

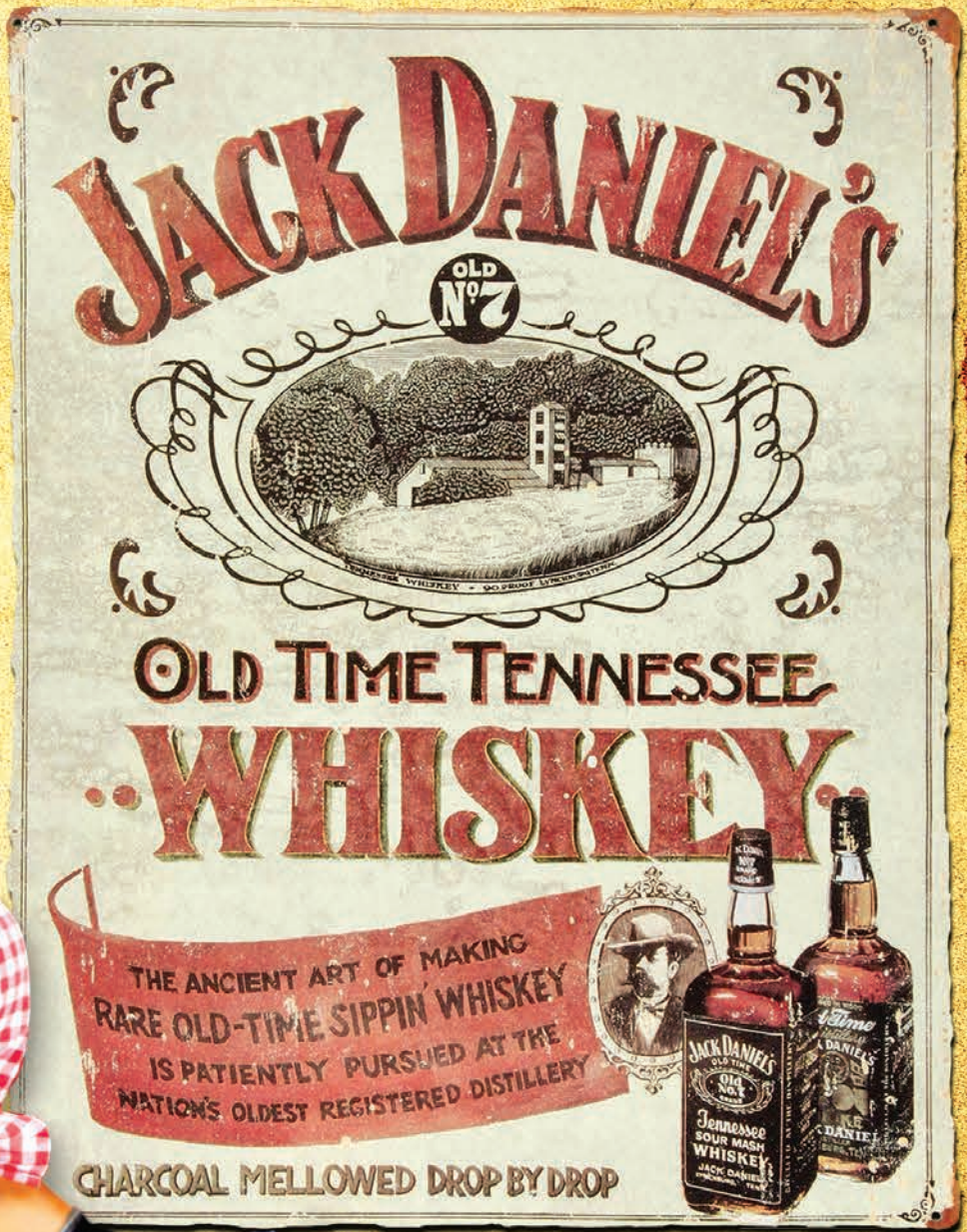


CASINO • HOTEL

Free

# Thunder Road

## STEAKHOUSE & CANTINA



CASINO • HOTEL

FEATURING FINE LOCAL PRODUCTS • SERVING CERTIFIED ANGUS BEEF®





# HERRADURA FLIGHT AT THUNDER ROAD

LIMITED TIME. ASK YOUR SERVER.



