KID KRAZY $6.75
Housemade strawberry lemonade topped with Sprite

ROOT BEER FLOAT $6.75
Vanilla ice cream and root beer

CRIMSON PIN $6.75
Strawberry purée with orange and pineapple juices…
a real tropical treat!

TOMMYKNOCKER all natural soda $4
Root Beer
Orange Creme
Strawberry Creme
Almond Creme

CLASSIC and SPECIALTY SHAKES (GF) $6.75
Vanilla, Chocolate, or Strawberry

GRASSHOPPER (GF) $6.75
Mint chocolate chip ice cream, chocolate swirl whipped cream

CAKE BATTER $6.75
Just like mom used to make!

BLACK & WHITE $6.75
Vanilla ice cream, chocolate sauce, Oreo cookies

BANA-BUTTER (GF, CN) $6.75
Caramelized banana, peanut butter ice cream

SHAVED ICE (GF) $5
Strawberry, Coconut, Blue Raspberry

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SINGAPORE SLING
This famous tropical sling is full of flavor to quench your thirst! Colorado gin, Hibiscus, fresh lemon and pineapple juices.

BASIL BOURBON LEMONADE
Bourbon, Grand Marnier, fresh lemon juice, and muddled basil really brings out the flavors in this complex whiskey drink.

MANGORITA
Reposado tequila and Grand Marnier mixed with fresh mango purée, agave and lime juice. Simply delicious!

HARVEST OLD FASHIONED
Muddled grapes and Buffalo Trace topped with a splash of soda.

PLAY SPARKLER
The bubbles of Cava and a splash of Hibiscus make this delightful!

THE BRIGHT VIOLET
Lemon vodka, Crème de Violet, and Cava combine with enough tart to balance the sweet.

7-10 CURE
Trick your mind into thinking the bowling lanes are on a beach with this tropical blend of coconut, juices and rums.

PLAY COSMOPOLITAN
Absolut Citron, Cointreau, cranberry, and lime juice.

CHAI WHITE RUSSIAN
Vanilla vodka, Kahlua and chai tea over ice or hot!

THYME TO PLAY
A simple yet elegant martini featuring Bombay, thyme, and lemon.

SHAKES

ORANGESICLE (GF)
Mandarin vodka, Grand Marnier, vanilla ice cream orange juice.

FROZEN IRISHMAN (GF)
Whiskey, Bailey’s Irish Cream, chocolate ice cream.

S’MORES
Frangelico, whiskey, chocolate ice cream, graham cracker marshmallows.

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<table>
<thead>
<tr>
<th>SPIRITS AT PLAY</th>
</tr>
</thead>
</table>

**VODKA**
- Absolut Vanilla $9.50
- Absolut Mandarin $9.50
- Absolut Citron $9.50
- Tito's $10.25
- Ketel One $11
- Ketel Citron $11
- Grey Goose $12.50
- Chopin $13
- Belvedere $14

**RUM**
- Goslings $9
- Malibu $9
- Bacardi Superior $9.50
- Cruzan *Ask for available flavors* $9.50
- Bacardi Limon $9.50
- Captain Morgan $9.50
- Mount Gay $10.25
- Ron Zacapa $13.50

**GIN**
- Cap Rock Gin $10.25
- Bombay Sapphire $10.25
- Tanqueray 10 $12.50
- Hendricks $13

**WHISKEY/BOURBON**
- Canadian Club $9.50
- Jameson $10
- Jack Daniel's $10
- Buffalo Trace $10.25
- Bulleit Bourbon $10.50
- Bulleit Rye Whiskey $11
- Crown Royal $11.50
- Knob Creek $13
- 291 Bourbon $13
- Peach Street Colorado Straight Bourbon $17.50

**TEQUILA**
- Sauza Gold $9
- Gran Centenario Plata $10.25
- Patron Silver $14.25
- Don Julio Silver $16
- Patron Anejo $17.25
- Don Julio Anejo $18
- Don Julio 1942 $32

**SCOTCH**
- Dewar's $10.25
- Johnny Walker Black $14.50
- Macallan 12 $18.75
- Talisker 10 $24
- Oban 14 $24
- Lagavulin 16 $28.50

**CORDIALS**
- Midori $9.50
- Baileys $10.25
- Kahlua $10.25
- Jägermeister $10.25
- Frangelico $10.50
- Chambord $10.50
- Sambuca $11.25
- Campari $11.50

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BEERS AT PLAY

DRAFT BEER $8
We proudly serve a rotating selection of Colorado Microbrews. Ask your server for selections.

