

# FREMONT PROVISIONS

# HARVEST MENU

## WARM UP

### HAT TRICK <sup>V</sup> \$18

Choice of tortilla chips or warm pita bread served with housemade salsa, guacamole, and queso cheese

### SPINACH & ARTICHOKE DIP <sup>V</sup> \$14

Cream cheese-based spinach and artichoke dip served in bread bowl with carrots and celery

### GIANT MOZZARELLA STICK <sup>V</sup> \$18

One pound of hand breaded cheese served with marinara, ranch, and honey chipotle sauce for dipping

### LOADED NACHOS \$17

Choice of tortilla chips, tots, or fries topped with seasoned beef, black beans, pico de gallo, sour cream, and queso fresca

### STUFFED MUSHROOMS \$13

Fresh mushroom caps stuffed with panko, bacon, cheddar cheese, green onions and a BBQ drizzle

### FP GAMEDAY SAMPLER \$23

Three boneless wings, three traditional wings, nachos, onion rings, carrots, and celery served with salsa, ranch, and bleu cheese dressing

### FP GUACAMOLE <sup>VG</sup> \$11

Served with your choice of tortilla chips or warm pita bread

## WINGS

All wings are served with carrot & celery slices, choice of sauce, and ranch or bleu cheese dressing

### BONE-IN WINGS: BONELESS WINGS:

6 wings — \$13      6 wings — \$11  
12 wings — \$21      12 wings — \$19

## FLATBREADS

### CAPRESE FLAT BREAD <sup>V</sup> \$14

Basil pesto, cherry & roma tomatoes, mozzarella cheese, and balsamic glaze garnished with shredded basil & mint

### MUSHROOM PESTO ARTICHOKE <sup>V</sup> \$14

Basil pesto, cherry tomatoes, mushrooms, artichoke heart, mozzarella, provolone, balsamic glaze, and house garnish

### CHIMICHURRI STEAK \$17

Green chimichurri, shaved prime rib, pico de gallo, queso fresca, and avocado ranch

## SAUCES <sup>75¢ each</sup>

Ranch	Sweet Chili
Bleu Cheese	Pesto
Honey Chipotle	Chimichurri
Balsamic Vinaigrette	BBQ
Diablo	Pineapple Habanero
Buffalo	

## SOUPS & SALADS

### STUFFED AVOCADO CAPRESE SALAD <sup>V</sup> \$18

Pesto, avocado, cherry tomatoes, mozzarella, arugula, basil garnish, and balsamic glaze

### ASIAN CHICKEN SALAD \$18

Honey soy glazed chicken, romaine lettuce, purple cabbage, carrots, cherry tomatoes, and oranges tossed in a honey chipotle dressing and topped with candied almonds

### BLACKENED CHICKEN CAESAR SALAD \$18

Chicken breast seasoned with our house blackening seasoning served over fresh chopped romaine lettuce, tomatoes, croutons, parmesan and caesar dressing  
*Sub salmon + \$10*

### SOUTHWEST CRISPY CHICKEN SALAD \$18

Chef's blend lettuce, crispy chicken, avocado, black beans, cheddar cheese, pico de gallo, and tortilla strips tossed in our housemade chipotle ranch dressing

### SOUP OF THE WEEK \$10 Bowl \$7 Cup

Bowl of Chef's weekly soup served with warm pita bread

### HOUSEMADE GREEN CHILI PORK \$12 Bowl \$9 Cup

Topped with pico de gallo and queso fresca  
Served with tortilla chips

## HANDHELDS

All sandwiches come with a choice of fries, onion rings, or tater tots

### BYO PROVISIONS BURGER \$18

Seasoned Colorado beef patty served on a brioche bun with lettuce, onion, tomato, pickles and choice of white cheddar, swiss, queso, pepperjack or provolone cheese  
*Make it a double + \$8*

#### \$1 TOPPINGS:

Bell Pepper, Jalapeno, Sour Cream, Grilled Onions, Sautéed Mushrooms, White Cheddar, Pepperjack Cheese, Swiss, Queso Cheese, or Provolone

#### \$2 TOPPINGS:

Pico, Nacho Cheese, Queso Fresco, Avocado, Guacamole, Fried Egg, Grilled Pineapple, Black Beans, (2) Onion Rings, Bacon

#### \$4 TOPPINGS:

Portobello Mushroom Cap

#### \$6 TOPPINGS:

Sliced Prime Rib, Sliced Grilled Chicken, Crispy Chicken

### RISE AND GRIND \$19

Seasoned 7oz Colorado beef patty topped with bacon, smashed tots, fried egg, and your choice of white cheddar, swiss, provolone, pepperjack, or queso cheese. Served with lettuce, tomato, onion, and pickles on a toasted brioche bun

### MUSHROOM SWISS BURGER \$18

Seasoned 7oz Colorado beef patty layered with swiss cheese, sautéed onion & mushroom medley, and an onion ring. Served with lettuce, tomato, onion, and pickles on a toasted brioche bun

### FRENCH DIP \$18

Shaved prime rib topped with white cheddar cheese on a toasted hoagie bun. Served with our housemade Au jus

