



## SUMMER LUNCH MENU

### STARTERS AND SHAREABLES

#### SHRIMP SLIDERS

Fried Shrimp Patty, Lettuce,  
Heirloom Tomato, House-made  
Cajun Remoulade, and Pickle  
\$16

#### PRETZEL BITES

*XLVII's Bakery, Thornton, Colorado*  
*Choice of:*  
Weldworks Colorado Ale Cheese Sauce  
or  
Truffle Cheese Sauce + \$2  
\$14

#### FRIED SHISHITO PEPPERS

Blackened Seasoning, Ranch  
\$13

#### CHEESE CURDS

Bite Size fried Cheese Curds Served  
with House-made Chipotle Honey  
Dijonnaise  
\$14

#### CHICKEN WINGS

*Choice of:*  
Frank's RedHot Sauce, BBQ,  
Sweet Thai Chili, Lemon Pepper  
*Choice of:* Ranch or Bleu Cheese  
\$15

#### BRUSSEL SPROUTS

Flash-Fried Brussels Sprouts ,  
Pancetta, Candied Pecans, Bleu  
Cheese Crumbles, Lemon EVOO  
\$13

#### SPINACH ARTICHOKE DIP

House-made Gotham Spinach  
Dip, Parmesan Cheese, Baby  
Carrots, Celery, Corn Chips  
\$14

#### CHILI AND CINNAMON ROLL

Cup of Beef Chili Served With  
Our House-made Cinnamon Roll  
with Cream Cheese Frosting  
\$16

#### SOUP OF THE DAY

Ask Your Server About Today's Soup  
\$7/\$10



### FROM THE GARDEN



#### MEEKER'S SALAD

Gotham Greens Spring Mix, Goat  
Cheese, Candied Pecans,  
Strawberries, Apple Vinaigrette  
\$14

#### Add a Protein to a Salad:

7 oz Chicken \$9  
5 oz Salmon\* \$10  
4 oz Hanger Steak\*\$15

#### Our Greens are sourced from:

Gotham Farms, Windsor, CO  
Kalera Farms, Denver, CO

#### SUMMER CRUNCH SALAD

Gotham Greens Spring Mix,  
Watermelon Radishes, Berries,  
Avocado, Sunflower Seeds, Crispy  
Beet Strips, Manchego Cheese, Red  
Raspberry Vinaigrette  
\$14

#### CAESAR SALAD

Kalera Farms Romaine, Parmesan  
Cheese, Anchovy, Lemon Caesar  
Dressing and Toasted Crostini  
\$13

#### GREEK SALAD

Kalera Farms Romaine, Baby  
Heirloom Tomatoes, Red Onion,  
Cucumber, Kalamata Olives, Greek  
Feta Dressing and Toasted Crostini  
\$15

#### Salad Dressings:

**All Dressings are House-Made**  
*Ranch, Bleu Cheese, Lemon Caesar,  
Balsamic Vinaigrette, Apple Cider  
Vinaigrette, Greek Feta Dressing,  
Red Raspberry Vinaigrette*





## ENTREES

**\*Handhelds Served with Choice of:** *French Fries, Sweet Potato Fries, Side Garden Salad*  
*Onion Rings + \$2*

### FRENCH DIP\*

Shaved Prime Rib, Provolone  
Cheese, Au Jus, Hoagie  
\$16

### BBQ CHICKEN SANDWICH\*

Grilled Boulder Chicken Breast,  
Mango BBQ Sauce, Smoked White  
Cheddar, Bacon, Dressed on a  
Toasted Sesame Seed Bun  
\$16

### MEEKER'S CLASSIC CLUB\*

Sliced Turkey Breast, Bacon,  
Lettuce, Tomato, Mayonnaise,  
Wheat Bread  
\$15

### FISH & CHIPS

Beer-Battered Cod with Tightknit  
Irish Red Ale, Sidewinder Fries, and  
Sweet Chili Tartar Sauce  
\$22

### MEEKER'S CHEESEBURGER\*

Gold Canyon Beef\*\*  
Lettuce, Tomato, Onion  
Toasted Sesame Seed Bun  
\$18  
*Choice of Cheese:* American, Smoked  
Cheddar, Swiss, Provolone  
Add: Bacon \$1, Mushrooms \$1

### LUMP CRAB MAC N' CHEESE

Lump Crab Meat, Elbow Noodles,  
House-made Cheese Sauce,  
Topped with Breadcrumbs, and  
Baked  
\$25

## DESSERTS

**\$ 1 0**

**Carrot Cake**

**Tiramisu**

**Cheesecake**

**Reese's Peanut Butter Pie**

Follow Meeker's



MEEKERSCOLORADOKITCHEN

Executive Sous Chef  
Matthew Norris

Executive Chef  
Travis Bailey

Sous Chef  
Brenda Sandoval

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please be advised that food prepared here may contain the ingredients milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy, sesame. Please inform server of any allergies.