## KNOW YOUR TEQUILA.

# NEW BELGIUM FAT TIRE



BELGIAN WHITE

25 years ago we started brewing Fat Tire Belgian Style Ale. It became an iconic beer, and a symbol synonymous with craft. Now, for the first time, we're adding a new beer to the Fat Tire family: Fat Tire Belgian White. Taking inspiration from our decades of experience brewing Belgian beers, Fat Tire Belgian White is made with Seville oranges and Indian coriander, both freshly ground less than a mile from our Fort Collins brewery. It's a fresh, perfectly sweet, natural tasting Belgian White.





# Specialty MARGARITAS



## JALAPEÑO WATERMELON MARGARITA

Herradura Reposado Tequila, Triple Sec, Muddled Jalapeño, Watermelon Puree, Fresh Lime & Agave ~ 11.50

## CANTINA MARGARITA

Herradura Silver Tequila, Triple Sec, Fresh Lime & Agave ~ 10.50

## BLACK CHERRY MARGARITA

Herradura Silver Tequila, Cointreau, Black Cherry, Fresh Lime & Agave ~ 11.50

## FROZEN GRILLED PINEAPPLE MARGARITA

Herradura Reposado Tequila, Triple Sec, Pineapple Puree, Fresh Lime & Agave. Blended Frozen & Garnished with Grilled Pineapple ~ 11.50

## PEACH BELLINI MARGARITA

Herradura Silver Tequila, Triple Sec, Peach Puree, Fresh Lime & Agave. Blended Frozen & topped with La Marca Prosecco ~ 11.50

## GREEN CHILE MARGARITA

Herradura Ultra, Ancho Reyes Verde, Fresh Lime, Agave, Salted Rim ~ 11.50

## AZUL MARGARITA

Herradura Silver Tequila, Blue Curacao, Fresh Lime & Agave ~ 10.50

## PRICKLY PEAR MARGARITA

Herradura Ultra, Cointreau, Prickly Pear Syrup, Fresh Lime & Orange Juice, Sugared Rim ~ 11.50

## CITRUS CILANTRO MARGARITA

Herradura Ultra, Cointreau, Lemon & Lime Juice, Fresh Cilantro, Cucumber Wheels, Agave, Garnished with a Cucumber & Cilantro Sprig ~ 11.50

# WHISKEY COCKTAILS



## TENNESEE MULE

Jack Daniels, Lime Juice and topped with Ginger Beer ~ 8

## BOURBON PEACH FIZZ

Woodford Reserve, Amaretto, Lemon Juice, Peach Puree and topped with La Marca Prosecco ~ 10

## ISLAND RUN

Old Forrester, Blueberry Puree, Lemon Juice, Simple Syrup and topped with Soda Water ~ 8

## HONEY LIMEADE

Jack Daniels Honey, Lime Juice, Simple Syrup topped with Lemon Lime Soda ~ 8

## GENTLEMAN'S COCKTAIL

Blood Orange Sour, Orange Juice, and topped with New Belgium Fat White ~ 9

## OLD FASHIONED

Old Forrester, Maple Syrup, with a dash of Orange and Cherry Bitters ~ 8

## BLACK CHERRY MANHATTAN

Woodford Reserve, Carpano Antica Formula, Black Cherry Puree, dash of Bitters, served up and garnished with Cherries ~ 9

# CANTINA FARE

## LET THE PARTY BEGIN...

At Thunder Road Cantina we strive to serve the highest quality meats & vegetables and source local foods whenever possible.

