AHI TARTARE WITH SEARED CHILI PEPPERS**  
Tomatoes, cucumber, salsa verde, cumin, paprika, crostini. 14

**BRICK OVEN SMOKED CHORIZO**  
Extra virgin olive oil, caramelized onions, roasted Yukon potatoes, smoked paprika. 8

**BRICK OVEN FIRED CHEESE FONDUE**  
Cambozola, Taleggio, pistachio crust, pizza crisps, pear honey, fresh apple and pear slices. 11.5

### GRILLED PRAWNS

Baguette, sundried tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar. 12.5

### TOMATO BRUSCHETTA

Roasted garlic, fresh garlic, basil, extra virgin olive oil. 8

**BASIL CRUSTED SEARED AHI BRUSCHETTA**  
Salsa verde, garlic aioli, watercress, white bean purée. 10

### GRILLED WILD MUSHROOMS

Mixed greens, Parmesan croutons, toasted walnuts, crumbled Gorgonzola. 11.5

### CALAMARI FRITTO

Marinara sauce, garlic-lemon aioli. 11

### ROASTED GARLIC WITH CAMBOZOLA

Tomato chutney, marinated olives, cracked pizza crisps. 9.5

### CRISP POTATOES GORGONZOLA

Spicy waffle cut potatoes, Gorgonzola cream sauce. 8

### KING CRAB AND ARTICHOKE DIP

Parmesan cheese, sliced onions, cracked pizza crust. 14

### BRICK OVEN ROASTED MUSSELS

Sizzling rosemary butter, housemade garlic croutons. 12

### KING CRAB CAKE

Seared and served with pesto beurre blanc, pickled red onions, roasted red peppers. 10

### BRICK OVEN ROASTED CLAMS

Sizzling rosemary butter, housemade garlic croutons. 12

### GARLIC PEPPER WINGS

Crushed chili, honey, brown sugar, cilantro. 9.5

## Roma Style Pizza

### PROSCIUTTO & ROMA TOMATO

Mozzarella, marinara sauce, garlic. 12

### VONGOLE

Manila clams, four cheese, crushed red chili peppers, extra virgin olive oil. 13

### FOUR CHEESE

Basil roasted garlic purée, crushed red chili peppers, Fontina, Asiago, mozzarella, Parmesan. 10

### INCREDIBLE PEPPERONI

Marinara, mozzarella, Parmesan. 12.5

### SAUSAGE & ROASTED MUSHROOMS

Basil infused extra virgin olive oil, marinara, mozzarella, Parmesan. 12

### ROMA TOMATO & BASIL

Shaved garlic, extra virgin olive oil, marinara, mozzarella. 9

### ROTISSERIE CHICKEN

Roasted red peppers, sliced onions, marinara, mozzarella, Parmesan. 11

### TRADITIONAL CHEESE & MARINARA

Whole milk mozzarella, marinara. 9

16th Street Mall and Arapahoe Street  
Denver, CO 80202 {303} 534-7800

We customarily add 18% voluntary gratuity to parties of 8 or more.

## Small Salads & Soup

### PORTABELLA MUSHROOM SOUP

Fresh portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream. 7

### CHOP CHOP SALAD

Smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 8.5

### CAESAR SALAD

Crisp romaine greens, garlic-Parmesan croutons, lemon, anchovy. 7.5

### GREEK SALAD

Seasonal greens, tomatoes, cucumbers, kalamata olives, crumbled Feta, grilled pita. 7

### CREAMY BLUE CHEESE WITH TOASTED HAZELNUTS

Chilled romaine, chopped bacon, diced tomato, toasted hazelnuts. 7.5

### TOMATO & MARINATED GORGONZOLA SALAD

Bibb lettuce, tomatoes, fresh basil, balsamic vinegar. 7

### BABY FIELD GREENS WITH CHÈVRE & PUMPKIN SEEDS

Extra virgin olive oil, crumbled goat cheese. 6.5

## Big Salads

### CHOP CHOP SALAD

Smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 14

### CAESAR SALAD

With grilled chicken 13.5  
With blackened salmon 16

### GRILLED CHICKEN SALAD WITH WARM PECAN-CRUSTED BLUE

Baby greens, crisp romaine, sliced pear, roasted pecans, maple vinaigrette. 16

### GREEK SALAD WITH ROTISSERIE CHICKEN

Seasonal greens, lemon-dill marinated chicken, tomatoes, cucumbers, kalamata olives, crumbled Feta, grilled pita. 14

### GRILLED STEAK SALAD

Mixed greens, tomatoes, caramelized onions, blue cheese, Cabernet-shallot vinaigrette, smoked hazelnuts. 15

