

# DRINKS

\$3

WELL DRINKS & BEERS

\$4

GRAND CRU WINES – PINOT GRIGIO / CHARDONNAY / PINOT NOIR / MERLOT / CABERNET  
SNOW CAPPED CIDER 'HONEYCRISP'

EDDYLINE BREWERY GRAPEFRUIT YANKER IPA 16oz

&

FRESH SQUEEZED LIME MARGARITAS WITH A FLOAT OF  
'UNFILTERED WHEAT BEER'

BEERS

*IN THE CONTAINER*

BOULEVARD BREWING CO.

⊙ JAM BAND

⊙ PALE ALE

DENVER BEER COMPANY

⊙ GRAHAM CRACKER PORTER

LONE TREE BREWING

⊙ MEXICAN LAGER

OSKAR BLUES BREWERY

⊙ MOMMAS LITTLE YELLA PILS

PIKE'S PEAK BREWING CO.

⊙ GOLD RUSH

⊙ DEVILS HEAD RED

⊙ 38 FACES PINEAPPLE MILKSHAKE IPA

OTHERS

⊙ ANCHOR STEAM

⊙ BLUE MOON

⊙ BUD LIGHT

⊙ COORS - COORS LIGHT

⊙ OMISSION PALE ALE

*ON THE TAP*

BOULEVARD BREWING CO.

⊙ UNFILTERED WHEAT

PIKES PEAK BREWING CO.

⊙ ELEPHANT ROCK IPA

⊙ SUMMIT HOUSE STOUT

⊙ *HAPPY HOUR TUESDAY – SATURDAY 2-6PM*

⊙ *DINE IN ONLY BAR AREA & UPPER PATIO NO EXCEPTIONS*

# EATS

\$3

- ⊙ BEER CHEESE SOUP WITH PRETZEL CROUTONS.
- ⊙ CHEDDAR MAC & CHEESE.
- ⊙ BACONY SHAVED BRUSSELS.

\$4

- ⊙ DEVILED EGGS TOGARASHI SPICE & MICRO GREENS.
- ⊙ CRUNCHY BROCCOLI WITH SRIRACHA CREAM.
- ⊙ TRUFFLE PARMESAN TOTS.
- ⊙ CAJUN CAULIFLOWER.

\$6

- ⊙ 'MONTE CRISTO' EGG ROLLS WITH RASPBERRY MUSTARD DIPPING SAUCE & POWDERED SUGAR.
- ⊙ BAKED GOAT CHEESE WITH SPICY MARINARA & HOUSEMADE CIABATTA.
- ⊙ CALAMARI CRISPY FRIED SERVED WITH REMOULADE & GREMOLATA.
- ⊙ ITALIAN EGG ROLLS WITH PESTO & BALSAMIC.

\$8

- ⊙ AVOCADO TOAST HOUSEMADE CIABATTA TOPPED WITH AVOCADO PUREE, COTIJA CHEESE, ALEPPO & HONEY SRIRACHA.
- ⊙ BBQ SALMON TACOS WITH HOUSEMADE SLAW ON CORN TORTILLAS.
- ⊙ BEER CHEESE TOTS WITH BACON, JALAPENO & GREEN ONIONS.
- ⊙ BLACKENED FISH TACOS MANGO PICO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS.

\$9

- ⊙ NASHVILLE 'HOT' CHICKEN SANDWICH ON A TOASTED BUN WITH HOUSEMADE RELISH, MAYO & LETTUCE WITH FRENCH FRIES.
- ⊙ DUCK CONFIT WITH BLACKBERRY BBQ & POLENTA BITES.
- ⊙ GRINDER FLATBREAD A RICH BLEND OF GROUND BEEF, PORK & VEAL SIMMERED IN SPICY MARINARA WITH PEPPERONI, MOZZARELLA, CRISPY PEPPERONCINI'S & BALSAMIC.
- ⊙ THAI FLATBREAD GRILLED CHICKEN ON SPICY PEANUT SAUCE WITH MIXED CHEESE & ASIAN VEGETABLE SALAD.

\$11

- ⊙ BEEF FLATBREAD SEARED BEEF WITH BLUE CHEESE CREAM, CARAMELIZED ONION, ROASTED RED PEPPER & ARUGULA.
- ⊙ MUSSELS & SAUSAGE STEAMED IN SAFFRON CHILE BROTH WITH CIABATTA & GARLIC AIOLI.
- ⊙ SPICY SHRIMP SRIRACHA BUTTER, MINT & BASIL.

\$15

- ⊙ CRAB CAKES WITH OLD BAY TARTAR SAUCE.

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NO EXCEPTIONS*

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME ITEMS MAY CONTAIN ALCOHOL.

