

# RHYBAX KITCHEN

## Lunch Menu

### In & Out

#### POACHED PEAR SALAD

Anjou Pears Slowly Cooked in Red Wine, Seasonal Fresh Greens, Candied Pecans, & a Gorgonzola Red Wine Dressing  
\$7

#### GRILLED ROMAINE CEASAR

Artisan Romaine, Fresh Jumbo Lump Crab Meat, Sprouted Sun Flower Seeds, & Grilled Croutons  
\$6

#### RIBK TRIO OF DIPS

Creamy Maryland Crab Dip, RBK Hummus & Thai Guacamole Served w/ House made Focaccia, Plantain Tostones, & Lotus Root Chips  
\$9

#### SEAFOOD POTSTICKERS

Steamed Crispy Potstickers w/ Kabayaki & Chili Ponzu  
\$7

#### RIBK WINGS

Caramel "Crab Fat" Crispy Chicken Wings  
Filipino meets Holy Moly!  
\$9

#### SOUP OF THE DAY

Served w/ Fresh Made House Bread  
\$6

## Handhelds, Salads, & Pastas

Comes w/ a Choice of Hand-cut Belgian Fries or House Cut Potato Chips

#### RIBK BURGER

Our Unique Blend of Short Rib, Brisket, & Chuck Meat Seared to Lock-in the Flavor, and Then Grilled to Perfection. Served on our House Made Hawaiian Sweet Roll  
\$9

#### LAMB SLIDERS

3 Colorado Seared Lamb Sliders w/ Heirloom Tomatoes, Goat Cheeze Tzatziki Sauce, & Hand Picked Butter Leaf Lettuce Served on a Toasted Slider Bun  
\$13

#### CHICKEN KATSU SANDWICH

Panko Pounded Chicken Breast, Cucumber Namasu, Sriracha Mayo, & Ponzu Served on House Made Hawaiian Sweet Rolls  
\$9

#### KOREAN STYLE REUBAN

Thick Cut Corned Beef, Kim Chee Slaw, & Russian Dressing Served on House Made Pumpernickel "Rhy" Bread  
\$11

#### THE ITALIANO

Griddle Seared Salami, Swiss, & a Farm Fresh Fried Egg on an English Muffin  
\$7

#### RIBK BREAKFAST BURRITO

Our Unique Blend of Short Rib, Brisket, & Chuck Meat w/ Crispy Potatoes, Pico de Gallo, Farm Fresh Scrambled Egg, Cheddar, & Bacon  
\$8

#### GRILLED NAAN

Grilled House Made Flat Bread w/ Ahi Tuna, Goat Cheese, Kalamata, Sun Dried Tomato, & Carrot Top Pesto  
\$9

#### CHANG MAI CHICKEN SALAD

Traditional Taiwanese Chicken Salad Mix Served w/ Artesian Red Leaf Lettuce  
\$8

#### SOUTHWEST CHICKEN PASTA

House Made Fettuccine, Poblano Peppers, Onions, & Tomatoes w/ Tequila Lime Chipotle Cream Sauce, & Topped w/ Parmesan  
\$9

## Drinkables

#### COCA-COLA PRODUCTS

Coke, Diet Coke, Dr. Pepper, Sprite  
\$2

#### JUICES

Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato, Lemonade  
\$2.50

#### MILK OR CHOCOLATE MILK

\$2

#### COFFEE & TEAS

Hot or Iced Coffee  
Iced Tea or Steeped Tea  
\$2

#### FIGI BOTTLED WATER

Served w/ Lemon and Chilled Glass  
\$2

# RHYBAX KITCHEN

## Dinner Menu

### Street Food

#### RBK HUMMUS

Fresh made Garbanzo Beans w/ Tahini, Crispy Avocado, Grilled Baby Carrot, Sun Dried Tomato & Kalamata Olive Tapanade, & Fritto Misto Zucchini Bites  
\$7

#### THAI GUACAMOLE

Smashed Avocado mixed w/ RBK Thai Blend Spice & Served w/ Plantain Tostones & Lotus Root Chips  
\$7

#### SURFS UP POKE

Fresh Cut Ahi Tuna, Cucumber, Maui Sweet Onion, Tobiko, Wonton Crisps, & Botan Rice w/ a Sriracha Mayo  
\$9

#### GYOZA TACOS

6 Hand Made Gyoza, Palm Sized Tacos Stuffed w/ Citrus Cured Salmon, Chicken Tinga, & Kalua Pulled Pork  
\$7

#### SHRIMP & CHORIZO

Straight From The Streets of Barcelona! Jumbo Prawns Sauteed in Garlic & Grape Seed Oil w/ Fresh Cut Chorizo Sausage, Served w/ RBK Focaccia Crostinis  
\$9

#### RBK WINGS

Caramel "Crab Fat" Crispy Chicken Wings  
Filipino meets Holy Moly!  
\$8

#### PHILLY CHEESE STEAK EGG ROLLS

Grilled Top Sirloin, Sauteed Bell Peppers & Onions, & Cheesy Goodness, Wrapped Inside RBK Egg-roll Wrappers, & Lightly Fried, Served w/ Tasmanian Honey Dijon Dipping Sauce  
\$6