### PROVISIONS CHICKEN BLT \$19

Choice of grilled or crispy chicken layered with your choice of cheese, bacon, lettuce, tomato, onion, and housemade avocado ranch served on Texas toast  
Add one of our sauces for an extra kick

*Sauces: Blackened seasoning, BBQ, Sweet Chili, Buffalo, Chimichurri, Pineapple Habanero*

### PATTY MELT \$16

Seasoned 7oz Colorado beef patty topped with sautéed onions and swiss cheese served on Texas toast

### SOUTHWEST CHICKEN SANDWICH \$18

Choice of grilled or hand breaded crispy chicken breast topped with pepperjack cheese, bacon, pico de gallo, and chipotle ranch served on a toasted brioche bun

### PROVISIONS SLOPPER \$19

Seasoned 7oz Colorado beef patty with choice of cheese, bacon, housemade green chili pork, pico de gallo, and queso fresca served on Texas toast

**V = Vegetarian, VG = Vegan, GF = Gluten Free**

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## ENTREES

### SALMON RICE BOWL \$25

Citrus soy glazed salmon on a bed of cilantro lime rice served with avocado, pickled red onions, sesame seeds, tortilla strips, and house garnish

### FREMONT RIBEYE \$38

10oz hand cut ribeye served on housemade mashed potatoes, mushroom & onion gravy, asparagus, onion ring, and house garnish

### BLACKENED MAHI <sup>GF</sup> \$30

Blackened mahi filet served with cherry tomatoes, asparagus, and mashed potatoes. Garnished with petit basil salad blend and house garnish

### CHEF'S DELIGHT <sup>GF, V, VG</sup> \$27

Enjoy a personalized vegetarian or vegan culinary experience with our chef-crafted entree where your dietary needs are our top priority. Our chef will meet you at your table to create your perfect dish

### FP CHICKEN FRIED CHICKEN \$26

10oz hand breaded chicken breast served on mash potatoes and country gravy with a side of seasonal sautéed vegetables

## KID'S MENU

Comes with choice of fries, tots, or tortilla chips — \$10

### NACHOS <sup>V</sup>

Tortilla chips smothered in cheddar cheese and queso

### PIZZA <sup>V</sup>

Flatbread topped with marinara and mozzarella

### CHICKEN FINGERS

Three hand breaded chicken strips

### CHEESEBURGER SLIDERS

Two sliders topped with white cheddar cheese

### CHICKEN SLIDERS

Two sliders topped with white cheddar cheese

## SIDES

\$6	Onion Rings	\$4	Tater Tots
\$6	Simple Salad	\$4	Fries
\$6	Caesar Salad	\$3	Tortilla Chips
\$5	Mashed Potatoes	\$3	Warm Pita Bread
\$6	Sautéed Veggies	\$3	Avocado
\$4	Asparagus	\$2	Brown Mushroom & Onion Gravy
\$4	Cilantro Lime Rice	\$2	Country Gravy

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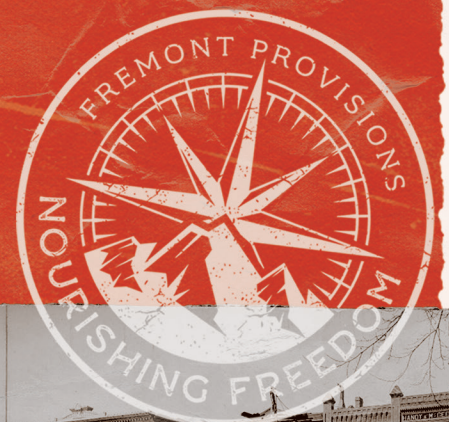
*We take allergies of our guests seriously. Menu items may contain or come in contact with milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please alert your server of any allergies you may have.*

OUR MISSION IS **NOURISHING FREEDOM:**  
 AUTHENTIC PROVISIONS    GENEROUS SPIRITS    RESTORATIVE COMMUNITY

## OUR BRAND STORY

More than a restaurant or sports bar, it's a movement. We're a collection of dreamers and doers united by the belief that shared experiences yield boundless possibilities. Together with Fremont Makers, we've curated a purposeful space for families and friends to share in their favorite games and enjoy delicious food. Crafted by individuals overcoming adversity, our restaurant features custom tables, chairs, and bar. Our kitchen creates seasonal menus with the goal of Nourishing Freedom and inspiring every visitor. Named after visionary John C. Fremont, our quest hasn't been simple, but worthwhile paths rarely are. Guided by unwavering values, we're forging ahead, offering unparalleled experiences, engaging with the local community, and uniting for a greater purpose. With a commitment to enhancing hospitality and providing Sports from Scratch, we're honored to offer holistic experiences that fuel our patrons. Come for the game, stay for the connections, leave uplifted and inspired!

*When you dine at Fremont Provisions, you are contributing to our mission. As the standard for every Unbridled Company, the first 20% of our profits will be reinvested into the local community to serve those serving others.*



**DANCE! ANNEX HALL**  
 Wednesdy, Jan. 13th, Tomorrow!  
 Warner Stone and His Columbian Orchestra



Admission Gentlemen 25c Ladies Free "DANCE" Wednesday Park Plan