### GET STARTED

**FRIED GREEN CHILE STRIPS**  
Green Chile, Panko Bread  
Crumbs, Ranch Dressing ~ 8.50

**SLIDERS**  
Hand-battered Cod, Chicken,  
& BBQ Carnitas ~ 9.99

**BURGER SLIDER FLIGHT**  
Green Chile Cheese, BBQ  
Burger & Tio Pepe  
Burger ~ 8.99

**MUCHO NACHOS**  
Carne Asada, Green  
Chile Beans, Tortilla  
Chips, Asadero, Pico de  
Gallo, Guacamole, Black  
Olives, Lettuce, Cheese  
Sauce, Sour Cream ~ 10.99

**GREEN CHILE QUESADILLA**  
Flour Tortilla, Green Chile,  
Pico de Gallo, Asadero,  
Cilantro ~ 7.00  
Add Beef or Chicken +1.99

**JALAPEÑO STUFFED SHRIMP**  
(5) Shrimp, Jalapeño, Asadero,  
Bacon ~ 10.25



**SHRIMP  
COCKTAIL**  
6 Tiger Shrimp, House-Made  
Cocktail Sauce ~ 9.99

**CHORIZO MUSSELS**  
Black Mussels & Clams  
w/ Chorizo, sautéed Poblano  
Peppers, Serrano Red  
Chile in a Garlic White  
Wine Sauce ~ 9.99

### TACOS

SERVED WITH GREEN  
CHILE BEANS & SPANISH RICE  
No Substitutions.

#### FISH TACOS

Grilled or Fried Cod, Flour Tortillas, Poblano & Pineapple Coleslaw  
Topped with Jalapeño Cream Sauce, Pico de Gallo & Cilantro ~ 10.25

#### SHRIMP TACOS

Grilled or Fried Shrimp, Flour Tortillas, Poblano & Pineapple Coleslaw  
Topped with Jalapeño Cream Sauce, Pico de Gallo & Cilantro ~ 12.50

### Carne Asada Tacos

GRILLED STEAK, CORN TORTILLAS TOPPED  
WITH ROMAINE LETTUCE, RED ONION,  
SLICED AVOCADO, SWEET TOMATOES,  
COTIJA CHEESE, CILANTRO & ROASTED  
SERRANO SALSA ~ 10.99

#### CARNITAS TACOS

Roast Pork, Corn Tortillas, Pickled Watermelon Radish, Sweet Peppers,  
Cotija Cheese, Green Onions served with Guacamole ~ 9.99

#### POLLO TACOS

Tinga Chicken, Corn Tortillas, Roasted Jalapeño, Red Onion,  
Cotija Cheese, Cilantro & Avocado Lime Cream Sauce served  
with Guacamole ~ 9.99



### SOUP & SALADS

HOUSE SALAD ~ 3.99

CAESAR SALAD ~ 3.99

#### CHICKEN FIESTA SALAD

Marinated Grilled Chicken Breast, Jicama  
Cucumber Pico de Gallo, Cotija Cheese, Roasted  
Corn, Fried Tortilla Strips with Chipotle  
Ranch Dressing ~ 14.99

#### CHIPOTLE STEAK TACO SALAD

Grilled Sirloin, Roasted Corn and Black Bean  
Relish, Asadero Cheese, Avocado, Sweet Peppers,  
Cherry Heirloom Tomatoes tossed w/  
Chipotle Ranch Dressing ~ 15.99

#### COWBOY CHILI

Ground Beef, Kidney Beans, Bueno Red  
Chile with Onions, Asadero Cheese  
& Sour Cream ~ 6.99

### FAJITAS

1  
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4

SERVED WITH GREEN CHILE BEANS, SPANISH RICE, PICO DE GALLO, LETTUCE.

#### COMBINATION FAJITAS

Choice of any Two: Beef, Chicken, Shrimp. Served with Flour Tortillas  
and Guacamole ~ 16.99

#### BEEF FAJITAS

Grilled Steak, Onion, Bell Pepper, Flour Tortillas, Guacamole ~ 14.99

#### CHICKEN FAJITAS

Grilled Chicken, Onion, Bell Pepper, Flour Tortillas, Guacamole ~ 13.99

#### SHRIMP FAJITAS

Sautéed Shrimp, Onion, Bell Pepper, Flour Tortillas, Guacamole ~ 15.99



### TABLESIDE GUACAMOLE

AVOCADO, TOMATO, GARLIC  
JALAPEÑO, ONION, CILANTRO,  
LIME - 7.99





# Surf & Turf



... SERVED WITH YOUR CHOICE OF TWO SIDES. ADD-ON: HOUSE SALAD OR CUP OF CHILI 1.99 ...

