

Cuchara Yacht Club

food · drink · music

APPETIZERS

- BLUE CHEESE BUFFALO CHICKEN BITES** \$14
Hand breaded buttermilk chicken tossed in buffalo sauce, blue cheese dressing, blue cheese crumbles, celery, scallions.
- COCONUT SHRIMP** \$18
Crispy coconut battered shrimp served with a Thai chili dipping sauce.
- HOUSE MADE POTATO CHIPS** \$14
House fried chips tossed with blue cheese dressing, bacon, tomato, celery, scallions, and blue cheese crumbles.
- BONE-IN CHICKEN WINGS** \$15
A dozen wings in your choice of buffalo, Carolina gold BBQ, mango habanero, Thai chili, or teriyaki.
- YACHT CLUB JUMBO LUMP CRAB CAKES** MKT
Two jumbo lump crab cakes, lemon aioli, fresh spinach salad.
- BANG BANG SHRIMP** \$22
Crispy fried shrimp tossed in a creamy, sweet and spicy bang bang sauce.
- FRIED BRUSSELS SPROUTS** \$12
Crispy fried brussels sprouts drizzled with balsamic reduction and shaved parmesan cheese.
- SHRIMP COCKTAIL** \$18
Poached jumbo shrimp served with house-made cocktail sauce.

SALADS

- HOUSE SALAD** \$15
Romaine, tomato, bacon, blue cheese crumbles, scallions, blue cheese dressing.
- ROASTED BEET & CARROT SALAD** \$15
Roasted red beets, carrots, goat cheese, toasted sliced almonds, mint vinaigrette.
- CAESAR SALAD** \$14
Romaine, parmesan cheese, crisp, house made caesar dressing, anchovies.

Add Grilled Chicken +\$7 | Add Jumbo Shrimp +\$10

SPECIALTY COCKTAILS

- DISGRUNTLED COWBOY** \$14
Citrus infused bourbon, simple syrup, bitters
- HOUSE MARGARITA** \$12
Tequila, fresh lime juice, simple syrup
- PEAR-LOMA** \$10
Pear vodka, simple syrup, cilantro, grapefruit & lime
- LEMON-LIME BUBBLY TART** \$12
Champagne, lemon-lime Oleo saccharum, fresh citrus
- APEROL SPRITZ** \$12
Aperol, Prosecco, soda water
- ESPRESSO MARTINI ON NITRO** \$14
Vodka, espresso, coffee liqueur, simple syrup — served on nitro for a silky, creamy finish

ENTREES

- YACHT CLUB SMASH BURGER** \$16
Two 4oz Angus beef patties, pickles, caramelized onions, cheddar, secret sauce on a toasted brioche bun with fries.
- CRISPY BUTTERMILK CHICKEN SANDWICH** \$15
Hand breaded buttermilk fried chicken, lettuce, tomato, pickles, ranch on a toasted brioche bun with fries.
- SHRIMP PO' BOY** \$17
Cajun breaded shrimp, lettuce, tomato, remoulade on a toasted hoagie roll with fries.
- POT ROAST FRENCH DIP** \$18
House made pot roast, potatoes, carrots, onions, celery, provolone on a toasted roll with au jus and fries.
- SHRIMP TACOS** \$18
Three sauteed shrimp tacos on corn tortillas with tangy red cabbage slaw and chipotle crema.
- BLT SANDWICH** \$14
Candied bacon, lettuce, tomato, garlic aioli, fresh avocado on a toasted brioche bun with fries.
- CHICKEN SALAD SANDWICH** \$14
Chopped chicken, celery, pickles, mayo, lettuce, tomato on a toasted brioche bun with fries.
- LOBSTER ROLL** MKT
Maine lobster, celery, lemon, mayo, Old Bay on a toasted potato bun with potato chips.

KID'S MENU

- KIDS SMASH BURGER** \$10
One 4oz Angus beef patty, cheddar cheese, on a toasted brioche bun and French fries.
- KIDS CHICKEN BITES** \$10
Hand breaded chicken bites served with ranch or ketchup and French fries.
- HOT DOG** \$10
Steamed Vienna Sausage on a potato bun with French fries.

CANNED BEER

~ Ask your server about our draft beer selection ~

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| Mountain Time Lager \$4
Ft. Collins · 4.4% | Michelob Ultra \$4
Fort Collins · 4.2% |
| Coors / Coors Light \$4
Golden · 4.5% | Modelo \$4
Mexico · 4.4% |
| Blue Moon \$5
Golden · 5.4% | Lushpuppy IPA \$5
Longmont · 6.3% |
| Voodoo Imperial IPA \$7
Ft. Collins · 9% | Strongbow Cider \$7
UK · 5% |
| Dales Pale Ale \$5
Lyons · 6.5% | Michelob Ultra (NA) \$4
Fort Collins · N/A |
| Athletic Free Wave Hazy (NA) \$5
N/A | Dales Pilsner (NA) \$5
Lyons · N/A |

*Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any allergy restrictions.