#### RBK BAKED MEATBALLS

Our Signature Blend of Short Rib, Brisket, & Chuck Meats wrapped around Fresh Mozzarella & baked w/ RBK Marinara  
\$6

### Greens

Served w/ RBK House Breads

#### SEASONAL MIXED GREENS

Your Basic House Salad w/ Cucumber, Tomato, & Sunflower Seed  
\$6

#### POACHED PEAR SALAD

Anjou Pears Slowly Cooked in Red Wine, Seasonal Fresh Greens, Candied Pecans, & a Gorgonzola Red Wine Dressing  
\$7

#### GRILLED ROMAINE CEASAR

Artisan Romaine, Fresh Jumbo Lump Crab Meat, Sprouted Sun Flower Seeds, & Grilled Croutons  
\$8

### The Main Event

#### BASIL SEARED "SCALLOP" TOFU

Silken Tofu Hard Seared w/ Basil, Jicama Mango Slaw, Grilled Baby Bok Choy, & Baby Carrots Glazed w/ All Spice, & Coconut Clove Reduction  
\$14

#### POLENTA LASAGNA

Thin Sheets of Golden Polenta Layered w/ Heirloom Tomato, Fresh Picked Basil, Hand Made Mozzarella, & RBK Marinara  
\$13

#### ALAMOSA STRIPED BASS

Crispy Fresh Water Bass w/ Oven Roasted Butternut Squash, Tarragon Sweet Corn Nage, Hand Picked Greens w/ Truffle, Japanese Seven Spice, & Roasted Red Pepper "Caviar"  
\$18

#### LOBSTER MAC N' CHEESE

Fresh Main Lobster Tossed w/ Apple Wood Smoked Bacon, Medium Shell Pasta in RBK Parmesan Cream Sauce, & Topped w/ Toasted Japanese Bread Crumb  
\$14

#### RBK FRIED CHICKEN

Half of a Whole Bird! Crispy Skin, Brussel Sprouts w/ White Balsamic & Coq Au Vin Sauce  
\$13

#### PORK OSSO BUCCO

12 Oz Braised Pork Shank w/ Caramelized Korean BBQ, a Warm Bacon Spinach Salad, & Grilled Baby Carrots  
\$16

#### RBK BURGER

Our Unique Blend of Short Rib, Brisket, & Chuck Meat Seared to Lock-in the Flavor, and Then Grilled to Perfection. Served on our House Made Hawaiian Sweet Roll, & Hand Cut Belgian Fries  
\$9

#### STEAK COLOTTE

Grilled Top Sirloin, Chimichurri Bearnaise, Creamed Broccoli & Roasted Garlic, Scalloped Potatoes, & Baby Carrot  
\$21

#### GRASS FED ANGUS RIBEYE

12 Oz Grilled Boneless Ribeye "Hawaiian Style"  
Happy Rice, Cremini Gravy, & Farm Fresh Fried Egg, Served w/ Side o' Mac Salad, & Sriracha Butter Sauce  
\$25

#### COLORADO RACK OF LAMB

Pistachio Flat Bread, Chick Pea, Bacon Salad, Goat Cheese, & Smoked Grape Taziki  
\$21

### Sides

Add \$3

#### SAUTEED MUSHROOMS

CREAMED FRESH BABY SPINACH

SCALLOPED YUKON GOLD POTATOES

ALAMOSA PURPLE BAKED POTATOES

# RHYBAX KITCHEN

## Wine, Beer, & Spirits

### White Wines

#### PACIFIC OASIS RIESLING

From the Columbia Region in Washington State  
Features Flavors of Apricot, Green Apple, Honey, & Lemon w/  
Hints of Floral Aromas  
\$8 Glass \$30 Bottle

#### GRAFFIGNA CENTENARIO PINOT GRIGIO

From Multi-latitude Vineyards in San Juan, Argentina  
Features Citric Notes & Floral Nuances,  
w/ Hints of White Peach & Apricot  
\$8 Glass \$30 Bottle

#### BRANCOTT SAUVIGNON BLANC

From Brancott Estate, in Marlborough, New Zealand  
Features Ripe Grapefruit, & Characters of White Stone Fruit  
& Citrus Blossom & Finishes w/ a Crisp Nettle Highlight  
\$9 Glass \$34 Bottle

#### KENWOOD YALUPEA CHARDONNAY

From Sonoma County's Russian River Valley, renowned for its  
excellent Chardonnay  
Features Bright Aromas of Juicy Bartlett Pear & a Subtle Floral  
Note Give Way to Flavors of Quince & Vanilla.  
\$7 Glass \$26 Bottle

### Red Wines

#### BELLE AMBIANCE PINOT NOIR

From the Belle Family Vineyards in Manteca, California  
Features Alluring Aromas of Cherry, Plum & Cocoa Before Indulging  
in Elegant Flavors of Sweet Fruit & Toasty Oak  
\$7 Glass \$26 Bottle

