

appetizers

Honey Smoked

Trout Dip (GFO)

Smoked trout, jalapeño cream cheese, honey mustard, green onion, cilantro and mayo. Served with grilled pita triangles, pickled jalapeños & lemon wedges 14

Pork Green Chili (GFO)

Slow braised pork in our house made roasted poblano sauce w/ cotija cheese crumbles & grilled flour tortillas 13

Shrimp & Polenta (3) (GF)

Sauteed shrimp, spinach & corn over creamy goat cheese polenta cakes w/ citrus aioli 14

PEI Mussels* (GFO)

Braised leeks & applewood smoked bacon in a sweet vermouth broth.

Served with grilled bread 16

Short Rib

Steam Buns (3) (GFO)

Light and airy steamed bao buns filled with slow braised short ribs, shredded cabbage, pickled red onions & carrots w/ chipotle aioli 15

Wings (8) (GFO)

Choice:

•Hot •BBQ •Spicy Asian •Cajun Rub
Carrots & celery w/ choice of ranch or bleu cheese 12

Lettuce Wraps (GFO)

Leaf lettuce, cucumbers, carrots, pickled cabbage & pickled red onions w/ fresh herbs - cilantro, basil & mint. Served with ponzu sauce & our spicy asian vinaigrette.

Choice: •Chicken & Shrimp 16

•Impossible Veg 18

Chipotle Maple

Sweet Potato Fries

House made chipotle maple glaze on sweet potato fries w/ green onions & parmesan 11

Truffle Fries

Truffle oil, parsley & parmesan 11

salads

House Salad (GF)

Mixed field greens, arugula, cucumbers, carrots, shaved red onions & grape tomatoes w/ our house made apple cider vinaigrette 10

Caesar (GF)

Romaine lettuce, parmesan cheese, grape tomatoes & crispy garbanzo beans w/ creamy caesar dressing 11

Cobb (GF)

Chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes & hard boiled egg w/ our house made maple balsamic vinaigrette 15

Quinoa & Kale (GF)

Tri color quinoa, shaved kale, cucumbers, carrots, tomatoes, almonds & golden raisins w/ our house made apple cider vinaigrette 15

Beet & Arugula (GF)

Roasted beets, wild arugula, goat cheese & shaved almonds w/ our red wine vinaigrette 15

Additions

Chicken 6 • Salmon* 8 • Shrimp 8

soups

Smoked Trout Chowder

Cup 7 • Bowl 12

Tomato Basil w/ Mini Grilled Cheese

Cup 7 • Bowl 12

sides

House Salad 7

Caesar Salad 7

Roasted Veggies 7

Brussels Sprouts 7

French Fries 7

Sweet Potato Fries 9

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu Items, Hours & Prices Subject to Change Without Notice [021520]

sandwiches

Choice of French Fries, Cider Slaw or House Salad

Cuban Panini

Slow roasted pulled pork, applewood smoked bacon, swiss cheese, yellow mustard, shredded lettuce & pickles w/ roasted garlic aioli on ciabatta 14

Hot Pastrami

Swiss cheese & cider slaw w/ whole grain mustard aioli on marbled rye 15

Short Rib Sammy

Tender, slow braised short rib, provolone & horsey sauce on an ale wheat bun. Side of au jus 14

Impossible Veggie Burger

Arugula, lettuce, tomatoes & pickled red onions w/ chipotle aioli on a brioche bun 17

Kickin' Chicken

Tender, butterflied chicken breast, lettuce, tomatoes & onions w/ chipotle aioli on a brioche bun 13

BLAT

Applewood smoked bacon, lettuce, avocado & tomatoes w/ roasted garlic aioli on 9 grain toast 13

Boozy Burger*

Upper choice, dry aged angus beef, cheddar, caramelized onions, lettuce & tomatoes w/ beer mustard aioli on a brioche bun 16

Simple Burger*

Upper choice, dry aged angus beef, lettuce, tomatoes & onions on a brioche bun 14

Elk Burger*

Colorado elk, roasted poblanos, goat cheese, pickled red onions & arugula w/ our bourbon blueberry sauce on a brioche bun 18

