

BEGINAGAINS

- BALLPARK PRETZELS + QUESO** \$7
Three warm, lightly salted, with jalapeño cheese dip
- MINI PORK TACOS** \$8
Five hand-pulled pork carnitas, fried wonton shells, pickled onions, pico de gallo, queso fresco, guacamole
- TUNA TARTARE** \$11
Diced ahi tuna, avocado, citrus + sweet soy dressing, wonton crisps, topped with fried shallots
- CLASSIC SHRIMP COCKTAIL** \$9
Five jumbo prawns, spicy horseradish cocktail sauce
- NEW TEMPURA BATTERED SHRIMP** \$9
Fried golden brown, sweet Thai chili sauce
- GUACAMOLE + CHIPS + SALSA** \$7
Made fresh daily
- NACHO KING** \$10 SMALL \$8
Cheddar + queso, vegetarian refried black beans, pico de gallo, jalapenos, black olives, guac + sour cream, side of salsa
ADD: CHICKEN, SLOPPY JOE MEAT OR CARNITAS \$2 EACH
- SPINACH + ARTICHOKE DIP** \$8
Warm and cheesy, crisp tortilla chips, carrots, celery
- MONTE CRISTO SLIDERS** \$7
A trio of lightly battered ham, turkey, and cheese delights, complete with powdered sugar and grape jelly
- BUFFALO WINGS** \$9
One pound, honey chipotle sauce or spicy buffalo sauce

FLATBREAD PIZZAS

- MARGHERITA** \$7
Herb oil, oven-dried tomatoes, basil, three cheese blend
- NEW BBQ CHICKEN** \$8
Rotisserie chicken, spicy bbq sauce, gouda, red onion, pickles
- NEW ROASTED GARLIC** \$8
Herb oil, roasted garlic, feta, parmesan, arugula, basil, three cheese blend
- SPICY MEAT** \$8
Red chili oil, house-made meatballs, mozzarella, parmesan, fresh basil
- TODAY'S SOUP** CUP \$2.50 BOWL \$4.50
Chef's creation
- TOMATO BASIL SOUP** CUP \$2.50 BOWL \$4.50
Crushed tomatoes, chicken stock, fresh basil
- CHICKEN GREEN CHILI** CUP \$3.50 BOWL \$5.50
Perfectly spicy + warm flour tortilla
- NEW REID'S RED CHILI** CUP \$3.50 BOWL \$5.50
Award winning beef chili

MOSTLY HEALTHY SALADS

DRESSING CHOICES: RANCH, BLUE CHEESE, CAESAR LITE, TRADITIONAL CAESAR, ASIAN HONEY MUSTARD, RASPBERRY VINAIGRETTE, CITRUS VINAIGRETTE

- NEW SPINACH SALMON SALAD** \$11
Mandarin oranges, feta, red onion, red peppers tossed in raspberry vinaigrette
- CRISPY CHICKEN** \$9
Mixed greens, peppers, tomatoes, red onion, artichoke hearts, rosemary walnuts, dressing choice
BUFFALO STYLE AVAILABLE
- TAOS CHICKEN SALAD** \$9
Tequila-lime grilled chicken, roasted corn, avocado, red onion, grape tomatoes, tortilla strips, tempura poblano, mixed greens tossed in roasted chili ranch dressing
- CAESAR/CAESAR LITE** \$7
Classic or Lite dressing + parmesan croutons
ADD: CHICKEN \$2.50, SHRIMP, STEAK OR SALMON \$4
- T.J. COBB** \$9
Pulled chicken, bacon, grape tomatoes, avocado, sliced hard-boiled egg, blue cheese crumbles, mixed greens, choice of dressing
- AHI AHI** \$12
Seared ahi, mixed greens, soba noodles, cucumber, grape tomatoes, green onion, sprouts, sunflower seeds, tossed in ginger-miso dressing
- COUGAR CLASSIC** \$9
Pulled rotisserie chicken, sliced pear, avocado, grape tomatoes, goat cheese, candied pecans, mixed greens, tossed in citrus vinaigrette *SUB GRILLED CHICKEN BREAST \$2.50*
- NEW SLICED FLATIRON** \$10
Grape tomatoes, cucumber, red peppers, cheddar + jack, mixed greens, parmesan croutons, dressing choice