WINE

— Bubbles & Rosé —

GRUET BLANC DE NOIR, NM

Bottle: \$35 | Glass: \$10

New Mexico sparkling wine — yes please!

FORTE DO CEGO VINHO VERDE ROSE

Bottle: \$28 | Glass: \$8

Lively strawberry, red currant, and floral notes.

— White —

BURGANS ALBARIÑO – RÍAS BAIXAS, SPAIN

Bottle: \$35 | Glass: \$13

Crisp and coastal—ripe peach and nectarine with a refreshing hint of sea salt and a clean, dry finish. Pairs great with seafood.

RIFF PINOT GRIGIO, VENETO IT

Bottle: \$32 | Glass: \$9

Not your normal boring PG. Fresh and floral, produced in the foothills of the Alps by Alois Lagader.

NOVELLUM CHARDONNAY, FRANCE

Bottle: \$40 | Glass: \$11

Notes of green apple, melon, and lemon zest. Medium to full-bodied.

VILLA MARIA, SAUVIGNON BLANC, NEW ZELAND

Bottle: \$36 | Glass: \$10

Crisp, clean, and acidic with a zesty lime and tropical passion fruit finish.

— Red —

PEDRONCELLI BROTHERS MARK CABERNET, SONOMA, CA

Bottle: \$52 | Glass: \$14

Dark berry and ripe blackberry with hints of spice and toasted oak.

J. BOOKWALTER NOTEBOOK RED, WA

Bottle: \$40 | Glass: \$11

Exceptional Columbia Valley blend of Cabernet Sauvignon, Syrah, Malbec, Petit Verdot, and Mourvedre.

YALUMBA Y PINOT NOIR, SOUTH AUSTRALIA

Bottle: \$24 | Glass: \$7

Juicy and fruit-forward with strawberry, dark cherry, and a hint of spice.

CLIFF LEDE CABERNET SAUV., STAGS LEAP

Bottle: \$70

Focused on estate vineyards, Lede teamed with David Abreu, considered the best viticulturist in Napa. Pair with anything.

— Non-Alcoholic —

NEWBLOOD RED BLEND, AUSTRALIA

Bottle: \$42 | Glass: \$11

Triple distilled Shiraz with notes of blood plum, dark chocolate, and earth. Soft, juicy, with a velvety finish. All the character, none of the alcohol.

SPIRITS SELECTION

BOURBON/RYE WHISKEY

Angles Envy
Automatic Jones
Breckenridge
Basil Hayden
Basil Hayden Toasted
Ben Holladay Rick House
Ben Holladay Bottled & Bond
Blantons
Buffalo Trace
Clyde Mays
Elijah Craig Barrel Proof
Elijah Craig Toasted
Elijah Craig Small Batch
Eagle Rare 10yr
Ella Jones
Four Roses Single Barrel
Four Roses Small Batch
Four Roses Yellow Label
Garrison Bros. Small Batch
Henry McKenna 10
Heaven Hill Bottled & Bond
Laws Four Grain Bourbon
Laws Four Grain Cask
Laws Bottled & Bond
Laws Rye Bonded
Laws Rye Cask
Laws Centinual Wheat Bonded
Makers Mark
Michters American Whiskey
Michters Rye
Peerless
Southern Star Paragon
Widow Jane 10yr
Weller Antique 107
Weller Special Reserve

IRISH WHISKEY

Bushmills
Bushmills 12
Green Spot
Jameson
Jameson Black Barrel
Redbreast 12yr

SCOTCH WHISKEY

Balvenie Double Wood 12
The Glenlivet 12yr
Laphroaig 10yr
The Macallan 12yr Sherry
The Macallan 12 Dbl Cask
Macallan 15
Oban 14

JAPANESE WHISKEY

Toki
Fuji Blend
Fuji Single Grain
Kamiki
Hatozaki Omakase

TEQUILA

Arte Nom 1123
Arte Nom 1579
Arte Nom 1414
Arte Nom 1146
Casamigos Blanco
Clase Azul Blanco
Clase Azul Reposado
Dos Angeles Rosa
Dos Primos Blanco
Dos Primos Reposado
Dos Primos Anjeo
Don Julio Blanco
Don Julio Reposado
Don Julio Anjeo
Don Julio 1942
Don Vicente Blanco
Don Vicente Reposado
Fortaleza Blanco
Fortaleza Reposado
Fortaleza Anjeo
Komos Reposado
Komos Anejo
Lalo
Maestro Dobel Crisalino
Mijenta Blanco
Mijenta Reposado
Mijenta Cristalino
Patron

VODKA

Breakenridge
Chopin
Grey Goose
Ketel One
Ketel One Citron
Ketel Oranje
Titos

GIN

Bombay Sapphire
Hendricks
Tangeray
Monopolowa
Mythology

RUM

Bacardi White
Captain Morgan
Flora de Cana 4yr
Flora de Cana 7yr
Goslings
Salior Jerry
Zaya Gran Reserva 12

MEZCAL

Del Maguey Vida Classico
Del Maguey Vida de Muertos
Del Maguey Tobala