

THE WHITES

— 6oz | bottle —

GLISSADE CHARDONNAY 10 | 42
lodi, california

DOG POINT SAUVIGNON BLANC 12 | 52
margaret river, australia

MARQUIS DE GOULAIN SANCERRE 17 | 72
sauvignon blanc, sancerre, france

LOUIS LATOUR POUILLY-FUISSE CHARDONNAY 15 | 65
burgundy, france

CASTELFEDER “PERTICO” PINOT GRIGIO 10
trentino alto adige, italy “on tap”

SCARPETTA PINOT GRIGIO 11 | 48
friuli, italy

CA’DEI FRAITI LUGANA TURBIANA 10 | 42
lombardy, Italy

CARL GRAFF RIESLING KABINETT 12 | 52
moselle, germany

GRAN MORAIN YAMHILL-CARLTON CHARDONNAY 84
oregon

PATIENT COTTAT LE GRAND CALLIOU SAUVIGNON
BLANC 45
mis en bouteille, france

THE ROSÉS

— 6oz | bottle —

D’ESCLANS WHISPERING ANGEL 13 | 42
grenache/cinsault/vermentino/syrah/tibouren
cote de provence, france

DAOU RESERVE 12 | 52
paso robles, california

DOMAINE OTT CHATEAU DE SELLE 75
cote de provence, france

THE REDS

— 6oz | bottle —

GLISSADE PINOT NOIR 10 | 42
lodi, california

CHATEAU LA NERTHE COTE DU RHONE 14 | 58
syrah/grenache/mourvedre/cinsault
rhône, france

FAUSTINO RIOJA TEMPRANILLO 10 | 42
rioja, spain

PIATELLI MALBEC 12 | 52
mendoza, argentina

WILLAKENZIE ESTATE PINOT NOIR 17 | 72
willamette, oregon

GLISSADE CABERNET SAUVIGNON 10 | 42
lodi, california

ARROWOOD CABERNET SAUVIGNON 15 | 65
sonoma, california

THE PRISONER 22 | 85
napa, california

TENUTA DI ARCENO CHIANTI CLASSICO SANGIOVESE 12
| 52
tuscany, italy

DAOU RESERVE CABERNET SAUVIGNON 85
paso robles, california

PIATTELLI TRINITA MALBEC CABERNET MERLOT 75
mendoza, argentina

RODNEY STRONG SYMMETRY MERITAGE 98
sonoma, california

G.D. VAJRA BAROLO “ALBE” NEBIOLO 94
piedmont, italy

BUBBLES

— 6 oz | bottle —

CHANDON SPRITZ 14
a blend of chandon sparkling, handcrafted orange bitters

LA GIOIOSSA PROSECCO 12 | 48
veneto, italy

BOUVET-LADUBAY ROSÉ 13 | 52
loire, france

VEUVE CLICQUOT YELLOW LABEL 110
champagne, france

VEUVE CLICQUOT ROSE 180
champagne, france

RUINART BLANC DE BLANC 240
champagne, france

VEUVE GRANDE DAME 405
champagne, france

DOM PERIGON 385
champagne, france

happy hour | every day | 4-6 pm

GLISSADE WINE 8

chardonnay | pinot noir | cabernet sauvignon

DRAFT BEER \$2 OFF

HOUSE MULES & MARGARITAS 10

CHEESE OR PEPPERONI PIZZA 12

BEER

— draft beer —

BUD LIGHT 5

anheuser-busch

STELLA ARTOIS 7

anheuser-busch

MANGO CART WHEAT 7

fort collins, co

DICTIONARY ROULETTE HAZY IPA 7

anaheim, ca

O'DELLS 90 SHILLING 7

fort collins, co

ROTATING SEASONAL

mp

NITRO GUINNESS 7

dublin, ireland

BEER

— bottle & canned —

INDEPENDENCE PASS IPA 7

aspen brewing, co

NEW HOLLAND LIGHT POINT WHITE ALE 6

brewed with cocnut water, raw honey, and orange peel

(86 calories 3.7% abv)