 = FLATIRON'S SIGNATURE DISH

LAND ADD A SIDE SALAD FOR \$3 TO ANY ENTREE ON THIS PAGE

1 ROTISSERIE HALF CHICKEN \$12
House brined, signature spice rub, slow roasted, mashed potatoes, green bean + carrots

BABY BACK BBQ RIBS FULL \$19 HALF \$13
Melt in your mouth..spicy or traditional BBQ sauce, curly fries, creamy cole slaw

MIXED GRILL OF CHICKEN & RIBS \$16
Rotisserie chicken + baby back ribs, cole slaw + dinner roll

BRAISED SHORT RIBS \$15
White cheddar mashed, pan jus, sautéed spinach, fried onion straws

SEA

FISH + CHIPS \$11
Battered Alaskan cod, steak fries, cole slaw, herbed tartar sauce

1 CEDAR PLANK SALMON \$17
Oven roasted with lemon caper beurre blanc, served with an asparagus and artichoke hash

NEW MAHI MAHI \$15
Seasoned + seared, mango + avocado salsa, grilled asparagus

SEARED AHI TUNA \$18
Roasted garlic pepper tuna, sesame oil soba noodles, cucumber, pickled ginger + trio of Asian sauces

STEAKS

We proudly serve Black Angus Beef to ensure you a well-marbled juicy steak.

Add melted Blue Cheese or Sautéed Mushroom + Onions \$2 or Make it Surf "n" Turf with Shrimp Scampi \$5

Steaks served with green bean + carrots and choice of baked potato (after 5pm), herbed au gratin potatoes or white cheddar mashers.

1 THE FLATIRON - \$14 • RIB EYE - \$21 • NY STRIP - \$25 • FILET MIGNON - \$26

PLATOS

NEW GRILLED MAHI MAHI TACOS \$11
Two soft corn tortillas, guacamole, roasted corn salsa, queso fresco, shredded lettuce, side of refried black beans

STREET TACOS \$10
Three soft corn tortillas, pulled pork carnitas, guacamole, pico de gallo, queso fresco, shredded lettuce, side of refried black beans

1 CHICKEN AND CHEESE ENCHILADAS \$11
Three enchiladas in corn tortillas, green chili, black beans and pico de gallo

PASTA SERVED WITH GARLIC BREAD

1 SCRATCH MAC -N- CHEESE \$10
Gouda, Swiss, white cheddar, spinach and crunchy crumb topping
ADD CHICKEN \$2.50, CHORIZO \$2, BACON \$2, CHICKEN GREEN CHILI \$2 OR SHRIMP \$3

MEATBALL POMODORO LINGUINE \$12
All house-made: red sauce, spicy meatballs, fresh basil, fresh parmesan

TORTELLINI CARBONARA \$12
Sautéed bacon, sweet peas, traditional cream sauce
ADD CHICKEN \$2.50, SHRIMP \$4

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FAVORITES

NEW MADISON AVE PASTRAMI ROLL \$9

Shaved pastrami, caramelized onions, pickles, Swiss, coated with dijon mustard, toasted baguette, au jus

PHILLY CHEESE STEAK \$9

Thinly sliced sirloin, Philly cheese, seared peppered onions, grilled hoagie roll

ADD PEPPERS, JALAPEÑOS, OR MUSHROOMS \$1 EACH

NEW BUFFALO CHICKEN WRAP \$8.50

Jack cheese, blue cheese, grape tomatoes, romaine, ranch dressing

STEAK CAESAR WRAP \$9

Sliced *Flatiron* steak, caramelized onions, grape tomatoes, romaine lettuce, parmesan cheese, Caesar LITE dressing, spinach tortilla

COUNTRY CLUB \$8.25

Smoked turkey breast, ham, bacon, American cheese, lettuce, tomato, mayo, toasted wheat bread

