

# FOOD

## SKEWERS

- BUFFALO CHICKEN** bleu cheese sauce 8 GF
- HIGH COUNTRY ELK MEATBALL** chipotle bbq sauce 8 GF
- CHICKEN SATAY** spicy peanut sauce 8
- TEMPURA SHRIMP** ginger chile sauce 8 GF
- WOOD GRILLED VEGGIES** saffron aioli sauce 8 V GF
- MELON AND CURED ITALIAN MEAT** mixed nuts 8 GF

## SLIDERS

served with french fries, side salad or kimchi  
sub lettuce cup for bun GF

- BACON CHEESEBURGER** tender belly bacon, cheddar cheese, caramelized onion, special sauce 9
- PORK BELLY** "bulgogi style", house kimchi, korean chile mayo 9
-  **TERIYAKI CHICKEN** asian ginger slaw, charred pineapple, agave mustard 9
- MEDITERRANEAN FALAFEL** cucumber, peppers, tzatziki yogurt 9 V
- BLT** tender belly peppercorn bacon, roma tomatoes, lettuce, avocado puree, bacon aioli 9

## BEVERAGES

- GINGER BREW** 3.5
- ROOT BEER** 2.5
- COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, CRANBERRY** free refills 2

## DIPPERS

- PORK EGG ROLLS** sweet chile sauce and kimchi 7
- POLENTA FINGERS** romesco sauce 7 V GF
-  **VOICEBOX HUMMUS** house-made with veggies and pita 7 V
- VOICEBOX FRIES** vindaloo ketchup, korean chile mayo and agave mustard 7 V GF
- add tender belly bacon, cheese and caramelized onion +2

## SALAD

- Add chicken, tender belly bacon, or shrimp +2
- SIMPLE HOUSE** tomato, carrot, sunflower seeds, saké vinaigrette 5 V GF
- CAESAR** romaine, parmesan, polenta croutons, roasted red peppers, egg-free caesar dressing 5 V GF

## DESSERT

- crafted by Denver's Hinman's Bakery
- CHOCOLATE CAKE TRUFFLES** 5
- PB&J COOKIES** 5
- CHURROS AND CHOCOLATE SAUCE** 5




**VOICEBOX FAVORITE**  
V = VEGETARIAN GF = GLUTEN FREE  
please inform your server of any allergies

# FOOD

# DRINKS

## SIGNATURE COCKTAILS

 **CLOUDS IN MY COFFEE** marble midnight espresso, four roses bourbon, walnut bitters, cinnamon, half and half 10

**BLOSSOM** house-infused lavender vodka, st germain, lemon, cranberry 9

**VERUCA SALT** hibiscus-infused tequila, agave syrup, grapefruit juice, lime, soda, salted glass 8

**TOKYO MULE** house-infused candied ginger vodka, lime, ginger 8

**PROUD MARY** spring 44 gin, rosemary syrup, orange, lime, bitters 9

**PIMMS REBELLION** old overholt rye, pimm's no. 1, fresh lemon 10

## WINE

**CHAMISAL STAINLESS CHARDONNAY** apple blossom, white nectarine, crisp acidity 9/32

**TWIN ISLANDS SAUVIGNON BLANC** crisp citrus, passion fruit, fresh herbs 8/28

 **ROW ELEVEN PINOT NOIR** red berries, plum, earthy minerals 10/36

**DOÑA PAULA LOS CARDOS MALBEC** red fruits, spicy, black pepper 8/28

**DA LUCA PROSECCO** spumante, crisp, peach apricot 7/32

**CODORNIU CAVA BRUT ROSÉ** strawberry, cherry, apple 8/36

**HOUSE RED** 6/22

**HOUSE WHITE** 6/22

## SAKÉ

**MINATO HARBOR NAMA GENSHU** unpasturized, full bodied, funky 12/65

**TY KU BLACK** junmai ginjo, rich texture, notes of vanilla and peaches 8/43

**HAKUTSURU SAYURI NIGORI** sweet, refreshing aroma, smooth finish 8/43

 **HAKUTSURU AWAYUKI SPARKLING** peach, pear, rice, watermelon 300ml 10

**SAKÉ JELLO SHOTS** raspberry {2 for 5} {25 for 50}

## DRAFT BEER

**NEW BELGIUM FAT TIRE** 6

**GREAT DIVIDE TITAN IPA** 6

**BIERSTADT PILSNER** 5

**RATIO BEERWORKS ANTIDOTE IPA** 6

**DESCHUTES MIRROR POND PALE ALE** 6

**ROGUE HAZLENUT BROWN NECTAR** 6

**C SQUARED CIDER'S ALMA** 6

 **ODELL'S RUN OFF RED IPA** 6

## CANNED BEER

 **ACE PINEAPPLE CIDER** 5 GF

**PYRAMID HEFEWEIZEN** 5

**COORS BANQUET** 3.5

**COORS LIGHT** 3.5

**SAPPORO** 8

# DRINKS