THIS SEASON’S BLONDE 6

aspen brewing, co

SKI IN SKI STOUT 7

telluride brewing, co

CORONA EXTRA 6

EVERYTHING’S GONE GREEN HAZY IPA 7

idylwylde brewery, co

DALE’S PALE ALE 7

oskar blues brewing, co

PABST BLUE RIBBON 6

pabst brewing, wi

BECK’S 5

non-alcholic

OMISSION LAGER 7

gluten free

SIGNATURE COCKTAILS 14

ORGANIC SPICY HIBISCUS MARGARITA

jalapeno infused organic one tequila

house made sour mix

RUM PUNCH

gosslings gold seal rum,

fresh lime juice, pineapple juice, orange juce

gossling black seal floater

ST.GERMAIN PALOMA

volcan blanco tequila, grapefruit, lime

LIMELIGHT SAZERAC

boulder bourbon, brandy, absinthe

SPICY MULE

st. george green chilli vodka, ginger beer, lime, mezcal

EX-PRESSO MARTINI

marble ex-presso vodka, espresso, kahlua, baileys

THE SPRITZERS 14

TRADITIONAL

pinot grigio, st.germain, soda water, twist

VODKA

belvedere, frenet blanca, mint

TEQUILA

volcan tequila, qtonic grapefruit, soda, lime

candid grapefruit

SPARKLING

chandon spritz with orange

SELTZER-BOOCH-CIDER

UPSLOPE SPIKED SNOWMELT SELTZER 6

pomegranite & acai or tangerine and hops

STRAINGE BEAST HARD KOMBUCHA 7

lemon ginger

STELLA CIDER 7

gluten free

DESSERT

— for the sweet tooth —

CHOCOLATE CHIP COOKIE SKILLET 9

cast iron baked with vanilla ice cream

SMORE’S CREME BRULE 10

chocolate ganache, chocolate cream, marshmallow

graham cracker crust

COLORADO PEACH COBBLER 10

caramelized peaches, sweetened biscuit

vanilla ice cream

TOAST YOUR OWN S’MORES (KIT FOR 2) 10

graham crackers, hershey’s chocolate bar, marshmallows

enjoy outdoors on our patio!

BOURBON & WHISKEY

BASIL HAYDEN'S

BOULDER BOURBON

BUFFALO TRACE

BOOKERS LITTLE BOOK

CROWN ROYAL

DEERHAMMER

JIM BEAM

KNOB CREEK

MAKER'S MARK

RUSSELLS 6-YR & 10 YR

STRANAHAN'S

TIN CUP & 10- YR

WOODY CREEK BOURBON

JACK DANIEL'S TENNESSEE

JAMESON IRISH

RYE

BULLEIT RYE

WOODY CREEK RYE

KNOB CREEK

KNOB CREEK CASK STRENGTH RYE

MASTERSON'S 10- YR

STRANAHAN'S DARK RYE

GIN

AVIATION

BEEFEATER

BOMBAY

BOMBAY SAPPHIRE

HENDRICK'S

SEAGRAM'S

ST. GEORGE BOTANVOIRE

TANQUERAY

WOODY CREEK

RUM

BACARDI SILVER

CAPTAIN MORGAN

GOSLING'S BLACK SEAL

GOSLING'S GOLD RUM

MONTANYA ORO

MYERS'S DARK

RON ZACAPA

TEQUILA

AVION- SILVER, AÑEJO, REPO & 44

CASAMIGOS- BLANCO, AÑEJO & REPO

CASAMIGOS MEZCAL

CLASE AZUL-SILVER, REPO

CONDIGO EXTRA AÑEJO

DON JULIO BLANCO, AÑEJO & REPO

DON JULIO 1942

EL MAYOR- BLANCO, AÑEJO & REPO

EL MAYOR SINGLE ESTATE

cidEL MAYOR CHARDONNAY CASK

ESPOLON- SILVER & REPOSADO

PATRÓN- SILVER, AÑEJO & REPO

VODKA

ABSOLUTE

BELVEDERE

CHOPIN

GREY GOOSE ,CITRON, ORANGE

KETEL ONE CITROEN

TITTO'S HANDMADE

WOODY CREEK VODKA

VAN GOGH ESPRESSO

COGNAC & LIQUEURS

COURVOISIER VSOP

DISARONNO AMARETTO

DRAMBUIE

GRAND MARNIER

HENNESSEY VS

SCOTCH

AUCHENTOSHAN 12-YR

BOWMORE 12-YR

CHIVAS REGAL

DEWAR'S WHITE LABEL

GLENLIVET 12-YR

JOHNNIE WALKER BLACK LABEL

JOHNNIE WALKER RED LABEL

MACALLAN 12-YR

#LIMELIGHTENUP



FROM THE PIZZA OVEN

— hand tossed 10 inch pizza —

FENNEL SAUSAGE — 18

marinara sauce, roasted tomato, mozzarella pepperoncini,
fennel sausage, parmigiano-reggiano