DOMESTIC BOTTLES $7
Bud Light
Coors Light
Michelob Ultra
Miller Lite

BEER FLIGHT $8
Tasting selection of 3 draft beers

PREMIUM BOTTLES $8
Bristol Laughing Lab Scottish Ale
O’Dell IPA
New Belgium Fat Tire Amber Ale
Lagunitas Lil Sumpin’ Ale
Stone Delicious IPA
Stella Artois

LOCAL CANS $8
Red Leg Howitzer Amber
Red Leg Devil Dog Stout
Stem Off Dry Cider
Pikes Peak Elephant Rock IPA

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## SPARKLING & ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Da Luca, Prosecco, Italy</td>
<td>$13.50</td>
</tr>
<tr>
<td>Le Colture, Prosecco, Treviso, Italy</td>
<td>$50</td>
</tr>
<tr>
<td>Veuve Clicquot “Yellow Label” Brut NV</td>
<td>$108</td>
</tr>
<tr>
<td>Whispering Angel, Rosé, Cotes-de-Provence, France</td>
<td>$14/58</td>
</tr>
</tbody>
</table>

## WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fantinel, Pinot Grigio, Italy</td>
<td>$11/44</td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio, Valadige, Italy</td>
<td>$79</td>
</tr>
<tr>
<td>Dr. Loosen “Dr L,” Riesling, Mosel, Germany</td>
<td>$48</td>
</tr>
<tr>
<td>Kim Crawford, Sauvignon Blanc</td>
<td>$12/51</td>
</tr>
<tr>
<td>Cakebread Cellars, Sauvignon Blanc</td>
<td>$60</td>
</tr>
<tr>
<td>La Crema, Chardonnay, Monterey, California</td>
<td>$13/58</td>
</tr>
<tr>
<td>Santa Barbara Winery, Chardonnay</td>
<td>$56</td>
</tr>
<tr>
<td>Far Niente, Chardonnay</td>
<td>$120</td>
</tr>
</tbody>
</table>

## RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meiomi, Pinot Noir, Sonoma, California</td>
<td>$56</td>
</tr>
<tr>
<td>Erath, Pinot Noir, Willamette Valley, Oregon</td>
<td>$14/56</td>
</tr>
<tr>
<td>Susana Balbo “Signature,” Malbec</td>
<td>$68</td>
</tr>
<tr>
<td>R. Collection, Merlot, By Raymond, California</td>
<td>$11/48</td>
</tr>
<tr>
<td>Rodney Strong, Merlot</td>
<td>$48</td>
</tr>
<tr>
<td>Sonoma County, California</td>
<td>$48</td>
</tr>
<tr>
<td>Duckhorn, Merlot, Napa Valley, California</td>
<td>$115</td>
</tr>
<tr>
<td>Z. Alexander Brown, “Uncaged”</td>
<td>$15/60</td>
</tr>
<tr>
<td>Jordan, Cabernet Sauvignon</td>
<td>$99</td>
</tr>
<tr>
<td>Caymus, Cabernet Sauvignon</td>
<td>$160</td>
</tr>
</tbody>
</table>

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## S N A C K S

### WINGS
- **Mild Soy Garlic (DF)** $12
- **Medium Franks Red Hot (DF)** $12
- **Hot Honey Sriracha and Sesame (DF)** $12

### POPCORN
- **Truffle Parmesan (GF)** $5
- **Cheddar and Garlic (GF)** $5

### PLAY NACHOS
- **House Made Pueblo Green Chile & Cheddar Cheese Sauce, Guacamole, Pico de Gallo Sour Cream, Raquelitas Black Bean Tortillas** $10
- **Add grilled chicken** $6  **Add grilled shrimp** $12

### GARLIC PARMESAN FRENCH FRIES $7

### RHODE ISLAND STYLE CALAMARI
- Pickled Banana Peppers & Jalapeños, Red Chili Flakes, Olive Oil, Lime, Crunchy Bread $13

### GRILLED CHICKEN QUESADILLA
- Monterey Jack, Green Chilies, Pico De Gallo, Sour Cream, Guacamole $12

### VIDALIA ONION RINGS
- BBQ Spice, Dill Pickles Red Onion, BBQ Sauce $9

### SMOTHERED TATER TOTS
- Cheese Curds & Brown Gravy Caramelized Red Onions, Hickory Smoked Bacon, Scallions & House Made Sausage $12

