

## BEVERAGES – HOT AND COLD

<b>Fresh Brewed Coffee (Refillable, Regular or Decaf) . \$2.50</b>	<b>Fruit Coolers with a splash of club soda..... \$2.75</b> <i>(Raspberry, Strawberry, Peach, Watermelon, or Piña Colada)</i>
<b>Herbal Teas ..... \$2.25</b> <i>(Lemon Zinger, Red Zinger, Peppermint, Apple, Cinnamon, Mandarin Orange or Green)</i>	<b>Milk (2% or Whole)..... \$1.95</b>
<b>Hot Chocolate (with lots of whipped cream!) ..... \$2.50</b>	<b>Chocolate Milk (2% or Whole) ..... \$2.25</b>
<b>Hot Apple Cider (served with a cinnamon stick) ..... \$2.50</b>	<b>Floats..... \$3.95</b>
<b>Brewed Iced Tea..... \$1.95</b>	<b>Milk Shakes (made the old-fashioned way!)..... \$4.95</b> <i>(Strawberry, Chocolate, Peach, Raspberry or Vanilla)</i>
<b>All the Juices .....Small \$1.95 Large \$2.55</b> <i>(Orange, Pink Grapefruit, Apple, Cranberry or Tomato)</i>	<b>All the Sodas (Refillable) ..... \$1.99</b> <i>(Coke, Diet Coke, Lemon-Lime, Root Beer, Orange Fanta)</i>



**JOIN MollyB'S COFFEE CLUB** (Ask your server for details)

## SPIRITS AND LIQUEURS

*The MollyB Bar Room stocks a full premium bar. Just let us know your favorite mixed drinks! Prices range from Highballs at \$6.00 to Cordials at \$7.00. To be served alcohol you must be at least 21 years of age with a valid ID.*

### OUR WELL

Bacardi Rum, Captain Morgan, Cuervo Gold Tequila, Johnny Walker Red, Meyers Dark and Light Rum, Seagram's V.O., Canadian Rye, Smirnoff Vodka, Tanqueray Gin, Wild Turkey Bourbon, Jim Beam Bourbon

### OUR TOP SHELF

Absolute Vodka, Grey Goose Vodka, Stolichnaya Vodka, Hennessy Vodka, Bombay Sapphire Gin, Beefeater Gin, Chivas Regal Scotch, Macallan Scotch, Famous Grouse Scotch, Glenlivet Scotch, Jameson Irish Whiskey, Crown Royal Whiskey, Daniels Tennessee Whiskey, Wild Turkey Bourbon, Makers Mark Bourbon, Drambuie, Frangelico, Goldschläger, Grand Marnier, Hazelnut Liqueur, Cointreau, Irish Cream, Patron Tequila

### BOTTLED BEERS

**DOMESTIC ..... \$3.50**  
*Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Lite, Budweiser, Michelob Ultra*

**MICROBREWS ..... \$4.50**  
*Estes Park Brewery Raspberry Wheat, Estes Park Brewery Stinger, Estes Park Brewery Gold, New Belgium Fat Tire Amber, O'Dell's 90 Shillings, O'Dell's East-Street Wheat, Sierra Nevada, Blue Moon*

**SPECIAL IMPORTS & DOMESTICS ..... \$4.75**  
*Beck's, Pilsner Urquell, Samuel Adams, Corona, Heineken, Killan's Red Ale, Guinness Stout, Beck Non-alcoholic Beer*

### HOUSE WINES

**C. K. Mondav**

Glass: \$5.50 1/2 Litre: \$13.50 1 Litre: \$24.00

**Chardonnay:** Forward apple and pear fruit flavors married to subtle oak tones.

**Zinfandel:** Summer fruit flavors of raspberries, watermelon and cherries.

**Merlot:** Deep garnet in color with flavors of blackberry, plum and ripe cherries.

### WHITE WINES

**Concannon Pinot Grigio Glass: .....\$7.50 Bottle: \$30.00**  
*Ripe, balanced and crisp with aromas of citrus and melon, this Burgundian-style Pinot Gris is finely structured with floral notes of vibrant peach.*

**Hess Select Chardonnay ..... Glass:\$6.50 Bottle: \$27.00**  
*Elegant, fresh, tropical fruit aromas with vivid melon, pear and hints of tasty oak.*

**J. Johannesburg Riesling ..... Glass: \$6.50 Bottle: \$27.00**  
*Aromas of peach, pear and honey blended with flavors of apricots and tropical fruits.*

### RED WINES

**Concannon Merlot ..... Glass: \$6.50 Bottle: \$25.00**  
*A brilliant, bright red/magenta in color and medium-bodied. Ripe cherry with fresh aromas.*

**Mezzacorona Cabernet Sauvignon ..... Glass: \$6.95 Bottle: \$28.00**  
*Ruby red in color. This elegant wine from Italy is fragrant and herbaceous with an intense bouquet. It is well-balanced with a delicious, mild, fruity flavor, slightly tannic.*