 **MEATBALL SUB** \$9

Provolone, sautéed bell peppers, sliced pepperoncini, toasted baguette

BLTA \$8

Bacon, lettuce, tomato, avocado, caper aioli, toasted white bread


NEW SYDNEY'S PULLED PORK \$8.25

Carnitas, spicy bbq, coleslaw, fried pickles, hoagie

SERVED ON A BRIOCHE BUN

THE SWIMMER \$8.25

Tempura battered cod fillet, marinated tomatoes, lettuce, onions, malt vinegar tarragon aioli

 **CHICKEN CORDON BLEU** \$9

Grilled chicken breast, thinly sliced ham, gouda, Swiss, honey mustard, fried onion straws

NEW MONTEREY CHICKEN \$9

Grilled chicken, cheese blend, crisp bacon, cucumbers, ranch dressing

SOUTHERN FRIED CHICKEN \$8

Plain or dipped in buffalo wing sauce with Jack cheese, lettuce, tomato, onion

SLOPPY JOSEPH \$8

House made Joe meat *ADD CHEESE 50¢*

DR. B'S CHICKEN SANDWICH \$8

Pulled chicken, dill havarti, roasted red peppers, arugula, basil pesto on brioche bun

 = FLATIRON'S SIGNATURE DISH

BURGERS

*CHARBROILED HALF POUND GROUND ANGUS CHUCK
PERFECTLY SEASONED ON A BUTTERED GRILLED BRIOCHE ROLL
SUB VEGAN BLACK BEAN BURGER \$1, SUB BUFFALO MEAT \$1.50*

THE CLASSIC \$8.25

Lettuce + tomato (red onion + pickles on request)

TOPPINGS 50¢ EACH: AMERICAN, CHEDDAR, PEPPER JACK, SMOKED GOUDA, DILL HAVARTI, SWISS
\$1 EACH: BACON, SAUTÉED MUSHROOMS OR ONIONS, JALAPEÑOS, AVOCADO

THE INCLINE \$9

Steakhouse mushrooms + Swiss

 **THE BEAUTY** \$10

Dill havarti, sliced avocado, salted tomatoes, crisp lettuce, light mayo

THE BEAST \$9.25

Jalapeño queso, crispy bacon, sautéed onions

THE CHICAGO BLACK -N- BLUE \$10

Peppered-seared, blue cheese, crispy bacon, caramelized onions

NEW CHILI CHEESE \$10

Crispy bacon, melted cheese blend, smothered in Reid's red chili

PEPPER MELT \$9

Griddle cooked, American cheese, pickled jalapeños, grilled onions, sourdough bread

AND A CHOICE OF SIDES...

CURLY FRIES, STEAK FRIES, WHITE CHEDDAR MASHERS, COLESLAW, GREEN BEAN + CARROTS, WARM DINNER ROLLS, OR BAKED POTATO (AFTER 5 PM)

\$1 EXTRA: ONION RINGS, CUP OF TODAY'S SOUP OR TOMATO BASIL SOUP, ARTICHOKE RICE PILAF

\$2 EXTRA: SIDE SALAD, SMALL CAESAR SALAD, HERBED AU GRATIN POTATOES, MAC-N-CHEESE, CUP GREEN CHILI OR REID'S RED CHILI

FLATIRON'S
AMERICAN BAR & GRILL

FLATIRON'S

AMERICAN BAR & GRILL

...a casual and energetic restaurant that joined the Concept Restaurant family in 2010.

WHY THE NAME?

Three primary reasons—the restaurant's Founders have roots in Boulder, New York City and Chicago—and the word "*Flatiron*" conjures up a different vision in each locale. The name Flatiron's lends itself to images significant to America's natural and manmade landmarks from east to west.

Our menu is best described as "Regional American Favorites" as an extension of the Flatiron theme.

—BOULDER—

Home to the majestic wedge-shaped Flatiron Mountains that serve as the backdrop to the CU flagship campus.

—NEW YORK CITY—

Location of the iconic Flatiron Building (built in 1902), which occupies a triangular corner at the intersection of Broadway and 5th Avenue in lower Manhattan.

—CHICAGO—

The city whose butchers popularized the tender Flatiron steak cut, named for its flat and angled appearance.

