



Appetizers

Fresh Cut French Fries Made to order & served with a dipping sauce of your choice	4.95	Wings Jumbo Chicken Wings coated in the sauce of your choice: buffalo, hot buffalo, PBJ (peanut butter sauce with lingonberry jam for dipping), sweet and spicy mustard, BBQ, chipotle BBQ, ghost curry, or teriyaki	8.95
Ghost Fries Fresh cut french fries with Ghost Pepper Salt from Savory Spice Shop served with dipping sauce of your choice	5.55	Pork "Wings" Five smoked pork rib tips coated in the sauce of your choice. (see sauces above)	8.95
Shoestring Sweet Potato French Fries Served with a dipping sauce of your choice	4.95	Breaded Artichoke Hearts Marinated artichoke hearts, lightly breaded and cooked golden brown with a lemon aioli for dipping	7.95
Onion Rings Served with a dipping sauce of your choice	5.50	Chicken Bites All natural Red Bird chicken breast bites, marinated in buttermilk and seasoning, served with ranch dressing (or spice it up with some jalapeño ranch!)	7.95
Potato Chips Cooked to order, served warm and crispy with a dipping sauce of your choice	4.95	Chicken Fried Steak Strips Marinated steak strips, beer battered and served with our Federal cheese dip	7.95
Cheesy Potato Skins Potato skins filled with our Federal cheese sauce, cheddar, bacon, and scallions with horseradish sour cream on the side	8.95	Edamame Coated with your choice of buffalo sauce or sea salt, pepper and lime juice	5.95
Deviled Eggs A unique creation with our house tapenade	4.95	Big Bavarian Pretzel Fresh baked pretzel with our Federal cheese dip	4.95

House Made Dipping Sauces

Ranch, bleu cheese, jalapeño ranch, sweet & sour mustard, bleu horse sauce, horseradish sour cream, peanut butter sauce, ghost curry, BBQ, chipotle BBQ, teriyaki, hot buffalo, Rocky sauce, Federal cheese dip (add \$.50)

Salads

Warm Power Salad Sautéed quinoa tossed with roasted tomatoes, fresh mint, cucumbers, zucchini, parsley, EVOO, lemon juice, and avocado on a bed of romaine	9.95	Pig on Green Marinated pork belly, seared and caramelized on top of fresh baby spinach tossed with an agave mustard dressing, tomatoes, hard boiled egg, cilantro, bahn mi carrots and red onion	9.95
Turkey Salad Turkey, brie, fresh green apple, dried cranberries, candied walnuts on mixed greens & cabbage with lingonberry vinaigrette	10.95	Chicken Sink Salad Grilled Red Bird chicken breast, romaine, iceberg, mixed greens & cabbage, tomatoes, corn, pickled beets, garbanzo beans, hard boiled egg, shredded cheddar cheese, olives, cucumbers, and carrots, served with a side of ranch dressing	9.95
The Fed Classic Caesar Romaine lettuce, fresh parmesan, our caesar dressing, with garlic croutons <i>Add a Red Bird chicken breast for 4.25</i>	6.95	House Salad Mixed greens, fresh veggies, and balsamic vinaigrette	4.95
Salmon Salad Sesame crusted wild salmon on mixed greens & cabbage, cucumbers, tomatoes, and edamame with wasabi cucumber dressing	12.95		

Sandwiches

All sandwiches served with made to order potato chips
Substitute fresh cut french fries (at no charge) or sweet potato fries (1.00), onion rings (1.00) or side salad (2.00)

Lamb Sloppy Joe Sliders Two brioche buns filled with our house made Colorado lamb sloppy Joe	10.95	Buffalo Chicken All natural Red Bird chicken breast coated in buffalo sauce topped with our bleu cheese slaw and served on a toasted hoagie	9.95
Turkey Turkey, brie, fresh sliced green apples, and red onions on a hoagie with lingonberry jam	9.95	Bratwurst du jour Ask your server for the two current Continental bratwurst choices, served with sauerkraut and brown mustard on a toasted hoagie	8.95
Pork Belly Bahn Mi Marinated pork belly, seared and caramelized then topped with our bahn mi slaw served on a toasted hoagie bun spread with sriracha mayo	8.95	Italian Salami, capicola, ham, mortadella, mozzarella, provolone, EVOO, and our house tapenade on a toasted hoagie	8.95
BLAST Bacon, lettuce, avocado, wild salmon and tomato served on grilled sourdough bread with fresh made lemon aioli	11.95		