#### FOLONARI CABERNET SAUVIGNON

From the Veneto Region of Italy  
Features Flavors Full of Dark Chocolate, & Black Cherry Notes, w/  
a Hint of Spice & a Long, Graceful Finish  
\$7 Glass \$26 Bottle

#### BERINGER FOUNDER'S ESTATE CABERNET SAUVIGNON

From the Beringer Estate in California  
Features Flavors of Black Berry, Currants, Plum, Toast, &  
Vanilla & Finishes w/ Hints of Tobacco & Mint  
\$8 Glass \$30 Bottle

#### BLACK OPAL CABERNET MERLOT

From Vineyards Across South Australia Along the Limestone Coast,  
at Langhorne Creek, & in the Infamous Barossa Valley  
Features Aromas of Berries & Spice, Followed by Rich Cherry & Plum  
Flavors, & a Hint of Chocolate, & Subtle Oak.  
\$8 Glass \$30 Bottle

#### GRAFFIGNA ELEVATION RED BLEND

From Multi-latitude Vineyards in San Juan, Argentina  
The Only Evenly Proportioned Five-Grape Blend of its Kind  
(Grapes: Bonarda, Cabernet Sauvignon, Malbec, Syrah, Tannat)  
Featuring Sharp Notes of Ink & Leather w/ Bitter Chocolate &  
Soft Plum. Bonarda's Sweetness Balances the Acrid Flavor of  
Tannat, & the Remaining (better behaved) Grapes Balance Out  
Those Two More Rustic Varieties  
\$8 Glass \$30 Bottle

### Beers

All Beers Served w/ A Chilled Glass

#### BOTTLED \$3.00

Blue Moon, Bud Light  
Clamato, Budweiser,  
Coors Light, Coors,  
Corona, Kalibur NON  
ALCHOLIC, Michelob Ultra,  
Stella, Nitro Vanilla  
Porter [\$5.00]

#### DRAFT \$4.00

1554 Black Ale,  
Accumulation White IPA,  
Fat Tire, Mango Mosaic,  
Sunshine Wheat, Bud  
Light (\$2.00)

### Specialty Drinks

All Handcrafted Specialty Drinks \$10

#### ALOHA MARTINI

Vanilla Vodka, Malibu  
Coconut, Pineapple

#### "REEL" MARGARITA

Patron Anejo, Granmanier,  
Hand Pressed Lemonade

#### CHILL JALEPENO

Silver Tequila, Cucumber,  
Jalepeno, Cilantro, Lime

#### ROSEMARY MARTINI

Tanqueray, Rosemary, Olive

#### CHAMPAGNE

MARTINI  
Bombay Sapphire,  
Champagne, Lemon

#### STRAWBERRY

BASIL  
Grey Goose, Cranberry,  
Lemon, Strawberry, Basil

#### GINGER SNAP

Whisky, Lemon, Crystalized  
Ginger Syrup, Ginger Beer

#### VJT MANHATTAN

Makers Mark, Dark Cherry  
Bitters, Sweet Vermouth

### Spirits

#### VODKA \$7 - \$11

Absolute, Grey Goose, Grey  
Goose Citron

#### WHISKEY /

#### BOURBON \$7 - \$11

Crown Royal, Jack,  
Jameson, Maker's Mark

#### GIN \$7 - \$11

Bombay Sapphire,  
Tanqueray

#### SCOTCH \$11

Chivas, Dewar's, Laphroag

#### RUM \$7 - \$9

Bacardi Superior, Captain  
Morgan Spiced, Malibu  
Coconut, Mayer's Dark

#### BRANDY \$9

Christian Brothers

#### TEQUILA \$7 - \$11

Avion (Silver, Reposado,  
Anejo), Patron (Silver,  
Reposado, Anejo)

#### CORDIALS \$9

Chambord, Disaronno,  
Granmanier, Kahula, Irish  
Cream

# RHYBAX KITCHEN

## Desserts & Digestivos

### Desserts

TRADITIONAL CRÈME BRÛLÉE  
Topped w/ Fresh Seasonal Berries

BITTERSWEET CHOCOLATE SOUFFLÉ  
Drizzled w/ Earl Grey Crème Anglaise  
Please Allow 15 Minutes

VANILLA BEAN DREAM CAKE  
Whipped Cream Cheese, Vanilla Bean Mousse, & Whipped  
Vanilla

DEATH BY CHOCOLATE CAKE  
Chocolate Cake w/ a Red Wine Reduction

RBK DESSERT SAMPLER  
Ask Your Server What's New!

### Digestivos

NUTS N' BERRIES  
Disaronno, Chambord, Cream \$7

WHITE RUSSIAN  
Vodka, Kahula, Cream \$7

IRISH COFFEE  
Jameson, Fresh Brewed Coffee \$5

GERMAN CHOCOLATE CAKE  
Coconut Rum, Crème de Cacao, Hazelnut, Creme \$7

Consuming Raw or Under-cooked Meats, Poultry, Seafood,  
Shellfish, Eggs, or Unpasteurized Milk May Increase your risk  
Of Food-borne Illness.