

GENESEE PUB AND BBQ

25948 GENESEE TRAIL RD. (720)242-9803



APPETIZERS



BURNT ENDS	\$17
(PORK BELLY OR BRISKET)	\$15
QUESADILLA	\$15
RIB SAMPLER	\$19
STEAK TIPS*	\$13
STUFFED BAKER	\$13
POTATO SKINS	\$14
SLIDER SAMPLER	\$13
LOBSTER SLIDER	\$11
FRIED CAULIFLOWER	\$16
JUMBO SHRIMP	
(DRUNK & ANGRY, COCKTAIL, NEW ORLEANS STYLE, OR BBQ)	
SMOKEHOUSE NACHOS	
FULL- \$21 HALF- \$15	
CHICKEN TENDERS	
4- \$13 6- \$17 8- \$20	
SMOKED CHICKEN WINGS	
6- \$11 8- \$14 12- \$17	

SOUPS & SALADS

THE ABC'S	\$17
Mixed greens, artichoke, avocado, beets, blueberries, cucumber, and tart cherries	
COBB	\$17
Mixed greens, tomato, avocado, fresh bacon, blue cheese, egg, and pulled chicken	
STRAWBERRY GOAT CHEESE	\$17
Mixed greens, pickled red onion, candied walnut, mandarin orange, crumbled goat cheese, and fresh strawberry	
STUFFED AVOCADO	\$17
Mixed greens, pickled red onion, tomato, fresh cucumber, and half an avocado with choice of protein	
SUPERFOOD	\$15
Mixed greens, pumpkin seeds, raisins, and blueberries	
SEAFARER'S SALAD	\$24
2oz lobster, smoked salmon, 2 shrimp on a bed of mixed greens, tomato, cucumber & pickled onion	
HOUSE	\$10
Mixed greens, pickled red onion, tomato, and fresh cucumber	
ADD BLUE CHEESE OR GOAT CHEESE	\$1
ADD 4OZ SMOKED SALMON	\$9
ADD TWO SHRIMP	\$8
ADD 4OZ SMOKED BBQ (Prices listed under BBQ)	
DRESSINGS: RANCH, BLUE CHEESE, BALSAMIC, 1000 ISLAND, CHAMPAGNE LEMON VINEGERETTE, STRAWBERRY VINEGERETTE	
CLAM CHOWDER, SEAFOOD GUMBO CUP-	\$8
PORK GREEN CHILI	BOWL-\$15

SIDES & XTRAS

COLESLAW	BAKED BEAN	POTATO SALAD
4OZ- \$3.5	8OZ- \$6	16OZ- \$11 32OZ- \$17
FRESH CUT FRIES, SWEET POTATO FRIES		
WAFFLE FRIES, ONION RINGS, TEXAS TOAST		
SMALL- \$3.5	LARGE- \$6	
MAC & CHEESE, GREEN BEANS		
4OZ- \$4	8OZ- \$7	16OZ- \$13 32OZ- \$19
BAKED POTATO	\$4	
SOUR CREAM, BUTTER, CHEESE- \$.25 BACON- \$1		
SALAD	VEGGIE OF THE DAY	\$4
FRIED PICKLES, FRIED OKRA		
SMALL- \$4	LARGE- \$7	
TOASTED BUN, TORTILLA, SLIDER BUN	\$1	
2OZ GREEN CHILI, 2OZ GUACAMOLE	\$2	
GF BUN, AVOCADO, BACON	\$2	

FRESH SEAFOOD

LOBSTER ROLL	\$38
Fresh lobster meat in light mayo with lettuce and tomato served on a craft hoagie roll	
FISH & CHIPS	\$21
Fresh wild-caught cod, lightly battered and served with fresh cut fries and homemade tartar sauce	
BROILED COD	\$21
Fresh wild caught-cod, perfectly broiled with lemon pepper and served with homemade tartar sauce	
FISHERMAN'S PLATTER	\$29
Four jumbo shrimp, four fresh oysters, and a cod filet either broiled, or lightly battered and fried	
HONEY SMOKED SALMON	\$21
8oz of smoked honey glazed-lemon pepper salmon	

