



PRESS KIT

Located in the historic Boulder Train Depot, the Roadhouse Boulder Depot brings an urban flare to a historic setting as a welcoming venue for the Boulder community. Operated by University of Colorado graduate-owned [Roadhouse Hospitality Group](#), the restaurant serves lunch and dinner daily and brunch on Saturday and Sunday.

Best described as a contemporary bar and grill collective, there is a dish to please just about any type of eater. Using locally sourced produce and humanely raised meat, the menu is versatile with a mixture of healthy options, sandwiches, pizzas, and hearty entrées. Known for their signature burgers, the restaurant uses Colorado, hormone-free angus beef and also donates a dollar from every BMA (Boulder Bike Alliance) Burger to the BMA itself.

To pay tribute to the train station theme, the restaurant hands out “Roadhouse tokens” good for a 10-ounce draft beer, 6-ounce glass of wine, well or mixed drink each time a train passes by. Guests and staff are unaware of the train schedule, so the tradition provides a fun surprise every time it occurs.

The restaurant is known for providing locals with a landmark neighborhood gathering place. Guests can sit down and soak up the space’s history while sipping on one of the many craft beers on tap. Since opening as the Roadhouse Boulder Depot in 2015, the historic staple continues to thrive, honoring the details that have always made it special.

Menu

The restaurant’s menu features an impressive selection of snacks, appetizers, salads, soups, flatbread pizzas, burgers, sandwiches, entrees, and decadent desserts.

Two favorites among the appetizer selection include the *Brussels Sprouts* with a sweet and spicy sauce and creamy goat cheese; and the *Pretzel Bites* with Queso and house-made green chili.

The large salad selection features healthy choices like the *Chopped Kale* with cabbage, carrots, grapes, peanuts and roasted peanut dressing; and *The Roadhouse* with strawberry coulis, goat cheese, candied walnuts, apples, strawberries, dried cranberries, mixed greens and cider dressing. Grilled Atlantic Salmon, seared Ahi Tuna, grilled shrimp, grilled steak, grilled chicken or Portobello mushroom may be added to any of the salads.

Boulder Depot's burgers are stand-out menu items. Guest favorites include the *Southwest* topped with jalapeno-cream cheese, crispy onions and pork green chili on a brioche bun; and the *Roadhouse* topped with Gruyere, caramelized onions and beef short rib on a brioche bun, served with au jus. All burgers come with a choice of fries, apple-chipotle slaw, lemon-parm kale or homemade ranch potato chips. Gluten-free buns are also available.

For those looking for a knife-and-fork experience, the entrée options include a large variety of house specialties like the *Pan-Seared Salmon* with a ponzu glaze, edamame-roasted garlic puree and asparagus; and the *Short Rib Enchiladas* with pepper jack, corn tortillas, jalapeño-white cheddar cream sauce, honey-chipotle molasses and crispy Brussels sprouts.

With attention to food allergies, the kitchen also makes stringent efforts to safely accommodate special dietary needs. Gluten-free items are prepared using separate utensils and sauté pans, while the kitchen staff does everything possible to accommodate all other food intolerances.

[View dinner menu](#)

Beverage Program

Roadhouse Boulder Depot works to keep the bar's beer selection innovative with a focus on locality. To satisfy each style of beer drinker, the menu is broken down by characteristics such as *hoppy, light, dark & malty, rare & unusual, and ales*. With twenty-four beers on tap, the selection includes a varied assortment of local beers from breweries such as Avery, Upslope, Dry Dock, Funkwerks, Sanitas, Oskar Blues among others.

[View beer menu](#)

The cocktail list includes a selection of classic favorites like the *All American Mule* and *Silver Coin Margarita*, along with innovative originals like the *Black Orchid Martini* with Three Olives Watermelon, blue curacao, watermelon liqueur and cranberry juice; and the *Maple-Bourbon Smash* made with Jack Daniel's Single Barrel, orange juice, fresh lemon juice, bitters and maple syrup. For those into sharing, the Depot "*See ya Later*" *Fish Bowl* is 60-ounces of Finlandia vodka, Bacardi coconut rum, blue curacao, house-made

sweet n' sour, pineapple juice, Mountain Dew, Nerds candy and Swedish Fish.

[View drinks and cocktails menu](#)

The wine list features a large selection of white wine, red wine, and bubbles by the glass or bottle, with a focus on providing quality in addition to value.

[View wine menu](#)

Happy Hour

Roadhouse Boulder Depot offers happy hour daily from 3-6pm. Offerings include (but are not limited to) \$3 – \$3.50 beers, \$12 - \$14 pitchers, \$25-\$30 128-ounce mondo pitchers, \$3 well drinks, \$6 craft mules, \$4.50 wines, and \$2-\$8 food specials.

[View happy hour menu](#)

Décor

The Roadhouse Boulder Depot's décor represents its history. Railroad spikes, original wood detailing and old photos help to feature the space in a way that respects its original purpose and design from 1890 - 1957. The restaurant also displays a timeline that shows the comprehensive history of the building. Modern and retro touches like the whitewashed bar and eye-catching purple barstools add a hip vibe to the historic interior.

The patio boasts large red picnic tables and iconic red umbrellas along with a variety of additional tables to accommodate guests that crave the sunshine.

Private Events

The restaurant offers private, semi-private and late night event options. Guests may customize their menu and cocktail service.

General Manager

Kenny Hamp

Location

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Hours of Operation Monday – Thursday: 11am – 10pm
Friday: 11am – 11pm
Saturday: 9am – 11pm
Sunday: 9am – 10pm
Bar: open until midnight or later

Reservations Reservations may be made [online](#) or by calling the restaurant: 303.443.2167

Gift Cards Gift cards may be purchased [online](#) or in the restaurant

Payment options Visa, Master, AMEX, Discover, cash