

APPETIZERS

Dipping Sauce Choices: Grit Ranch, House-made Honey Mustard, BBQ Sauce, Wing Sauce, House-made Fry Sauce, OR White Gravy

ROCKY MOUNTAIN OYSTERS

Sliced and Breaded...You Gussed it...Bull Testicles fried crispy \$13

BUFFALO CAULIFLOWER

Battered, Buffalo Sauce Infused Cauliflower Florets \$15.5

BONE-IN CHICKEN WINGS

Tossed in your choice of Buffalo Wing Sauce, BBQ Sauce, Honey Mustard, or Naked, served with Celery and choice of sauce. ½ lb. \$10 - 1 lb. \$20

BEER BATTERED ONION RINGS

Thick-cut, Beer-battered, Fried. Choice of Sauce \$13.5

CHILI CHEESE FRIES

Our delicious Sidewinder Fries, topped with creamy cheese sauce, your choice of Spicy Pork Green Chili or Beef & Bean Red Chili, Shredded Cheddar /Jack. \$15

CRISPY FRIED OKRA

Southern-style with choice of sauce, Great for sharing. \$10

BOULE BEER CHEESE BOWL

Creamy Fat Tire Beer Cheese, in a Boule Bread Bowl, served with Carrots and Bread Pieces. \$13

GARDEN-FRESH SALADS

ADD Chicken Strips (3) \$6 | ADD Grilled or Fried Chicken Breast \$7.5 | ADD Sustainably-Sourced Salmon \$11 | ADD Shrimp \$15 | ADD 6 oz Center-Cut Choice Angus Beef Sirloin \$14.5 | ADD ½ Avocado \$3

BURNT ENDS SALAD

Mixed Greens topped with Shredded Cheddar/Jack Cheese, Tomatoes, and Tender Beef Brisket Burnt Ends drizzled with BBQ sauce. \$18

CRANBERRY SALAD

Mixed Greens, Sugar Roasted Almonds, Mediterranean Feta Cheese & Dried Cranberries \$13.

CRISPY CHICKEN SALAD

Mixed Greens with Carrots, Grape Tomatoes & Shredded Cheddar/Jack Cheese and sliced Crispy Strips \$17
Make it Buffalo Style \$18

CHICKEN CLUB SALAD

Mixed Greens topped with Shredded Cheddar/Jack Cheese, Carrots, Grape Tomatoes, Boiled Egg, Smokey Bacon & Grilled Chicken Breast \$18

BEEF & BLUE SALAD

Mixed Greens topped with Grape Tomatoes, Bleu Cheese crumbles, Avocado slices and a sliced 6 oz Center-cut Choice Angus Beef Sirloin. (may substitute Shredded Cheddar/Jack Cheese for Bleu Cheese Crumbles). \$24

Dressing choices: Grit Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese Vinaigrette, Lemon Basil Vinaigrette, Thousand Island

HOMEMADE CHILI & SOUP

BEEF & BEAN RED CHILI - CUP \$5 / BOWL \$10

A Meaty Chili with Pinto Beans, Ground Beef topped with Shredded Cheese

PORK GREEN CHILI - CUP \$5 / BOWL \$10

Our Spiciest Chili with Diced Pork, Pueblo, Colorado Grown Green Chilies, topped with Shredded Cheese

HOMEMADE SOUPS

Cup \$5 / Bowl \$10 Two Daily Fresh Soups.

Bowls of Chili or Soup may add a 13" flour tortilla or a warm bread roll. Sub Bread Bowl +\$4.5

SANDWICHES

All Sandwiches served with one side

THE "GRIT"

Our Famous Chicken Fried Steak Triple Stacked on a bun topped with Bacon, White Gravy, Cheddar Cheese, Lettuce & Tomato \$22

BURNT ENDS SANDWICH

Our Beef Brisket Burnt Ends Served on a Bun with Pickle. Drizzled with BBQ sauce.\$18

CRISPY CHICKEN STRIP WRAP

Crispy Chicken Strips, Shredded Cheddar/Jack, Lettuce, Tomato and Grit Ranch wrapped in a Flour Tortilla \$15
Make it Buffalo Style \$16

ALL AMERICAN BLT

Bacon, Green Leaf Lettuce, Tomato & Mayo on Sourdough \$15. Add ½ an Avocado \$18. Add Cheddar, Smoked Provolone or Pepper Jack Cheese +\$1 each.

TRIPLE GRILLED CHEESE

Sourdough Bread grilled with 3 Cheeses: Smoked Provolone, Cheddar & Pepper Jack \$11. Additional Add Ons: Bacon +\$4 or Sliced Tomato +\$2 or ½ An Avocado +\$3 or Sautéed Mushrooms +3

COMBOS

PICK TWO FROM THE FOLLOWING \$13 SUB GLUTEN FREE BUN +\$3

Bowl of Soup or Chili ~ Grit Side Salad ~ Petite Cranberry Salad ~ Baked Potato | ½ Sandwich: All American BLT or Triple Grilled Cheese

GLUTEN FREE OPTIONS - People with Celiac Disease cannot have any of our fried foods as we use flour in our dredge and fry in the same fryer. We Thicken all Chili & Soups with Cornstarch not Flour. We Make All of Our Dressings In-House. No Gluten in Any Of Them. Gluten Free Buns Available for any of Our Sandwiches \$3.