SLOW SMOKED BBQ

BRISKET	1/4LB- \$10	1/2LB- \$18	1LB- \$32
PULLED PORK	1/4LB- \$8	1/2LB- \$14	1LB- \$26
PULLED CHICKEN	1/4LB- \$8	1/2LB- \$14	1LB- \$26
TURKEY BREAST	1/4LB- \$9	1/2LB- \$16	1LB- \$30
ITALIAN SAUSAGE & KIELBASA SAUSAGE	1/4LB- \$8	1/2LB- \$14	1LB- \$26
BABY BACK RIBS & ST. LOUIS RIBS	1/4- \$10	1/2- \$18	FULL- \$34
CHICKEN	1/4- \$10	1/2- \$16	WHOLE- \$25
ULTIMATE SAMPLER	\$210		
Bring your appetites! NO SUBSTITUTIONS ALLOWED... 1/2lb of Burnt Ends, Brisket, Pulled Pork, Chicken, Turkey Breast, Italian Sausage & Kielbasa Sausage 1/2 rack of Baby Back & St. Louis Ribs, 8 Chicken Tenders, 12 Smoke Wings served with 8 pieces of Texas Toast, A House Salad & 16oz of Coleslaw, Potato Salad, Baked Beans, Mac & Cheese. Feeds 8-12 Very Hungry People			
FULL SAMPLER	\$106		
Full rack of ribs -1/2lb of brisket, pork, turkey, chicken, 1/4lb Italian and Kielbasa sausage, served with 16oz of baked beans, mac & cheese, coleslaw, and potato salad. Feeds 6-8 hungry people! NO SUBSTITUTIONS			
1/2 SAMPLER	\$64		
1/2 rack of ribs -1/4lb of brisket, pork, turkey, chicken, & Kielbasa sausage served with 8oz of baked beans, mac & cheese, coleslaw, and potato salad. Feeds 4 hungry people! NO SUBSTITUTIONS			

PUB BURGER BUILDER

ANGUS CHUCK*	\$12
PLANT BASED VEGGIE	\$11
BISON*	ALL BURGERS ARE SERVED WITH \$16
CHEESE \$1	LETTUCE, TOMATO, PICKLE, & ONION
CHEDDAR, AMERICAN, SWISS, PROVOLONE, BLUE CHEESE, PEPPER JACK, GOAT CHEESE	
BACON	\$2
AVOCADO	\$2
2 ONION RINGS	\$1.5
JALEPENO	\$1
2OZ GREEN CHILI	\$2
FRIED EGG*	\$2
SAUTEED ONION	\$1
GLUTEN FREE BUN	\$2
GUACAMOLE	\$2

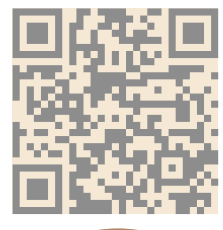
*THESE ITEMS MAY SERVED RAW OR UNDERCOOKED CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR FISH MAY INCREASE RISK OF FOOD BORN ILLNESS

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PUB CLUB	\$19
Smoked prime rib & turkey breast with bacon, lettuce, tomato, mayo, mustard, swiss, and provolone cheese served on freshly made sourdough bread	
GREEN MONSTER	\$14
Our signature pork sandwich made with pulled pork, green chili, melted cheddar jack cheese, and fresh guacamole served on a toasted bun	
BRISKET BOMB	\$15
Smoked brisket sandwich made with melted cheddar jack cheese, and two onion rings served on a toasted bun	
PRIME RIB DIPPER	\$25
Smoked prime rib served over melted provolone on a craft hoagie roll with au jus	
SMOKEHOUSE REUBEN	\$16
Smoked corned beef with melted swiss, sauerkraut and thousand island served on marble rye	
TBA	\$15
Smoked turkey breast with avocado and bacon served on a toasted bun	
PEPPER JACK CLUCKER	\$15
Grilled chicken breast with pepper jack cheese, BBQ sauce & pickles served on a toasted bun	
BUFFALO CHICKEN WRAP	\$14
Two chicken tenders tossed in buffalo sauce with cheddar jack cheese, lettuce, tomato, and red onion wrapped in a flour tortilla	
SMOKED PHILLY	\$15
Your choice of pork, chicken, turkey or brisket mixed with sautéed onions, tri bell peppers, and melted cheese served on craft hoagie roll	
PUB PO BOY	\$18
Your choice of fried oysters, fried shrimp, or New Orleans style shrimp with coleslaw, tomato, and po boy sauce served on a craft hoagie roll	
SMOKEHOUSE CUBANO	\$15
Pulled pork and pork belly with mayo, mustard, dill pickle chips, and melted swiss served on fresh sourdough bread	
FRIED CHICKEN SANDWICH	\$13
Fried chicken breast with lettuce, tomato, dill pickle chips, and red onion served on a toasted bun	
FRIED COD SANDWICH	\$15
Fresh beer battered cod with lettuce, tomato, dill pickle chips, and red onion served on a toasted bun	
TUNA MELT	\$12
Albacore tuna mixed with mayo, mustard, dill pickle, and red onion served open face on toasted sourdough bread with melted pepperjack cheese	
BBQ JACKFRUIT SANDWICH	\$12
5oz portion of BBQ jackfruit served on toasted bun	
MAC & CHEESE	\$17
A bowl of our homemade mac & cheese with your choice of pulled pork, brisket, chicken or turkey	
BUFFALO CHICKEN MAC ATTACK	\$18
A bowl of our homemade mac & cheese topped with 2 buffalo style chicken tenders	
MATTY'S MAC & CHEESE	\$18
A bowl of our homemade mac & cheese topped with 4oz of Green Chili and 4 hand picked burnt ends	
CHIMICHANGA	\$18
Your choice of smoked meat with sautéed tri bell pepper and onion, wrapped in a deep fried tortilla and smothered with pork green chili and melted cheddar jack cheese. Served with sides of sour cream, guacomole, and diced tomato	
THE BURRITO	\$18
Your choice of smoked meat with black beans, bell peppers, mothered with pork green chili, cheddar jack cheese. Served with sides of sour cream, guacomole, and diced tomato	
THE TENDER RANCHERO	\$16
Two chicken tenders sauteed with bacon, onions, peppers and pepper jack cheese served with ranch dressing on a craft hoagie	
SMOKED MEAT SANDWICH	\$12
5oz portion of any of our BBQ meats served on a freshly made bun	
RIBEYE	\$27
12oz Fresh cut USDA prime ribeye cooked to order	



