

THREE TOMATOES GRILLE

THREETOMATOESGRILLE.COM

OPEN YEAR-ROUND

BREAKFAST MENU

RANGE STARTER two eggs, potatoes, toast, bacon or sausage	8	THREE AMIGOS SKILLET carnitas, onions, mushrooms, spinach, pork green chili, pepper jack cheese, pico de gallo, sour cream, two eggs	10
CROISSANT SANDWICH bacon, sausage, or smoked ham; fried egg, cheddar cheese, potatoes, fossil aioli	7	DENVER OMELET smoked ham, pepper medley, onion, potatoes, toast	9
BUTTERMILK PANCAKES three buttermilk pancakes, maple syrup	7	SUNNY BURGER 8oz Angus patty, bacon, cheddar, fried egg, avocado, brioche bun	12
STUFFED FRENCH TOAST French style Texas toast; stuffed with honey cream cheese; berry compote, potatoes add bacon or sausage	9 2	CORNED BEEF HASH sautéed with home fries, bell peppers, mushrooms, onions, spinach, topped with two eggs	9
SMOTHERED BREAKFAST BURRITO pork green chili, eggs, potatoes, cheddar jack, sour cream, pico de gallo add bacon or sausage	9 2	BELGIAN WAFFLES sweet —berry compote, fresh fruits, whipped cream, maple syrup savory —bacon strips inside the waffle and two eggs on top can't decide? enjoy both!	10 10 13

SOUPS

- PORK GREEN CHILI** 5 CUP / 8 BOWL
SOUP OF THE DAY 5 CUP / 8 BOWL

SALADS

add: chicken, 4; steak, 6; salmon, 5

- HOUSE SALAD** 8
 heritage greens, gorgonzola, toasted pumpkin seeds, dried cranberries, with roasted shallot vinaigrette
- CAESAR SALAD** 7
 romaine hearts, parmesan, house croutons, with caesar dressing
- PATIO SALAD** 8
 arugula, spinach, dried figs, goat cheese, candied walnuts, strawberries, with citrus vinaigrette
- CAPRESE SALAD** 7
 fresh mozzarella, tomato, basil, balsamic, pita bread

SANDWICHES & BURRITOS

- sides:** fries, onion rings, fossil chips, fruit cup, cottage cheese, coleslaw
substitutions: side salad or soup, vegetable medley 2
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- FOSSIL REUBEN** 9
 corned beef, swiss, sauerkraut, fossil aioli, marble rye
- PULLED PORK SANDWICH** 10
 pulled pork, whiskey barbeque sauce, crispy onions, coleslaw, pretzel roll
- CALIFORNIA BLT** 8
 bacon, heritage greens, avocado, herbed mayo, rustic bread, tomato
- TURKEY CLUB** 9
 sliced turkey, bacon, avocado, arugula, herbed mayo, rustic bread
- CHICKEN POBLANO** 10
 grilled chicken breast, pepper jack, roasted poblano, heritage greens, poblano pesto, chipotle aioli, ciabatta
- CUBANO** 10
 sliced ham, pulled pork, swiss, dijon mustard, pickle, french roll
- PHILLY CHEESESTEAK** 11
 sliced ribeye, peppers, onions, mushrooms, provolone, french roll
- TUNA MELT** 9
 tuna salad, american cheese, marble rye
- SMOTHERED SOUTHWESTERN BURRITO** 7
 pork green chili, pinto beans, cheddar jack, pico de gallo, sour cream
 add: guacamole, 2; chicken, 4; steak, 5

GRILLE SPECIALTIES

- FILET MIGNON** 29
 6 oz, smashed potatoes, roasted tomato, gorgonzola fondue
- NEW YORK STRIP** 27
 10 oz, parmesan risotto, roasted tomato, peppercorn demi
- RIBEYE** 28
 12 oz, smashed potatoes, grilled asparagus, worcestershire shallot butter
- BARBEQUE MAC & CHEESE** 16
 whiskey bbq pulled pork, cavatappi pasta, cheddar pepper sauce, toasted breadcrumbs
- FISH & CHIPS** 14
 beer battered atlantic cod, french fries, coleslaw, lemon, tartar sauce
- GRILLED SALMON** 21
 6 oz, parmesan risotto, grilled asparagus, chardonnay beurre blanc