**BECAUSE YOU ALWAYS MAKE THE BEST CHOICES.**



### STEAK & LOBSTER

Filet Mignon & Cold-Water Lobster Tail,  
Drawn Butter & Lemon ~ 36.99

OR

### STEAK & SHRIMP

Sirloin Steak, Coconut Shrimp  
& Cocktail Sauce ~ 22.99

OR

### PRIME RIB & CRAB LEGS

Prime Rib, Dungeness Crab Legs,  
Drawn Butter & Lemon ~ 33.99

### ALSO

#### THUNDER ROAD YANQUI STEAK, 14oz

Center Cut New York Strip,  
Garlic Butter ~ 24.99

#### COWBOY RIBEYE, 14oz

Ribeye Steak, Garlic Butter ~ 23.99

#### CARNE ASADA STEAK

Green Onions, Heirloom Tomatoes, Roasted Jalapeño  
& Serrano Chile, Radish, Corn Tortillas ~ 17.99

#### TEXAS "T", 16oz

Center Cut T-Bone Steak,  
Garlic Butter ~ 28.99

#### SIRLOIN, 10oz

Center Cut Top Sirloin, Garlic Butter ~ 18.99

#### EL PRESIDENTE CHOPPED STEAK

Ground Steak, Sautéed Onion,  
Garlic Mushrooms ~ 14.99

#### TENDERLOIN, 8oz

Filet Mignon, Garlic Butter ~ 27.99



## SMOKED PRIME RIB

Served with Baked Potato and House Salad 10oz ~ \$19, 14oz ~ \$22

*The Best This Side of the Rio Grande* **WHILE SUPPLIES LAST!**

PLUS

**DRY AGED PORK PORTERHOUSE - 22.99**

GRILLED WITH GARLIC BUTTER & CHOICE OF TWO SIDES.



LOOK!

ADD TO ANY ENTREE: SHRIMP SKEWER - 7.99, LOBSTER TAIL - 12.99, CRAB - 17.99

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Welcome to the...

# SMOKED THUNDER PIT

100% BBQ MADE LOW AND SLOW



1

## PICK YOUR ENTREE

COMES WITH GRILLED PINEAPPLE SLICE AND WATERMELON SLICE

SLOW SMOKED BRISKET ~ 16.99

COWBOY BEEF RIBS ~ 19.99

ST. LOUIS PORK RIBS ~ 18.99

SMOKED TURKEY TENDERLOIN ~ 15.99

SMOKED CHICKEN ~ 15.99

SMOKED PORK LOIN ~ 15.99

SOUTHERN STYLE SHRIMP- SPICY, LEMONY, GARLICKY SHRIMP ~ 18.99



2

## PICK YOUR TWO SIDES

MAC & CHEESE

ROADKILL POTATOES

ELOTE

GREEN CHILE BEANS

SPANISH RICE

JALAPEÑO CORN BREAD

BAKED POTATO

SWEET POTATO

CHILE MASHERS

CALABACITAS

ASPARAGUS

FRIES

3

## PICK YOUR SAUCE

WATERMELON BBQ, JACK DANIELS BBQ OR GREEN CHILE BBQ



Sit back ... and Enjoy.

LOOK!

ADD TO ANY ENTREE: SHRIMP SKEWER - 7.99, LOBSTER TAIL - 12.99, CRAB - 17.99

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





# VAMOS A LA PLAYA

SERVED WITH YOUR CHOICE OF TWO SIDE ITEMS (EXCLUDES BEER BATTERED FISH).

## COCONUT HAND BREADED SHRIMP

Large Shrimp, Coconut Panko Breading, Coleslaw, Cocktail Sauce ~ 16.99

## LOBSTER TAIL

Grilled Cold Water Lobster Tail, Drawn Butter, Lemon ~ 28.99

## BEER BATTERED FISH

Atlantic Wild Cod, Tabasco Tartar Sauce, Voodoo Ranger IPA Batter, French Fries & Coleslaw ~ 15.99

## NORWEGIAN SALMON

Grilled Norwegian Salmon, Garlic Butter ~ 19.99

## HALIBUT VERACRUZ

Pan-Seared Halibut, White Wine, Poblano Pepper, Roasted Tomato, Olives, Capers, Garlic ~ 22.99

