

Kids Menu

Includes kid's meals include fountain soda or milk
\$8

Fish & Chips
Battered Chicken Tenders & Fries
Grilled Cheese & Fries
Mini Grilled Hamburgers & Fries
**Penne Pasta with Tomato Sauce, Cheese
Sauce, or Butter**
Fruit available for fries

We Deliver

*Zephyr Mountain Lodge ~ The Village Lofts
Founders Pointe ~ Fraser Crossing
The Village at Winter Park*

*Delivery times are subject to weather, your location,
special requests, and
how fast our monks can cross the street*

\$5.00 Delivery charge per order



Events

Free Parking in the Garage after 3:00 pm

*Live Music every Saturday
9:00 pm ~ 12:00 am*

*Happy Hour
Daily 3pm ~ 6pm*

Belgian Beer and Food Pairing Dinners

*On the third Thursday of every month
December thru April*

*3 Course meal paired with Belgian Beer ~ \$35 pp
Limited Seating ~ By Reservation Only*

Cheeky Monk Belgian Beer Café

*Old World atmosphere with a modern twist.
Featuring the world's finest beers paired with
spectacular food. Cheeky Monk serves only
Belgian beers on draught and many more in
the bottle. Pair a fine beer with our
Belgian/American cuisine such as Moules
Frites, a warm bowl of Waterzooi or a Liege
style sugar waffle. Socialize in a comfortable
bistro style setting reminiscent of 19th century
Belgium. Gaze at our entertaining draught
masters as they precisely pour each fine
Belgian beer into its proper glassware.*

*"Voted "Best Bars" in Denver and 53 of the
City's Best Spots to Eat by 5280 magazine
and "Best Beer Selection" by Westword and
Channel 7 A-list.*

Enjoy the Views on our oversized Patio.

*Open daily for lunch and dinner
Serving food until 11:00 pm
Apres Ski and Late Night Fun*

A Votre Sante!

*Join us at our
Other Locations*



534 E. Colfax Ave.
(Colfax and Pearl)
Denver, CO
303.861.0347



Royal Hilltop British Pub
18581 E. Hampden Ave.
Aurora, CO
303.690.7738



A Belgian Beer Café

Winter Menu



Phone: 970.726.6871
130 Parry Peak Way
The Village at Winter Park Resort
Web site: www.thecheekymonk.com

Appetizers

Artisan Cheese & Sausage Plate \$15
Chicken-apple sausage and Chefs choice of cheeses, served with fruit, nuts, and crackers

Lump Crab Cakes \$15
House made crab cakes served over mixed greens with citrus fruit and pepper-lime crème fraiche

Frites Aioli
House seasoning \$7
Garlic, parmesan, and truffle oil \$8
All frites served with choice of aioli: Lemon-Garlic; Sriracha; Honey-Mustard; Chipotle

Cheese Croquettes \$9
House made three cheese croquettes, breaded and fried to order, served over mixed greens with a cherry-apple glaze

Artichoke & Spinach Dip \$10
Chunky, cheesy house made dip topped with bacon and gorgonzola cheese

Warm Soft Pretzels \$7
Brushed with butter; sprinkled with salt, garlic, dill and mustard seeds; served with whole grain mustard or aioli: Lemon-Garlic; Sriracha; Honey-Mustard; Chipotle

Dessert

Liege Belgian Waffle \$8
Sweet Belgian waffle topped with cream cheese icing and cinnamon sauce; Chocolate hazelnut spread and caramelized banana; or berries and cream
Add vanilla ice cream: \$1

Cheeky Monk Beignets \$8
Three beignets fried to order, one stuffed with chocolate hazelnut spread, one with cream cheese icing, and one with cinnamon sauce

Chocolate Hazelnut Fondue \$10
Served with pound cake, marshmallows, pineapple, bananas, and orange segments

All Day Entrees

Fish & Chips \$13
Beer battered cod fillets fried to order, served with house seasoned fries and lemon-garlic aioli
Monk & Cheese \$10
Penne pasta tossed with a three cheese cream sauce, topped with toasted bread crumbs
Add chicken; cod & shrimp; or chicken apple sausage: \$4 each
Carbonnade a la Flamande \$12

Beef and onion stew thickened with bread and served over egg noodles

Waterzooi \$13
Traditional Belgian style seafood and vegetable “chowder,” served with a French roll

Belgian “Bangers & Mash” \$14
Smoked chicken-apple sausage over garlic leek stoemp and house braised sauerkraut

Dinner Entrees

Dinner entrees available after 5 PM.

All dinner entrees served with Chef's choice of vegetable

Ribeye Au Poivre \$26
10 oz. ribeye steak crusted with pepper and grilled to order over garlic and leek stoemp finished with Duchesse de Bourgogne cream sauce

Duck Breast \$27
Pan seared duck breast cooked to order over roasted root vegetable finished with cranberry glaze

Salmon \$25
Seared salmon over mashed white beans finished with orange port reduction

Pork Chop \$24
Grilled bone in pork chop over butternut squash and sweet potato puree and apple glaze

Soup and Salads

Dressings and vinaigrettes: Red Wine Vinaigrette, Roasted Garlic Balsamic Vinaigrette, Caesar, Buttermilk Ranch, Blue Cheese, Fat Free Sun-Dried Tomato

Soup of the Day Cup of Soup \$6 Bowl of Soup \$6
House Salad \$7

Tender mixed greens, cucumber, carrots, toasted walnuts, and roasted tomato
Add chicken \$4, Shrimp \$5.50, grilled ribeye \$6, 6 oz salmon \$6

Caesar Salad \$10
Romaine lettuce tossed with house made Caesar dressing and parmesan, garnished with garlic croutons and roasted tomato
Add chicken \$4, Shrimp \$5, 5oz, grilled ribeye \$6, 6 oz salmon \$6

Steak Frite Salad \$15
Tender mixed greens served with red wine vinaigrette and blue cheese crumbles, topped with house seasoned fries and 5 oz. sliced grilled steak

Moules-Frites \$15

Freshly steamed mussels, served with house frites, your choice of aioli, and a French roll.
Aioli Choices: Lemon-Garlic; Sriracha; Honey-Mustard; Chipotle

Marinier Italienne

**Bacon and Blue Cheese Cream
Mushroom and Creamed Leeks**

Sandwiches

All sandwiches served with frites. Substitute a salad for \$2.00

Croque Monsieur \$12
Thinly sliced natural ham on sourdough bread topped with Swiss cheese and Mornay sauce.

Croque Madame \$14
Thinly sliced natural turkey breast on sourdough bread with Swiss cheese and Mornay sauce topped with a fried egg.

Monte Cristo \$12
Thinly sliced natural ham and turkey, Swiss cheese, and cranberry preserves on sliced French bread, beer battered and fried to order

French Dip \$12
Thinly sliced natural roast beef on a toasted French roll and served with garlic herb au jus
Add cheese: \$0.50 Add sautéed mushrooms or caramelized onions: \$1 each

Five Cheese Grilled Cheese \$10
Fontina, cheddar, gouda, Swiss, and parmesan cheeses grilled on sourdough bread
Add roasted tomato or bacon: \$1 each

Angus Chuck Burger \$12
8 oz. burger grilled to order, topped with lettuce and roasted tomato. Add cheese: \$0.50 Add sautéed mushrooms, caramelized onions, or bacon: \$1 each

Belgian Beer Bratwurst \$12
Pork bratwurst infused with Belgian style ale served on a French roll with whole grain mustard and house braised sauerkraut

Prices are subject to change without notice.