BURGERS

- ANGUS BURGER** 10
 half-pound angus beef burger, brioche bun
- BISON BURGER** 12
 half-pound bison burger, brioche bun
- BLACK BEAN BURGER** 11
 vegetarian black bean burger, brioche bun
- COWBOY BURGER** 13
 bison, pepper jack, avocado, onion ring, chipotle aioli
- FOSSIL BURGER** 12
 bacon, cheddar, pepper jack, fossil aioli
- MUSHROOM BURGER** 12
 sautéed mushrooms, swiss, caramelized onions
- SUNNY BURGER** 13
 bacon, cheddar, fried egg, avocado
- BLACK & BLEU BURGER** 12
 gorgonzola, black pepper, caramelized onions
- BARBEQUE BURGER** 13
 shredded pork, barbeque sauce, crispy onions, cheddar

- sides:** fries, onion rings, fossil chips, fruit cup, cottage cheese, coleslaw
substitutions: side salad or soup, vegetable medley 2

BURGER OPTIONS / ADD-ONS

Substitutions: bison, black bean burger, pretzel bun, gluten-free bun **2 each**

Add-ons: cheddar, provolone, swiss, pepper jack, peppers, caramelized onions, crispy onions, sautéed mushrooms, fossil aioli **.75 each**

bacon, barbeque pork, fried egg, avocado **1.50 each**



APPETIZERS

BLACKENED FISH TACOS	9
blackened atlantic cod, shredded cabbage, pico de gallo, chipotle sour cream	
CHICKEN WINGS	8
hot, whiskey bbq, sweet chili	
LOADED NACHOS	9
pork green chili, house chips, pinto beans, cheddar jack, pico de gallo, guacamole, sour cream	
add: chicken, 4; steak, 5	
QUESADILLA	6
cheddar jack, pico de gallo, chipotle sour cream	
add: chicken, 4; steak, 5	
CRISPY MOZZARELLA	8
marinara	
SPINACH ARTICHOKE DIP	8
pita chips, carrots, celery	
CHIPS & SALSA	4
house chips, salsa	
add: guacamole, 3	
FRIED CALAMARI	9
marinara, lemon	
BISON SLIDERS	10
bison, cheddar, arugula, tomato, red onion	
MARGHERITA FLATBREAD	7
naan flatbread, fresh mozzarella, tomatoes, basil leaves, extra virgin olive oil	

HAPPY HOUR

(DAILY 3PM-6PM)

COORS & COORS LIGHT	2.75
\$1 off all other drafts	
WELL DRINKS & SHOTS	5
HOUSE WINES	4
ALL APPETIZERS	6

PLEASE ALLOW US TO ADD A GRATUITY OF 20% TO PARTIES OF 6 OR MORE OR PARTIES WITH SPLIT CHECKS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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HAPPY HOUR

(DAILY 3–6PM)

COORS BANQUET & COORS LIGHT 2.75

WELLS 5

HOUSE WINES 4

CRAFT DRAFT BEERS \$1 OFF

APPETIZERS 6

Jim's Famous Fossil Blue Chips

Chili Cheese Fries

Chicken Wings (hot, BBQ, sweet chili)

Mozzarella Wheels

Spinach Artichoke Dip

Fried Calamari

Margherita Flatbread

Loaded Nachos

Cheese Quesadilla

(upcharges for protein add-on still apply)

STREET TACO TUESDAY 2.50

Carnitas, Steak, Chicken, Fish or

Veggie Tacos—corn tortilla, pico de gallo,

cilantro, onion, and choice of Carlos'

homemade salsas

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TURN MENU

ALL BEEF JUMBO HOT DOG	4
w/ fossil chips	5
BEER BRAT	5
w/ fossil chips	6
SMOKED TURKEY SANDWICH	5.50
wheat bread, swiss, lettuce, tomato	
w/ fossil chips	6.50
HICKORY SMOKED HAM & CHEESE	5.50
hickory ham, provolone, lettuce, greens, tomato, herb mayo	
w/ fossil chips	6.50
SOUTHWEST TURKEY WRAP	6.50
tomato, lettuce, onion, pepper jack, chipotle aioli	
HAM N' GREENS WRAP	6.50
pepper jack, lettuce, tomato, chipotle aioli	
BREAKFAST BURRITO (until 11a.m.)	5.50
eggs, potatoes, cheese, green chili	
CANDY BARS, GRANOLA BARS, CHIPS	2
FOSSIL TRAIL MIX	2.50
9oz serving of m&ms, nuts, pretzels, and other fun stuff	
CLIF ENERGY BARS	3