### GRILLED SEAFOOD LOUIE

Grilled salmon, bay shrimp, Dungeness crab, tomato, cucumber, kalamata olives, deviled egg, Champagne vinaigrette. 17

## Pasta

### FETTUCCHINE ALFREDO WITH SEAFOOD

Pan seared scallops and prawns, alfredo cream sauce, Parmesan, cracked black pepper. 20

### PENNE GORGONZOLA

Toasted hazelnuts, black pepper, parsley. 14

### LOBSTER RAVIOLI

Fresh sheets of saffron pasta, langostino, bay scallop and tarragon filling, lobster cream sauce, finished with herb mascarpone. 20

### RIGATONI BOLOGNESE

Spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream. 17

### LINGUINE WITH CLAMS

White wine, garlic, parsley, crushed red pepper, Manila clams. 17.5

### KOBE RAVIOLI

Kobe ground beef, spicy Italian sausage, ricotta and Parmesan cheeses, olive-tomato relish, marinara and alfredo cream sauce. 16.5

### CAPELLINI POMODORO

Extra virgin olive oil, plum tomato, fresh basil, garlic, shaved Parmesan. 14

### BRICK OVEN BAKED TOMATO & BASIL PENNE

Marinara, fresh mozzarella, fresh basil, garlic bread crumbs. 14.5

### LINGUINE WITH ROTISSERIE CHICKEN

Sundried tomatoes, extra virgin olive oil, fresh basil, garlic, crushed red peppers, balsamic vinegar. 17.5

### PRAWN TORTELLINI

Cheese filled tortellini with roasted garlic, tomato cream, seared prawns. 19

### SPAGHETTI & KOBE MEATBALL

Spicy Italian sausage and Kobe beef meatball, garlic, plum tomatoes, oregano, white wine, Parmesan, toasted garlic bread. 18

## Fresh Fish

### SEARED SNAPPER WITH CREAMY HERB SAUCE

White wine, fresh parsley, leeks, shallots, roasted potatoes and green beans, tomato confit. 21

### GRILLED SALMON WITH ARTICHOKE TARTAR

Grilled salmon, lemon-vermouth butter, spring greens, raspberry vinaigrette. 24

### CRAB AND HAZELNUT STUFFED SOLE

Hazelnut beurre blanc, grilled asparagus, orzo with herb and mushroom duxelle. 25

### OVEN ROASTED CLEAR CUT TROUT WITH SALSA VERDE

Stewed and roasted potatoes, baby carrots, asparagus, tomatoes. 22

### CEDAR WRAPPED SALMON

Roasted asparagus, orzo with herb and mushroom duxelle. 24.5

## Poultry

### GRILLED CHICKEN BREAST WITH CAULIFLOWER MASHED POTATOES

Citrus-peppercorn herb butter, oven roasted tomatoes, roasted asparagus. 16

### CHICKEN PARMESAN

Parmesan crusted chicken breast, fresh mozzarella, marinara, herb capellini. 17

### ROTISSERIE CHICKEN

Garlic, rosemary, pancetta, fresh lemon. 18

### PAN ROASTED CHICKEN MARSALA

Sautéed mushrooms, chicken broth, herb capellini, fresh parsley. 17.5

### PARMESAN CRUSTED STUFFED CHICKEN

Wild mushrooms, almonds, caramelized onions, Brie, goat cheese. 18

## Seafood

### PRAWN SCAMPI

Citrus-herb caper butter, white wine, herb capellini, garlic crostini. 20

### SEAFOOD CANNELLONI

King crab and scallop filling, grilled prawn, salmon and sweet tomato skewer. 21

### PAELLA

Prawns, Manila clams, Prince Edward Island mussels, seasonal fresh fish, chicken, chorizo, Spanish saffron rice. 25

### BRICK OVEN ROASTED PRAWNS

Garlic butter basted, split, and served in the shell. 22

### KING CRAB CAKES

Roasted peppers, mixed greens, sundried tomato vinaigrette, pesto beurre blanc. 25

### ASIAGO-ALMOND CRUSTED SEA SCALLOPS

Caramelized sweet onions, roasted red peppers, asparagus, Champagne beurre blanc. 24

## Meat

### FILET MEDALLIONS

Cauliflower mashed potatoes, roasted asparagus. 27.5

### BRAISED LAMB SHANK

Braised vegetable risotto, rich demi-glace. 25

### BISTRO STEAK

Herb chickpea fritters, baby arugula, balsamic ketchup. 23

### NEW YORK STEAK FRITES

Palomino signature steak, herbes de Provence butter, olive relish, roasted garlic. 31

### ROTISSERIE PORK CHOP

Cauliflower mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce. 19

We gladly accommodate vegetarian requests.