OUR COMMITMENT

Our chefs strive to use the freshest ingredients in all of our made from scratch original recipes. We house brine and season our rotisserie chicken; braise and hand pull our pork carnitas; and create our soups and chilis daily. Our brioche burger buns are baked daily at a Denver bakery to complement our half pound top grade Angus patties.

If you like ribs, ours are truly mouthwatering, and fall off the bone tender. Quality meats are a passion – we continually seek out and sample the best choice Angus hand cut steaks we can find. Lastly, all of our meats, fish, and produce are inspected daily at time of delivery to ensure the quality our customers desire. Overall we strive for top quality at a fair and affordable price. Please enjoy one of Colorado Springs' neighborhood favorites.

FLATIRON'S

AMERICAN BAR & GRILL

FLATIRON'S

WHITE

	GLASS	BOTTLE	9-90 <i>(NINE NICELY NEGOTIATED NINETY POINTERS!)</i>	BOTTLESCORE
Stone Cellars, Beringer, Chardonnay, CA	\$5.00	\$18	Jackson Hills, Chardonnay	\$32 91
Penfolds Koonunga Hill, Chardonnay, Australia	\$6.50	\$21	Treana, White Blend	\$30 90
La Crema, Chardonnay, Monterey, CA	\$8.50	\$28	Chat St Jean, "Le Petit Etoile," Fume Blanc	\$25 91
Stone Cellars Beringer, Pinot Grigio, CA	\$5.00	\$18	Simi, Landslide Vnyd, Cabernet	\$50 90
Bohemian Highway, Pinot Grigio, CA	\$6.50	\$25	Ladera, Cabernet	\$45 91
Nobilo, Sauvignon Blanc, Marlborough, NZ	\$7.00	\$25	Clos du Val, Merlot	\$40 90
St Clement, Sauvignon Blanc	\$8.00	\$28	Etude, Pinot Noir	\$45 91
Tarrica, Half Dry Riesling, CA	\$6.00	\$21	Mitolo, Savitar Shiraz	\$48 93
Beringer, White Zinfandel, CA	\$5.00	\$18	Norton, "Privada," Red Blend	\$34 92

SPARKLING

Kenwood Split, Yulupa, Cuvee Brut, CA	\$6
Gloria Ferrer, Blanc de Noirs, Sonoma County, CA	\$30

RED

Stone Cellars, Beringer, Cabernet, CA	\$5.00	\$18
Chateau St Jean, Cabernet, CA	\$7.50	\$28
Souverain, Cabernet, Alexander Valley, CA	\$8.50	\$32
Stone Cellars, Beringer, Merlot, CA	\$5.00	\$18
Santa Rita, Merlot, Valle Central, Chile	\$6.00	\$21
Paso Creek, Zinfandel, Paso Robles, CA	\$8.00	\$28
Byron, Pinot Noir, Santa Barbara CA	\$8.00	\$28
Shannon Ridge, Petite Syrah, CA	\$7.00	\$25
Penfolds, Shiraz, Adelaide, Australia	\$7.50	\$28
Colores Del Sol, Malbec, Argentina	\$6.50	\$25
Matchbook, Tinto Rey, Red Blend, CA	\$8.00	\$28
Calina, Carmenere, Chile	\$6.00	\$21
Prisoner, Blend, Napa Valley, CA		\$75
T-Vine, Blend, Napa Valley, CA		\$65
Caymus, Cabernet, Napa Valley, CA		\$125

DRAFT BEER

Flatiron Golden Ale	\$4
Bud Light	\$4
Coors Light	\$4
Beehive Honey Wheat	\$5
Stella Artois	\$5
Laughing Lab	\$5
Fat Tire	\$5
PBR	\$3
Dos XX Lager	\$5
Avery IPA	\$5
Sam Adams Lager	\$5
Left Hand Milk Stout	\$5
Hoegaarden	\$5
Ace Pear Cider	\$5

DAILY HAPPY HOUR

3-6 PM

\$3 WINE, WELLS + DRAFT BEER

LIMITED SELECTIONS ONLY