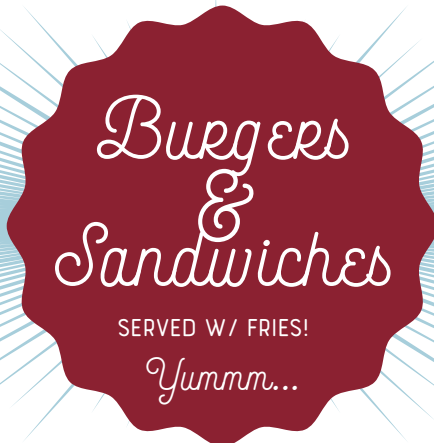


## TIO PEPE BURGER

Tomato, Lettuce, Red Onion, Fried Green Chile Strips, Chile Mayo ~ 12.99

## URBAN COWBOY BURGER

Fried Pickles, Haystack Onions, Tomato, Lettuce and BBQ Sauce ~ 12.99



## THUNDER BURGER

Tomato, Asadero, Lettuce, Red Onion, Chile Mayo ~ 11.99

## GRILLED CHICKEN SANDWICH

Asadero, Lettuce, Tomato, Coleslaw, Garlic Aioli ~ 10.99



## Sides of the Road

### MAC & CHEESE

Macaroni, Queso Sauce ~ 4.99

### ROADKILL POTATOES

Fingerling Potatoes, Asadero Cheese, Bacon Bits, Green Onions & Sour Cream ~ 4.99

### ELOTE

Roasted Corn on the Cob, Butter, Cayenne Pepper, Cotija Cheese, Cilantro ~ 3.99

### GREEN CHILE BEANS

Sweet Onion, Ground Beef, Garlic, Green Chile ~ 3.99

### SPANISH RICE

Traditional Spanish Rice ~ 2.99

JALAPEÑO CORN BREAD ~ 3.99

### BAKED POTATO

Whipped Butter, Sour Cream, Cotija Cheese, Green Onion ~ 3.99

### SWEET POTATO

Honey Orange Butter, Cinnamon ~ 3.99

### CHILE MASHERS

Mashed Potatoes, Green Chile, Butter, Garlic ~ 2.99

### CALABACITAS

Squash, Onions, Garlic, Poblano, Corn ~ 2.99

### ASPARAGUS

Butter, Garlic ~ 3.99

### FRIES

Housemade, Lightly Seasoned ~ 2.99



# BEVERAGES

WET YOUR WHISLTE.

PEPSI, DIET PEPSI, MOUNTAIN DEW,  
BRISK RASPBERRY TEA, LEMONADE, SIERRA  
MIST, DR. PEPPER, DIET DR. PEPPER ~ 1.89

Iced Tea ~ 1.89 Thunder Punch ~ 2.95 French Press Coffee ~ 2.95 San Pellegrino ~ 3.95



## Thunder Road Desserts...

IRRESISTIBLE CREATIONS BY THUNDER ROAD'S PASTRY CHEF

### SEVEN LAYER CHOCOLATE CAKE (Serves 2)

Home-Made Chocolate Cake, Chocolate Butter Cream, Strawberry Sauce, Vanilla Ice Cream ~ 9.99

### STRAWBERRY SHORTCAKE

Sliced Pound Cake, layered Strawberry Bavarian Cream & house-made Strawberry Sauce w/ Fresh Berries, Whipped Cream ~ 7.99

### PASTEL DE TRES LECHES

A THUNDER ROAD ORIGINAL - 7.99

### RED VELVET FLAN

Red Velvet Cake, Flan served with Whipped Cream and Berry Garnish ~ 6.99

### LEMON TORTE

Lemon Bar Torte layered w/ Lemon Panna Cotta and home-made Lemon Curd, Fresh Berries, Whipped Cream & delicate Orange Madeline Cookie ~ 5.99



## NEW MEXICO SNUGGLE



[FEEL THE LOVE]



Produced by  
CASA HERRADURA  
-1877-1878-



THERE ARE STILL GREAT  
DISCOVERIES TO BE MADE.

EXPERIENCE THE ORIGINAL ULTRA-PREMIUM TEQUILA  
FROM THE LEGENDARY CASA HERRADURA.