DIAVOLA — 19

marinara sauce, spicy pepperoni, chorizo, spicy salami
pickled fresno chili, mozzarella, basil

WILD MUSHROOM — 19 VG

pesto, mozzarella, roasted tomato, parmigiano-reggiano
crispy garlic

PROSCIUTTO CRUDO — 19

caramelized onion, prosciutto, mozzarella, parmesan baby
arugula, truffle oil

MARGHERITA — 18 VG

heirloom tomato, mozzarella
tomato sauce, basil

+ choice of house organic or cauliflower

+ substitute vegan cheese

DESSERT

— for the sweet tooth —

WARM CHOCOLATE CHIP COOKIE SKILLET — 10 VG

cast iron baked with vanilla ice cream
chocolate drizzle

COLORADO PEACH COBBLER — 10 VG

caramelized peaches, sweetened biscuit
vanilla ice cream

S'MORES CRÈME BRÛLE — 10 VG

chocolate ganache, chocolate cream, marshmallow
graham cracker crust

HAPPY HOUR 4-6 PM DAILY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.

SMALL PLATES

— for a quick bite —

MARINATED OLIVES — 9  
orange, chili, fennel

CAULIFLOWER GRATIN — 15  
cashew cream, cashew crumble

CHEF'S PLATE — 21
chef's selection of two cheeses & two meats
local peach preserves, crusty bread

AJILLO SHRIMP — 16
crispy garlic, harissa, parsley butter, aioli, crispy wontons

EDAMAME GUACAMOLE — 11 
pepitas, aleppo chili, carrots, pita chips

BRUSSELS SPROUTS — 14 
maple syrup, balsamic glaze, dried cranberries, bacon

ROASTED EGGPLANT DIP — 11 
pimentos, red bell peppers, ricotta, pita chips

TRUFFLE FRIES — 15  
parmesan snow, citrus aioli, ketchup

LARGE PLATES

— for main meal —

LIMELIGHT DOUBLE CHEESEBURGER — 19
local grass fed beef, american cheese, limelight sauce
lettuce, tomato, brioche

WAGYU BOLOGNESE — 25
pappardelle, parmesan snow

MUSHROOM VEGGIE BURGER — 17 
smashed avocado, red onion, citrus aioli, brioche
gluten free bun +1

ORGANIC SALMON — 29
quinoa, arugula, red bell peppers, pesto

STEAK FRITES — 36
colorado sirloin, fries, au poivre sauce

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES
SUB CAESAR SALAD, ARUGULA SALAD, OR TRUFFLE FRIES +5



FURRY FRIENDS — 10
chicken or salmon with brown rice

SOUPS & BOWLS

— for starters —

VEGGIE CHILI — 12  
scallions, red onions
vegan cheese +1

TOMATO SOUP — 11 
grilled cheese croutons

POWER GREENS — 17  
spinach, arugula, roasted pepitas, quinoa, garbanzos, cucumber
carrot, champagne vinaigrette

ARUGULA SALAD — 12  
parmesan, olive oil, lemon, pine nuts

LIMELIGHT CAESAR SALAD — 16 
romaine, croutons, parmesan, caesar vinaigrette

BROWN RICE & QUINOA BOWL — 17 
broccoli, rainbow carrots, bok choy, edamame, mushrooms
avocado, miso soy vinaigrette

ADD ON TO YOUR SALAD

chicken +9 salmon +12 steak +10

please inquire with your server about making your dish gluten free or vegan:

 **vegan** dishes that do not contain products that come from animals

 **vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs,
but no meat, poultry, or shellfish

 **gluten-free** dishes that excludes the protein gluten, found in grains
such as wheat, barley, and rye

 dishes that contain **peanuts** or other nuts for those with nut allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.