**Menage a Trois Rouge ..... Glass: \$6.95 Bottle: \$28.00**  
*Fabulous blend of Cabernet, Merlot and Zinfandel display a rich fruit-forward blend with soft spice.*



**Estes Park's "Creative Eatery" Since 1985**

200 Moraine Avenue  
Estes Park, CO 80517  
970-586-2766  
estesparkmollyb.com

**Hubi Felden, Executive Chef**  
**Sabir Shrestha, Executive Chef**

*We LOVE to  
Serve You!  
Comments  
Welcome*

## LUNCH AND DINNER MENU

Every Day: 11:00 am to 9:00 pm (Winter Hours subject to change)

We are happy to work with groups in the Estes Park community, and surrounding areas, on sustainable and on-going projects. We would be pleased to discuss your needs, whether they be held in our private room, or remotely. Catered events are nearly limitless and include Private Parties, Birthday Celebrations, Weddings, Rehearsals, Family Reunions, Private Home Catering and Specialty Parties by Design.

All catered events, even Breakfast, include a home-made dessert, and a take-home menu as a remembrance of a wonderful event.

We encourage you to customize your party meals. We look forward to discussing all of your needs, ideas and possibilities! After all, this is your lunch and dinner experience – how best may we serve you?

**BE SURE TO ASK YOUR SERVER ABOUT OUR DAILY SPECIALS.**  
If you need separate checks, please advise your server before ordering.

An 18% gratuity will be added for parties of 6 or more.

*We will cook any food to order, but please be advised that the consumption of undercooked foods can cause illness.*

**"STRESSED" spelled backwards is "DESSERTS"**  
**ESTES STRONG...We are here for you!**

## APPETIZERS

- Nachos Grande** ..... \$8.95  
*A bed of corn chips smothered in smoky chili covered with melted cheddar cheese, salsa and a dollop of sour cream.*  
**Add guacamole for \$2.50.**
- Red Chili** ..... \$5.95  
*A medium-spicy bowl of our smoked chipotle, ground beef and bean chili. Served with a side of corn chips.*
- Chilled Jumbo Shrimp Cocktail** ..... \$8.95  
*Served with our lime and horseradish cocktail sauce.*
- Rocky Mountain Oysters** ..... \$7.95  
*Favorite of Colorado, served with a tangy chutney.*

- Rib Tips** ..... \$7.95  
*Lightly-barbecued, with homemade coleslaw.*
- Basket of Tortilla Chips** ..... \$4.95  
*Served with Salsa. Add Guacamole \$2.50.*
- Chicken Wings** ..... \$8.95  
*Fresh wings with your choice of sauce: Barbecue, Buffalo or Teriyaki. Served with blue cheese dressing.*
- Mozzarella Sticks** ..... \$6.95  
*Served with homemade Marinara Sauce.*
- Jalapeño Poppers** ..... \$6.95  
*Stuffed with our own cream cheese mix and served with chipotle sauce.*

## SALADS & SOUPS

- Greek Salad** ..... \$7.95  
*Romaine lettuce topped with olives, tomatoes, feta cheese, onion and cucumber. Served with Molly's Cucumber Dressing. Add Gyro meat for \$2.45.*
- Chef Salad** ..... \$8.35  
*Ham, Turkey, Swiss and Cheddar cheeses atop a bed of fresh lettuce. Choice of dressing.*
- Classic Caesar Salad** ..... \$5.95  
*Romaine lettuce tossed with homemade Caesar dressing and freshly-grated Parmesan cheese. Add meat choices: Grilled Chicken Breast \$3.95, Salmon \$5.95, Shrimp \$5.95*

- Mixed Green Salad** ..... \$5.95  
*Baby leaves with tomatoes, feta cheese and roasted almonds, tossed with our balsamic vinegar and olive oil dressing.*  
*Add meat choices: Grilled Chicken Breast \$3.95, Salmon \$5.95, Shrimp \$5.95*
- Side Salad with Cup of Soup** ..... \$5.95
- Soup du Jour** ..... Cup \$3.00 Bowl \$4.25

*Our own well-known daily creations*

## SANDWICHES

*All hot sandwiches served with your choice of French Fries, homemade soup or small salad.*  
*All burgers served on a sesame seed bun with lettuce, tomato and onion slices.*  
*Add your choice of cheese, sautéed mushrooms or crisp bacon for an additional \$1.00 each.*

- MollyB Grilled Buffalo Burger** ..... \$8.95  
*A succulent 1/3-pound lean ground buffalo patty.*
- MollyB Grilled Hamburger** ..... \$7.50  
*A grilled 1/3pound lean ground beef patty.*
- MollyB Grilled Elk Burger** ..... \$8.95  
*A favorite taste of Estes. A 1/3 pound lean ground elk patty.*
- Reuben** ..... \$8.50  
*Corned Beef, Swiss Cheese and Sauerkraut grilled on light rye and served with 1000-Island dressing on the side.*
- Half Reuben** ..... \$6.25  
*Served with a cup of soup or fruit cup.*