Ask your server about our gluten free options

Burgers

All burgers come with Fresh Cut French Fries
Substitute chips (at no charge) or sweet potato fries (1.00), onion rings (1.00) or side salad (2.00)

Meat/"Meat":

chicken breast, house made veggie burger, turkey burger, marinated portobello mushroom \$1.00
lamb & beef add 2.00

Kimchee Kimchee, cabbage, bahn mi carrots, green onion, cilantro and avocado	9.95
Tres Amigos Pepper jack cheese, jalapeño ranch dressing, and roasted jalapeños	9.95
Vampire Slayer Garlic cream cheese, bacon, topped with fresh garlic chips	9.95
Bleu Shroom Sautéed garlic mushrooms with our bleu horse sauce (bleu cheese dressing mixed with horseradish and diced red onion)	9.95
The Med @ The Fed Our house made lamb and beef burger topped with fresh cucumber tzatziki sauce, onions, and tomatoes	10.95
Juicy Lucy Cheddar filled burger patty with your choice of cheese on top, lettuce, tomato, and pickle	10.95
Guacamole Burger Swiss cheese and made to order guacamole	9.95
Chuckwagon Cheddar, Fed bacon, BBQ sauce and an onion ring	9.95
Southwest Burger Pepper jack cheese, fresh made roasted corn pico de gallo, and avocado	9.95

Build Your Own Burger **7.95**

Choose your meat from the list above

Free Toppings:

Lettuce, tomato, pickle, ketchup, yellow mustard, mayonnaise, dill relish

\$.50 Toppings:

Ranch, bleu cheese dressing, bleu horse sauce, sweet & spicy mustard, peanut butter sauce, buffalo sauce, grilled onions, jalapeños, one onion ring, garlic chips, whole grain mustard, ghost buffalo sauce, fresh cucumbers, sauerkraut, Rocky sauce (our nod to the Rockybilt burger)

\$1.00 Toppings:

Cheddar, bleu crumbles, white american, provolone, mozzarella, swiss, pepper jack, garlic cream cheese, mushrooms, egg, bleu cheese coleslaw, bahn mi slaw, fried pickle spears, giardenaria, avocado, fried avocado shaved parmesan, roasted corn pico de gallo, candied walnuts with dried cranberries, tzatziki, fried olives, pepperoncinis, sautéed garlic spinach, bacon bits, Federal cheese sauce

\$1.50 Toppings:

Deep fried artichoke hearts, salami, capicollo, ham mortadella, brie, portobello mushroom, house tapenade, made to order guacamole, pork belly, apples & bleu cheese crumbles, Fed bacon (applewood smoked, chipotle sugar cured bacon)

Crème Brulee 5.50
Traditional Crème brulee or
Crème brulee du jour (ask your server for today's flavor)



Brunch

Brunch is served Saturday and Sunday from 10am - 2pm

Eye Openers

Mimosa Sparkling wine & a splash of OJ	2.00	Bloody Mary Smirnoff Vodka with house made bloody mix	4.00
Screwdriver Smirnoff vodka & OJ	4.00	Vodka Cran Smirnoff Vodka with cranberry juice	4.00
Greyhound Smirnoff Vodka & grapefruit juice	4.00	Michelada Modelo with fresh lime juice and tomato juice, served over ice with a salted rim	4.00

Upgrade to fresh squeezed juice for 1.00

Breakfast Burrito Chorizo, eggs, house potatoes*, topped with cheddar cheese, fresh house made Ranchero sauce and crema fresca	8.95	Eggs Benedict Ham, poached egg and fresh hollandaise sauce on an english muffin, topped with Fed bacon, served with house potatoes* (For an extra kick, sub the ham for house pork belly. Add 1.50)	8.95
Gringo Scramble Eggs, ham, Fed bacon, cheddar cheese over house potatoes*	8.95	Belgian Waffle Served with warm maple syrup and Fed bacon or fresh fruit and whipped cream	7.95
North Denver Scramble Eggs, chorizo and cheddar cheese topped with our house made Ranchero sauce and crema fresca over house potatoes*	8.95	Creamy Quinoa Quinoa cooked in milk with a cinnamon stick, topped with walnut streusel, cranberries, green apples and drizzled with agave nectar	5.95
Breakfast Burger Topped with an over medium fried egg, Fed bacon, truffle oil, shaved parmesan cheese on a bavarian pretzel bun	9.95		

*house potatoes are made with onions, red and green bell pepper, seasonings

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