

COLORADO COCKTAILS

PALOMA \$8

Suerte Blanco tequila, fresh lime juice, grapefruit juice and soda water

MARBLE MULE \$9

Marble Vodka, Marble Ginercello, fresh lime juice, topped with ginger beer

OLLIE'S-RITA \$9

Suerte Blanco tequila, agave simple syrup, fresh lime juice and Leopold Brothers orange liqueur

STRAWBERRY SMASH \$9

Elevate Vodka, strawberry puree, lime juice and ginger beer

APEROL SPRITZER \$8

Aperol, champagne and soda water

PEACH WHISKEY SOUR \$8

Fireside Peach whiskey, fresh squeezed lemon and simple syrup

COLORADO OLD FASHIONED \$10

Breckenridge Bourbon, two dashes of Angostura bitters and simple syrup

PEPPERMINT PATTY \$7

Peppermint Schnapps, Creme de Menthe, chocolate bitters, hot chocolate and whipped cream

HOT RUSSIAN \$7

Elevate Vodka, Kahlua, cream and hot coffee

THE SASSY APPLE \$7

Leopolds Orange Liqueur, Jack Daniels Apple Whiskey and hot apple cider

CARL'S COCOA \$7

Peppermint Schnapps, Svedka Vanilla Vodka and hot chocolate topped with whipped cream



COLORADO DRAFT LINEUP

— ORDER LIGHTEST TO BOLDEST —

Sales tax not included in beer or cocktail menu

COORS LIGHT \$4

4.2% ABV: Coors Brewing: Golden, CO

HIBISCUS CIDER \$6

This semi sweet, gluten free cider is infused with hibiscus tea and uses fresh pressed apple juice. ABV: 4.3%

Stem Ciders: Lafayette, CO

MOUNTAIN TIME LAGER \$5

Crisp and clean as snowmelt in spring, this light, refreshing lager is clear and bright with a pale straw color. ABV: 4.4%

New Belgium Brewing: Fort Collins, CO

SKA MEXICAN STYLE LAGER \$5

Winter: Mexican Style Dark Lager
Spring: Mexican Logger (Light Lager). ABV: 5.2%

Ska Brewing: Durango, CO

BUZZBIRD BELGIAN WHEAT \$5

This crisp blonde ale starts with a hint of honey but finishes crisp and dry with subtle notes of fresh orange peel and Belgian spice.

ABV: 4.7 %

Baker's Brewery: Silverthorne, CO

LILOKO-1 KEPOLO \$5

Erupts with monumental passion fruit aroma and acidity along with a sublimely succulent finish. Tropical, juicy and tart. ABV: 5.4 %

Avery Brewing: Boulder, CO

CAR CAMPER

HAZY PALE ALE \$5

The beer to fuel your next adventure. Generously hopped and dry hopped with Sabro hops, the aroma hints at cantaloupe, mango and coconut and finished evenly with a pleasant mouthfeel. ABV: 5%
Great Divide Brewing: Denver, CO

RUPTURE FRESH GRIND ALE \$5

Incorporates a unique fresh grind process to get the most out of each and every hop. By grinding the whole hop the lupulin inside is ruptured, releasing the oils that give the beer its flavor. Leaving you a beer that's fresh, aromatic, with a bright hoppy character. ABV: 6%
O'Dell Brewing: Fort Collins, CO

CAN O BLISS HAZY IPA \$6

Big juicy and citrusy IPA experience featuring clean, complex mosaic, citrusy Azacca, fruity Galaxy, aromatic El Dorado and pungent Idaho 7 hops. ABV: 7.2%
OskarBlues Brewery: Lyons, CO

UPSLOPE IPA \$5

This coppery colored traditional IPA has a complex malty character and is more well balanced than most IPA's. ABV: 6.5%
Upslope Brewing: Boulder, CO

LAUGHING LAB \$5

This amber ale has a complex maltiness that comes from a careful blend of specialty malts. Its nutty, roasted flavor is mildly sweet, but not too rich. ABV: 5.4%
Bristol Brewing: Colorado Springs, CO