GENESSEE PUB AND BBQ



WINE CELLAR

RED WINE

CABERNET	GLASS	BOTTLE
SIMPLY...- WASHINGTON 2018	\$8	\$24
FRANCIS COPPOLA- CAL. 2021	\$11	\$30
EMBROIDERY- CAL. 2022	\$14	\$42

MALBEC	GLASS	BOTTLE
MAS- MENDOZA - ARGENTINA 2017	\$9	\$27
PINOT NOIR		
BLISS- CALIFORNIA	\$13	\$36
ROSE	\$9	\$27
ZAZA		

WHITE WINE

CHARDONNAY	GLASS	BOTTLE
RAYWOOD- CALIFORNIA 2021	\$8	\$24
DAOU- CALIFORNIA 2021	\$12	\$36

PINOT GRIGIO	GLASS	BOTTLE
ALVERDI- ITALY 2022	\$8	\$24
SAUVIGNON BLANC		
THE HOROLOGIST- MARLBOROUGH 2022	\$11	\$33
CHAMPAGNE		
OPERA PRIMA BRUT-	\$7	\$21

LOCAL DRAFT BEER

JUICY IPA BOOTSTRAP 6.2% ABV	\$8
RASPBERRY BLONDE 4 NOSES 6.5% ABV	\$8
COORS LIGHT COORS 4.2% ABV	\$6
LAGER TIVOLI 4.3% ABV	\$6
IRISH RED BROKEN COMPASS 6.2% ABV	\$7
PILSNER WIBBY HOME TEAM 5.5% ABV	\$7
THE REAPER MIX OF THE RASPBERRY & HAZY	\$8
BLUE MOON COORS 5.4% ABV	\$7
BEER FLIGHT YOUR CHOICE OF ANY 4 OF OUR DRAFT BEERS	\$15

BOTTLES & CANS

COORS LIGHT	\$6
COORS BANQUET	\$6
BUDWEISER	\$5
BUD LIGHT	\$5
MODELO	\$6
PACIFICO	\$6
ODELL IPA (CAN)	\$7
VOODOO RANGER	\$7
FAT TIRE	\$6
STELLA	\$6
BLUE MOON	\$6
GUINNESS	\$7
PBR	\$4
HEINEKEN ZERO	\$5
GF HOLIDAILY BLONDE ALE	\$8
WHITE CLAW & NUTRL	\$7
ASSORTED FLAVORS	

