


FOOD

SLIDERS

3.5 each, sub lettuce wrap for bun

BACON CHEESEBURGER bacon, cheddar cheese, caramelized onion, special sauce, brioche bun

 **HIGH COUNTRY SLOPPY JOE** blend of ground elk & lean beef, signature sauce, brioche bun

TOFU BANH MI marinated tofu, thai chili sauce, pickled carrot, jalepeño, cilantro, cucumber v

CHICKEN BACON RANCH herb-marinated chicken thigh, melted swiss, pink peppercorn bacon, lettuce, tomato, house avocado ranch, brioche bun


MEDITERRANEAN FALAFEL cucumber, fire-roasted red peppers, tzatziki yogurt, tangy chili sauce, brioche bun v

DESSERTS

5 each, add vanilla bean ice cream +3

RASPBERRY BERET BAR tart raspberries, white chocolate chips, chocolate brownie v

GERMAN CHOCOLATE CAKE BAR coconut, caramel, chocolate brownie v

 **ROCKY ROAD BAR** marshmallow, toasted nuts, chocolate fudgy brownie v

SNACKS

VOICEBOX FRIES 4 small / 7 large
regular or sweet potato served with housemade ketchup ve

+2 / 3 tossed in roasted garlic, parmesan, butter, fresh herbs

PORK EGG ROLLS asian pork, vegetables, sweet thai chili sauce 8

 **VOICEBOX WINGS** spicy buffalo or sweet thai chili, served with celery, carrot & ranch or blue cheese 7 GF

VOICEBOX HUMMUS housemade with cucumber, carrot, celery, grape tomato, pita 7 VE

HOUSE SALAD field greens, tomato, garbanzo beans, cucumber, carrot, house ranch 6 vGF

BEVERAGES

GINGER BREW 4

RED BULL/ RED BULL SF 4

ROOT BEER 2.5

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, CRANBERRY free refills 2


 **VOICEBOX FAVORITE**

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE
please inform your server of any allergies

FOOD

DRINKS

SIGNATURE COCKTAILS

 **FIONA APPLE** old overholt, lemon, spiced syrup, topped with Colorado Cider Company dry cider 10

LA VIE EN ROSE spring 44 gin, pinot grigio, small batch grenadine, 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

LITTLE RED CORVETTE bourbon, apple liqueur, house made sour, float of cabernet 8

WINE

 **BARONE FINI PINOT GRIGIO** bright acidity, melon and apples, warm minerality 8/28

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

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

 **FLEURS DE PRAIRIE ROSÉ** strawberry, rose, herbs 10/36

SKYFALL RED BLEND black cherry, blackberries, spice and oak notes 10/36

GEYSER PEAK PINOT NOIR red berries, currants, light, mild tanins 10/36

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


CODORNIU CAVA BRUT ROSÉ cherry, apple 8/36

HOUSE RED 7/24

HOUSE WHITE 7/24

SAKÉ

MINATO HARBOR NAMA GENSHU unpasteurized, full bodied, funky 12/65

 **MANABITO GINJO** clean, semi-dry, grapefruit zest, stone fruits 10/54

EIKO FUJI BAN RYU round, soft, fruity 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

BIERSTADT PILSNER 5

GREAT DIVIDE TITAN IPA 6

 **COLORADO CIDER COMPANY DRY** 6

DESCHUTES MIRROR POND PALE ALE 6

NEW BELGIUM FAT TIRE 6

 **BULL & BUSH BIG BEN BROWN ALE** 6

EPIC ESCAPE TO COLORADO IPA 6

AVERY WHITE RASCAL 6

CANNED BEER

ANTHEM CHERRY CIDER 6

EPIC TART & JUICY IPA 6

 **FOUR NOSES BAREBACK BLONDE ALE** 6

COORS BANQUET 4

COORS LIGHT 4

SAPPORO 8

DRINKS