DEATH BEFORE DISCO PORTER \$5

Roasted malts create a full-bodied classic with rich chocolate malt and dark berry notes. ABV: 6%
Left Hand Brewing: Longmont, CO

WINE BY THE GLASS \$6

NAKED GRAPE: Pinot Grigio, Cabernet, Chardonnay or Harvest Red

ORDER ONLINE:
www.olliespub.com

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APPETIZERS

LOADED MACHOS *[Dine in only]*

Fresh tortilla chips topped with jack cheese, queso, black beans, corn, tomatoes, jalapenos, black olives, chipotle sour cream & served with a side of salsa \$12.95 Add chicken, ground beef, or grilled veggies \$4, side of guacamole \$2

BBQ PULLED PORK MACHOS 🍴

Remove chipotle sour cream & add our Honey BBQ over pulled pork with all the fixings \$16.95

BEEF CHILI

Topped with jack cheese, diced onions & tortilla strips.
Cup \$4, Bowl \$8
Add jalapeños \$1 or sour cream 50¢

CHICKEN ENCHILADA SOUP

Topped with melted jack cheese and tortilla chips.
Cup \$4, Bowl \$8

CHEESE FRIES

House fries topped with jack cheese & queso \$8.95, add bacon bits \$2

CHICKEN FINGERS 🍴

Breaded to order with a small side of fries & choice of dipping sauce \$10.95

QUESADILLAS

Choice of chicken, pulled pork or veggies with jack cheese, side of salsa & sour cream \$11.95

MINI CHIMICHANGAS 🍴

4 mini fried burritos filled with chicken, jack cheese, chipotle sour cream, pico, & queso \$10.95

FRIED PICKLE CHIPS 🍴

Fresh pickle chips breaded to order & served with a side of ranch \$8.95

CHIPS & DIP

[Dine in only]
Fresh tortilla chips with house made salsa, guacamole & queso \$7

SOFT PRETZEL STICKS

4 warm, soft pretzel sticks & a side of queso \$10.95

AVAILABLE SAUCES: ranch, bbq ranch, bleu cheese, honey mustard, bbq, mild or spicy buffalo, sweet Thai chili, mango habanero, house salsa, garlic ranch, garlic parmesan, chipotle mayo, chipotle sour cream, **Any additional sauce add \$0.75**

OLLIE'S FAMOUS JUMBO WINGS

Fresh, hand-breaded wings baked & fried in our house seasoning & tossed in your choice of our housemade sauces

SAUCES LISTED FROM MILD TO SPICY (7 Wings) \$10.95 or (14 Wings) \$20.95

Naked & Crispy Honey BBQ Garlic Parmesan Sweet Thai Chili Old Bay Mild Buffalo Spicy Buffalo Mango Habanero

BEST BURGERS IN TOWN

Burgers are Colorado-raised angus beef. All burgers cooked to medium (145°) unless otherwise requested.

Substitute a Beyond Burger® for additional \$2 or Chicken Breast for no additional charge.

Served with fries or substitute a side salad for \$2. **SUBSTITUTE GLUTEN FREE BUN \$2**, Any additional sauce \$0.75

CLASSIC BURGER

Lettuce, tomato, onion & pickles \$9.95
With cheese \$10.95:
cheddar, American, pepper jack, Swiss, bleu cheese crumbles

BACON CHEESEBURGER

4 strips of bacon, choice of cheese, lettuce, tomato, onion & pickles \$13.95

FRIED PICKLE BURGER

Fried pickles, choice of cheese, lettuce, tomato & onion \$12.95

CALI CLUB BURGER 🍴

Fresh avocado, bacon, pepper jack, chipotle mayo, lettuce, tomato & onion \$13.95

BBQ RANCH BACON BURGER

Bacon, cheddar, grilled onions, lettuce, tomato & BBQ ranch sauce \$13.95

BACON MAC & CHEESE BURGER 🍴

Mac & cheese with bacon bits \$13.95

BOOMER BURGER 🍴

Swiss, grilled mushrooms, lettuce, tomato & grilled onions \$12.95

DILLON VALLEY BURGER 🍴

Pepper jack, guacamole, jalapenos, lettuce, tomato, onion, chipotle mayo & crunchy tortilla strips \$13.95 🍴

