

SMALL PLATES

FOCACCIA rosemary / roasted garlic / cheese	3.5
FUNKY HUMMUS chickpeas / smoky eggplant / za'atar / grilled	7.5
GNOCCHI "CHOWDER" littleneck clams / house bacon / chives	10.5
STEAK MEATBALLS grilled onion / roasted tomato / parmesan cream	9
OAK GRILLED CAULIFLOWER honey / citrus / hot sauce	7
RABBIT GREEN CHILI anaheim chili / poblano pepper / crema tomatillo	9.5
CRUNCHY TATER TOTS & SALMON chopped smoked salmon / green aioli / arugla & fennel salad	11
ROASTED CARROT & AVOCADO SALAD	10.5
crunchy seeds / citrus dressing	

CHEESE + SALUMERIA

LOCAL CHEESE TASTER grilled focaccia / colorado fruit mostarda / local honey	14
CHARCUTERIE TASTER chef's daily selection / please ask your server	16



BIGGER PLATES

ROTISSERIE CHICKEN SALAD* avocado / cherry tomato / almonds / FNG dressing	13.75	OAK GRILLED FISH SANDWICH toasted bun / go ju jang remoulade / citrus cabbage slaw	14.5
GRILLED MEATLOAF fat boy mashed potatoes / green beans / cipollini gravy	14.75	F'N BURGER hand slapped 1/4 pound / lettuce / grilled onion / FNG sauce / make it a double +2.75	6.75
ROTISSERIE HALF CHICKEN watercress salad / fat boy mashed potatoes / chicken jus	16.5	COLORADO BISON ENCHILADAS colorado bison carnitas / avocado / pico slaw / crema / sanchez guajillo sauce	16.5
ROTISSERIE LAMB DIP red pepper pesto / grilled onions / lamb jus / mayo	14.75	FRIED CHICKEN SANDWICH buttermilk brined / house pickles / cabbage slaw / creamy spicy sauce	9.5
CUT OF THE DAY locally sourced meat / roasted carrot / beef fat mashed potatoes / herb shallot butter	MP	CHICKEN FRIED STEAK fat boy mashed potatoes / green chili / country gravy / green beans	16.5
CATCH OF THE DAY freshly sourced / jalapeño popper mashed potatoes / grilled	MP	ALL SANDWICHES CAN ADD: house salad / tater tots / hand cut fries +2.5 ea. Basket +4.	

SLIDER CORNER

F'N BURGER lettuce / grilled onion / FNG sauce	3.5
FNG BOLOGNA swiss cheese / 1000 island dressing / potato chip	3.75
OAK GRILLED FISH toasted bun / go ju jang remoulade	7.25
ROTISSERIE CHICKEN roasted garlic aioli / baby kale / mozzarella	3.75
ROTISSERIE LAMB red pepper pesto / grilled onions / lamb jus /	4.75
FRIED CHICKEN buttermilk brined / house pickles / cabbage slaw / creamy spicy sauce	4.5

HAND MADE PASTA

MAC 'N CHEESE 4 cheese blend / toasted bread crumbs	8/15
CARBONARA orecchiette / FNG pancetta / chicken egg	11/21
FNG BOLOGNESE lamb / pork / house ricotta / garlic toast	12/23

COCKTAILS

BANG YOUR HEAD 10 vodka, galiano, lemon juice, orange juice, passion fruit foam
ALMOST FAMOUS 8 high noon ruby red vodka, coconut milk, ginger juice, lemon juice, soda, mint
EXILE ON PERRY ST. 9 exotico reposado, peach liqueur, lemon juice, orange juice, red wine float

GIVE MY LOVE TO ROSE | 11
bluecoat barrel finished gin, f'n lime codial, lime leaf

DEBBIE GIBSON | 10
gin, aquavit, foro dry vermouth, dill, cocktail onion

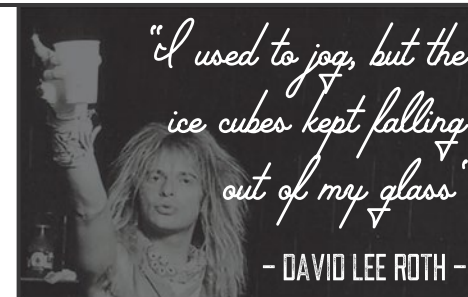
WHISKEY A GO GO* | 9
bulleit bourbon, lemon, egg white, angostura bitters

REBEL REBEL | 13
bulleit rye, zucca rabarbaro, marble ginger liqueur, f'n bitters

BACK IN THE USSR | 8
marble espresso liqueur, vodka, unsweetened whip cream, f'n bitters

THE SUNSET STRIP | 12
jack daniels', aperol, ruby red grapefruit, grapefruit oil

BRAMBLE ON | 12
montelobos mezcal, blackberry, lemon, salt, mint



TAKE OUT + EVENTS >>

ph (303) 963-5931

web WWW.FNGRESTAURANT.COM



follow @FNGRESTAURANT

tag #DINEHARD

happy hour WEEKDAYS 4-6

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW, OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*CONTAINS NUTS



Stay Awhile

FNG

Dine Hard