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WHITE WINE

SIMI, CHARDONNAY Sonoma County, CA	12/46
SONOMA CUTRER, CHARDONNAY Russian River, CA	14/54
GUENOC, CHARDONNAY North Coast, CA	8/30
ANDERRA, SAUVIGNON BLANC Maipo Valley, Chile	7/26
DUCK POND, PINOT GRIS Willamette, OR	8/30
LITTLE BLACK DRESS, PINOT GRIGIO California	8/30
STELLA, MOSCATO Sicilia, Italy	8/30

Ask your server about daily wine specials.
Join us for Happy Hour every day 3-6pm
and enjoy \$4 house wines.

RED WINE

GUENOC, CABERNET SAUVIGNON 8/30
California

GENESIS, CABERNET 12/46
Columbia Valley, WA

THE DREAMING TREE, "CRUSH" 11/42
North Coast, CA

**PEDRONCELLI, "MOTHER CLONE"
ZINFANDEL** 10/38
Dry Creek Valley, CA

THREE SAINTS, PINOT NOIR 10/38
Santa Maria Valley, CA

REX GOLIATH, PINOT NOIR 7/26
California

PUNTO FINAL, MALBEC 9/34
Mendoza, Argentina

STELLA, SANGIOVESE 8/30
Puglia, Italy

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and enjoy \$4 house wines.

COCKTAILS

- TITO'S BLOODY TEE TIME** 9
House bloody mix, olive, pepperoncini,
lime and pickle
w/ bacon 10
- HOUSE MIMOSA OR MAN-MOSA** 7/10
Finlandia Vodka, champagne and
orange juice
- HOLE IN ONE MARGARITA** 12
Don Julio Blanco, Gran Marnier, orange,
lime, mint
w/ Don Julio Reposado or Añejo 14/16
- THE DAILY HANSON** 7
Arnold Palmer and John Daly got nothing
on this modern twist. Deep Eddy Sweet Tea
Vodka, lemonade, and Sprite. Just ask John
at the pro shop!
- MILE HIGH TAI** 10
Bacardi & Bacardi 8, orgeat, fresh lime juice,
and mint make this a Mile High classic
- ROCKY MOUNTAIN MULE** 9
Barrel aged Old Forester, ginger beer,
fresh lime, Fee Brothers bitters
- GREY GOOSE MULE** 10
The original and yes it's served in a copper mug
- RUM PUNCH** 8
A fusion of Bacardi Rums from the family
distillery that changed the new world.
Pineapple, cranberry & orange juice
mixed in with fresh fruits
- CUCUMBER G&T** 10
Deliciously simple; muddled cucumber,
Hendrick's Gin and a sprig of basil

CLASSICS

- FASHIONABLY RYE** 11
Bulliet Rye, bourbon cherry, orange with Angostura bitters and cane sugar
- WOODFORD MANHATTAN** 14
House barrel aged Woodford Reserve, sweet vermouth, Woodford Cherry Bitters. Traditionally served up. Add rocks and soda to keep it cool on the course
- BIG SHOTS SANGRIA** 8
Made and chilled in house. Cherry, lime, orange, and lemon, served over ice with a splash of citrus soda for bubbles
- WILD BERRY MARTINI** 14
Finlandia Vodka, sweet vermouth, Blue Curacao, Peychauds bitters, blueberry and raspberry garnish
- COLFAX MARTINI** 12
Dirty in all the right ways. Olives everywhere, Finlandia Vodka, dry vermouth. Always shaken, never stirred
- LONDON DRY MARTINI** 13
Keeping it classic, chilled dry vermouth, Bombay Sapphire, stirred and served up
- LEMON DROP MARTINI** 12
Deep Eddy Lemon Vodka, sugared brim, shaken and served up