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SALADS & WOOD FIRED PIZZA

SALAD BOWLS

THE COBB
Grilled Chicken Breast, Tomatoes, Bacon, Farm Eggs, Avocado, Romaine and Iceberg
Maytag Blue Cheese, Old Derby Dressing (GF) $14

THE CAESAR
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing $13
Add grilled chicken $6  Add grilled shrimp $12

THE SPINACH
Baby Spinach, Crispy Pancetta, Haystack Mountain Goat Cheese
Button Mushrooms, Spiced Pecans, Dijon Dressing (CN, GF) $14
Add grilled chicken $6  Add grilled shrimp $12

WOOD FIRED OVEN PIZZAS

PEPPERONI & CHEESE
New York Style $14

MARGHERITA
Tomato Sauce, Basil, Mozzarella $13

WILD MUSHROOM
Italian Taleggio Cheese, Thyme, Olive Oil $15

MEAT LOVERS
Italian Sausage, Pepperoni, Ham, Mozzarella, Tomato Sauce $16

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PLAY BURGERS ‘Like no other burger’

Our house blend beef with secret spices, cooked on the griddle with butter, and served with french fries.

PLAY FAVORITES

THE ALL AMERICAN
American Cheese, Crispy Bacon, Lettuce, Tomato, Onion, House Sauce $14

THE MUSHROOM SWISS
Cognac Glazed Mushrooms, Caramelized Onions, Swiss Cheese, Dijonnaise $14

THE SPENCER
Smoked Cheddar, Crispy Bacon, Onion Rings, Lettuce, BBQ Sauce $16

THE CALIFORNIA
Provolone, Avocado, Tomato, Cucumber, Sprouts, Pesto Aioli $16

THE TERIYAKI CHICKEN
Grilled Chicken Breast, Grilled Pineapple, Swiss, Lettuce, Tomato, Sriracha Mayo $15

DOUBLE DOWN
Add a second beef patty $4

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BUILD YOUR OWN BURGER

Our house blend beef with secret spices, cooked on the griddle with butter, and served with french fries.

All burgers include Lettuce, Tomato, Onion, Dill Pickle

PICK YOUR PATTY $12
Angus Beef, Black Bean, Chicken Breast, Hot Dog

ADD CHEESE $1
Cheddar, American, Swiss, Provolone, Maytag Blue, Pepper Jack, Brie

ADD TOPPINGS $1
Grilled Onions, Sautéed Mushrooms, Pickled Jalapeño, Sauteed Baby Spinach
Avocado, Cucumber, Grilled Pineapple, Bacon

ADD SOME SAUCE $1
Mayonnaise, Whole Grain Beer Mustard, Smoked Tomato Ketchup
BBQ Sauce, Pesto Aioli, Sriracha Aioli

ADDITIONAL TOPPINGS $2
Fried Egg, Meatballs, Italian Sausage

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# Sundaes & Sweets

## Sundaes

<table>
<thead>
<tr>
<th>Sundae Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberry Shortcake Sundae</strong></td>
<td>Vanilla Ice Cream, Strawberry Ice Cream, Strawberry Compote, Shortbread Cookies, Whipped Cream, Strawberry Meringue Sticks</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Mint Chip Sundae</strong></td>
<td>Mint Chip, Chocolate Ice Cream, Mint Chocolate Cookies, Whipped Cream, Chocolate Sauce</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Banana Split</strong></td>
<td>Chocolate, Vanilla, and Strawberry Ice Cream, Chocolate &amp; Caramel Sauces, Peanuts</td>
<td>$12</td>
</tr>
</tbody>
</table>

## Dessert

<table>
<thead>
<tr>
<th>Dessert Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ice Cream Sandwich Trio</strong></td>
<td>Chocolate Chip Cookies, Vanilla Ice Cream</td>
<td>$10</td>
</tr>
<tr>
<td><strong>Funnel Cake Fries</strong></td>
<td>Fried Cake Batter, Powdered Sugar, Dulcey Caramel Sauce, Strawberry Sauce</td>
<td>$10</td>
</tr>
<tr>
<td><strong>Confetti Cupcakes</strong></td>
<td>Vanilla Cupcakes with Sprinkles, Buttercream Topping, Rainbow Sprinkles</td>
<td>$10</td>
</tr>
<tr>
<td><strong>S'mores Rice Krispie Treats</strong></td>
<td>Rice Krispies, Toasted Marshmallow, Chopped Chocolate, Crushed Graham Cracker</td>
<td>$10</td>
</tr>
</tbody>
</table>

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