OPERATING HOURS

MONDAY-THURSDAY	11AM-9PM
FRIDAY-	11AM-10PM
SATURDAY-	10AM-10PM
SUNDAY	10AM-8PM
SATURDAY & SUNDAY BRUNCH-	10AM-2PM

2025 SEAFOOD BOIL DATES

- MAY 31 -
- JULY 12, AUGUST 16 -
- SEPTEMBER 13-

DESSERTS

HOMEMADE WHITE CHOCOLATE BLUEBERRY BREAD PUDDING-	\$12
HOMEMADE STRAWBERRY SHORTCAKE-	\$11

SPECIALTY COCKTAILS

SKINNY ENOUGH MARGARITA	\$11
Fresh squeezed lemon, lime, and orange with a dash of organic blue agave, with house silver tequila and triple sec	
GOGOJO MARTINI	\$13
An espresso martini with Kyoto drip cold brew, Baileys, Kalua, and Red Rocks Vodka served up with a Cocoa rim	
CASALOMA	\$13
Casamigos silver tequila, grapefruit juice, agave, soda water with a tajin rim.	
ESCALADE MARGARITA	\$17
Cristalino reposado silver tequila, Grand Marnier, shaken with our homemade sweet and sour mix, served in a 16oz glass	
LEMONDROP MARTINI	\$13
Red Rocks Vodka, fresh squeezed lemon juice, and agave served up with a sugar rim and lemon twist	
SAGGY BOTTOM BOY OLD FASHION	\$13
Sagamore Rye Whiskey, Muddled orange, bourdeaux cherry, and bitters, shaken and served on the rocks	
PINAPALOOZA	\$14
Malibu, Barcardi silver, Amaretto, pineapple, RumChata coco cream shaken and served up with roasted coconut and smoked pineapple	
ROYAL FLUSH APPLLETINI	\$13
Crown Royal Apple, apple pucker liqueur, apple juice, cranberry juice, with agave shaken and served with smoked apple slices	
PB & J	\$12
Screwball whiskey, blackberry liquor, served on the rocks served with a crustable	
TRUNCH BOWL	\$13
Whipped cream vodka, Chocolate Baileys, Amaretto & Cream served with a chocolate rim and whipped cream	
KIE LIME PIE MARTINI	\$13
Whipped cream vodka, fresh squeezed lime, & Cream served with smoked coconut topping	
BUDDHA CUP	\$13
Screwball whiskey, Creme de Cacao, & Baileys Chocolate Cream, served with Reece's crumbles and Chocolate sauce	

N/A DRINKS

SOFT DRINKS	\$3
COKE, DIET COKE, SPRITE, GINGER ALE, DR. PEPPER, ROOT BEER, LEMONADE SWEET TEA, ICE TEA, MILK	
JUICE	\$3.5
CRANBERRY, PINEAPPLE, TOMATO, GRAPEFRUIT, ORANGE, APPLE	
HOT TEA	\$3
PEPPERMINT, ENGLISH BREAKFAST, GREEN, CHAMOMILE, EARL GREY, CHAI SPICE	
HOT CHOCOLATE	\$5

SPIRITS

VODKA			
KETEL ONE-	\$8	GREY GOOSE-	\$9
TITOS-	\$8	DEEP EDDY-	\$8
		RED ROCKS-	\$7
TEQUILA			
PATRÓN-	\$9, 11, 13	ESPOLÓN-	\$8
DON JULIO	\$11, 12, 14	CRISTALINO REPO-	\$13
CASAMIGOS-	\$12, 14, 16		
GIN			
TANQUERAY-	\$7	HENDRIX-	\$9
BOMBAY-	\$8	BEEFEATER-	\$7
RUM			
BACARDI GOLD-	\$8	CAPTAIN MORGAN-	\$8
BACARDI-	\$8	MYERS DARK-	\$7
MALIBU-	\$8		
WHISKEY/ BOURBON			
JIM BEAM-	\$7	TIN CUP & TIN CUP RYE-	\$8
JACK DANIELS-	\$8	STRANAHANS-	\$10
JAMESON-	\$8	BULLEIT-	\$9
MAKERS MARK-	\$9	BULLEIT RYE	\$9
CROWN ROYAL-	\$11	RED BREAST 12YR-	\$16
KNOB CREEK-	\$10	WOODFORD RSV-	\$11
GREEN SPOT-	\$16	SAGAMORE RYE-	\$8
CROWN FLAVORS-	\$10	JACK FIRE-	\$7

SCOTCH

JOHNNY WALKER	MACALLAN 12-	\$14	
RED-	\$8		
BLACK-	\$10	DEWARS WHITE-	\$7

SPECIALTY POURS

ROCKS-	\$2	MARGARITA-	\$3
NEAT-	\$2	BLOODY MARY-	\$2
MARTINI-	\$5	OLD FASHION-	\$3
MULE-	\$3	MANHATTAN-	\$3

HAPPY HOUR
\$1 OFF ALL
DRAFT BEER,
WINE BY THE GLASS,
SPECIALTY COCKTAILS,
AND APPETIZERS
MONDAY-FRIDAY 3-6PM