- Turkey Reuben** ..... \$8.50  
*For a lighter touch try a breast of turkey Reuben.*
- Gyro** ..... \$8.25  
*A Greek specialty of hot spicy beef and lamb on pita bread with onions, tomatoes, lettuce and cucumber sauce.*
- Ham and Cheese Croissant** ..... \$7.95  
*Ham with choice of Swiss, Jack or Cheddar cheese on a delectable croissant with lettuce and tomato. Served cold.*
- BLT** ..... \$7.50  
*Bacon, Lettuce and Tomato on choice of bread.*
- Southwestern Grilled Chicken** ..... \$8.75  
*Chicken breast topped with Tomato and Swiss Cheese on choice of bread. Salsa on the side.*

## VEGETARIAN

- Veggie Melt Sandwich** ..... \$7.25  
*Fresh seasonal veggies on choice of grilled bread. Served with choice of sides.*

- Garden Burger** ..... \$7.95  
*Patty made up of oats, brown rice, cheddar cheese, broiled and served as above burgers with sautéed mushrooms.*

## SIDES

- Fries, Coleslaw** ..... \$3.00
- Small Salad** ..... \$3.50
- Chili (green)** ..... Cup \$3.75 Bowl \$5.25

- Side Tortilla** ..... \$1.50
- Fresh Fruit Cup** ..... \$3.95

## MollyB CREATIONS

- Stuffer (Veg & Non-Veg)** ..... \$8.95  
*A 12" tortilla filled with your choice of Turkey, Ham, Chicken or Corned Beef OR Mushrooms, Peppers, Tomatoes, Onions and Cheese. Choice of Dressing.*
- Chicken Burrito** ..... \$9.25  
*Grilled Chicken breast, refried beans, rice, cheese, olives*

- and tomatoes, combined in a flour tortilla and topped with green chili. Served on a bed of lettuce.*
- Chicken Avocado Quesadilla** ..... \$9.25  
*A tortilla filled with grilled Chicken breast, Avocado, cheese and tomatoes, grilled to a golden brown. Served with sour cream and salsa.*

# IT'S DINNER TIME!

## SEAFOOD DINNERS

(Served all Day)

*All seafood dinners served with fresh baked bread, choice of soup or a house salad, rice and fresh seasonal vegetables.*

- Rocky Mountain Rainbow Trout**, broiled and deboned ..... Lunch \$14.95 Dinner \$16.95
- Atlantic Salmon Filet**, with a dill butter sauce ..... Lunch \$14.95 Dinner \$16.95
- Seared White Fish**, with a dill butter sauce ..... Lunch \$10.95 Dinner \$12.95
- Tilapia**, with special chef sauce ..... Lunch \$12.95 Dinner \$14.95

## MEAT, CHICKEN AND SPECIALTY DINNERS

(Served 4:00pm to Closing)

*All Meat or Chicken dinners are served with fresh baked bread, choice of soup or a house salad, homemade mashed potatoes, and fresh seasonal vegetables.*

- Hand Cut Blackened Ribeye Steak (10-12 oz.)** ..... \$17.95  
*With special chef sauce. Add 5 Jumbo Shrimp for \$5.95*
- Sirloin Steak (8 oz.)**, with special chef sauce ..... \$13.95  
*Add 5 Jumbo Shrimp for \$5.95*
- Teriyaki Beef** ..... \$14.95  
*Sirloin (8 oz.) grilled (your choice), topped with grilled pineapple and Teriyaki Sauce*
- Oven Roasted Pork Loin**, with maple glaze ..... \$13.50
- Smoked Pork Chops**, covered with marinated bourbon cranberries ..... \$14.95

- Ribs**, glazed and smothered with barbecue sauce ..... \$12.95
- Florentine Chicken** ..... \$13.95  
*Free-range chicken, lightly breaded, topped with fresh spinach, tomatoes, onions, roasted peppers, and loaded with Jack cheese.*
- Teriyaki Chicken** ..... \$13.95  
*Free-range chicken, grilled and topped with pineapple and teriyaki sauce.*
- MollyB Healthy Platter** ..... \$16.95  
*Seared Chicken Breast with seasoned Jumbo Shrimp in a lemon and olive oil sauce*

Ask your server about our game and chef specials.

## DESSERTS

We feature freshly baked Pies, Cakes and Pastries daily. Just ask your server for the specialty of the day.

- Variety of Homemade Pies**, per slice ..... \$4.25  
*Add a scoop of ice cream for \$1.00*
- Homemade Cheese Cake (selection varies)** ..... \$4.50

- Chocolate Mousse** ..... \$4.50  
*A sumptuous chocolate filling on a chocolate cookie crust, topped with whipped cream.*
- Vanilla Ice Cream Scoop** ..... \$1.95