SPICY BLEU BURGER

Blackened patty, spicy buffalo sauce, bleu cheese crumbles, lettuce, onions & tomato \$12.95 🔥

GRILLED JALAPEÑO BURGER 🍴

Fresh grilled jalapenos, queso fresco, avocado, cilantro aioli, lettuce, tomato, & onion \$12.95, 🔥🔥 substitute fried jalapenos for \$2

PUB FAVORITES

Served with a side of fries or substitute a side salad for \$2, All sandwiches can be prepared as a wrap.

SUBSTITUTE GLUTEN FREE BUN \$2, Any additional sauce \$0.75

FISH N' CHIPS 🍴

Battered Cod served with tartar sauce, house made coleslaw & fries. \$16.95

CALI CHICKEN CLUB 🍴

Grilled chicken breast, bacon, jack cheese, chipotle mayo, avocado, lettuce, tomato & onion on wheat \$13.95

FRIED CHICKEN

Fried chicken breast on burger bun with lettuce, tomato, pepperjack, pickles, onion & ranch dressing \$12.95, toss in buffalo sauce add \$1

SOUTHWEST CHICKEN WRAP 🍴

Blackened chicken, jack cheese, corn, black beans, lettuce, tomato, onion, BBQ ranch dressing & tortilla strips \$13.95

REUBEN

Corned beef, sauerkraut, 1000 island dressing & Swiss on marble rye \$13.95

PULLED PORK

Slow-cooked pork topped with honey BBQ sauce & house made coleslaw \$12.95
Sub pulled chicken for no charge

FISH SANDWICH

Fried cod served with tarter sauce, lettuce, tomato & house made coleslaw on a fresh bun. \$14.95

BUILD YOUR OWN MAC N' CHEESE 🍴

Plain \$10.95, with toppings \$14.95

Start with our house pasta made to order in a 3-cheese sauce, then choose any two toppings. Additional toppings are \$2 each

TOPPINGS:

Ground Beef • Chicken • Pulled Pork • Bacon Bits • Black Olives • Green Pepper • Mushrooms • Broccoli
Black Beans • Corn • Jalapenos • Tomatoes • Diced Onions • Beef Chili

OLLIE'S HEARTY CHILI MAC

with house made chili, jalapenos & topped with a dollop of sour cream \$15.95

ENTREE SALADS

Dressings are served on the side

Available dressings: ranch, BBQ-ranch, bleu cheese, honey mustard or balsamic vinaigrette

SOUTHWEST CHICKEN SALAD

Blackened chicken breast, avocado, jack cheese, black beans, corn, tomatoes, tortilla strips & BBQ ranch dressing \$13.95

ALL CHOPPED UP 🍴

Grilled chicken breast, avocado, bacon bits, bleu cheese crumbles, green peppers, cucumbers, onions, tomatoes, croutons with balsamic vinaigrette \$13.95

FRIED CHICKEN SALAD

Ollie's famous chicken strips, bacon bits, tomato, onions, jack cheese with ranch dressing \$13.95

OLLIE'S HOUSE SALAD

Choice of dressing \$9.95
Add chicken \$4

KID'S MENU *12 and under*

All kid's meals are \$9 and include a drink & fries

Chicken Nuggets • Burger* or Cheeseburger*
Pasta & Butter Sauce • Cheese Quesadilla
Mac & Cheese • Grilled Cheese

DESSERTS *[Dine in only]*

Served with vanilla ice cream, chocolate sauce and cherries

CARAMEL FILLED CHURROS \$9
CHEESECAKE BITES \$11



LOOK FOR OLLIE! THESE ARE OUR TRIED AND TRUE LOCALS FAVORITES!!!

🔥 **ADD SOME SPICE TO YOUR LIFE WITH THESE ITEMS!**

*Consuming raw or undercooked food may increase your chance of foodborne illness.
Gluten Free Options are available upon request. Ollies carries Pepsi products. Only 2 split checks per party.