Additions

Cheddar, Swiss, Pepper Jack, Provolone or Bleu 2

Caramelized Onions, Mushrooms or Pickled Jalapeño 1

Avocado, Bacon, Guacamole or Fresh Jalapeño 2

Substitutions

Caesar Salad 1 • Sweet Potato Fries 2

Truffle Fries or Chipotle Maple Sweet Potato Fries 3

Gluten Free Bun 3.5

entrees

Rocky Mountain Trout (GF)

Lemon-butter-caper stuffed trout, roasted fingerling potatoes & green bean almandine w/ pan sauce 24

Pan Seared Salmon* (GF)

Roasted fingerling potatoes, brussels sprouts & charred tomatoes w/ a mildly spicy roasted pepper drizzle 24

Slow Braised Short Ribs

Roasted vegetables & fingerling potatoes w/ au jus 26

Creamy Penne Pesto

House made basil almond pesto, charred tomatoes, cream & parmesan 17 With: •Chicken 6 •Salmon* 8 •Shrimp 8

Beef Stroganoff

Tenderloin tips, Pappardelle's wide egg noodles, caramelized onions & mushrooms in a sinfully-delicious sherry cream sauce 19

Fish Tacos (2 or 3) (GF)

Blackened cod, cider slaw & pico de gallo w/ chipotle aioli on corn tortillas. Served with house black beans & guacamole
Choice: •Two 14 •Three 18

Fish & Chips

Beer battered cod & french fries served with spicy remoulade, cocktail sauce & mini cider slaw 18

No Separate Checks Please. An Automatic 20% Gratuity May Be Added to Parties of 6 or More.

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draft beers

90 Shilling Ale
Odell Brewing, Fort Collins, CO 7

Crisp Apple Hard Cider
Angry Orchard Cider, Walden, NY 6

All Day IPA Session Ale
Founders Brewing, Grand Rapids, MI 6

Blue Moon Belgian White
Molson Brewery, Montreal, QC 6

Budweiser Lager
Anheuser-Busch, St Louis, MO 5

Coors Light Lager
Coors Brewing, Golden, CO 5

Euphoria Pale Ale
Ska Brewing, Durango, CO 7

Face Down Brown Brown Ale
Telluride Brewing, Telluride, CO 7

Fat Tire Amber Ale
New Belgium, Fort Collins, CO 6

First Cast IPA
Elevation Beer, Poncha Springs, CO 7

Guinness Stout
St James's Gate, Dublin, IE 8

Pacifico Pale Lager
Grupo Modelo, Mexico City, MX 6

Stella Artois Pale Lager
Interbrew International, Leuven, BE 8

Voodoo Ranger IPA
New Belgium, Fort Collins, CO 6

Rotating Tap Varies
Ask Your Server MP

bottles & cans

Aspen Blonde Pale Ale
Aspen Brewing, Aspen, CO 6

Budweiser/Bud Light Lager
Anheuser-Busch, St Louis, MO 5

Coors/Coors Light Lager
Coors Brewing, Golden, CO 5

Corona Pale Lager
Grupo Modelo, Mexico City, MX 6

Dale's Pale Ale APA
Oskar Blues, Lyons, CO 6

Heineken 0.0 NA
Heineken Nederland, Zoeterwoude, NL 6

Independence Pass IPA
Aspen Brewing, Aspen, CO 6

Michelob Ultra Lager
Anheuser-Busch, St Louis, MO 6

Miller High Life Lager
Miller Brewing, Milwaukee, WI 4

Miller Lite Lager
Miller Brewing, Milwaukee, WI 5

Oatmeal Stout Stout
Samuel Smith, Tadcaster, UK 8

Organic Cider Medium Dry Cider
Samuel Smith, Tadcaster, UK 8

Pilsner Urquell Pilsener
Plzensky Prazdroj, Plzen, CZ 6

St Pauli Girl NA
St Pauli Brauerei, Bremen, DE 6

Trout Slayer Wheat Ale
Big Sky Brewing, Missoula, MT 6

wine

sauvignon blanc

Bonterra Organic
Mendocino, Lake, Sonoma, CA 8 / 28

pinot grigio

Tenuta Sant'Anna
Veneto, IT 8 / 28

Montevina Terra d'Oro
Santa Barbara, CA 10 / 35

chardonnay

Hess Select
Napa, CA 9 / 32

Sonoma Cutrer
Sonoma, CA 13 / 46

rose

Chateau de Campuget
Costieres de Nimes, Rhone, FR 10 / 35

bubbles

Stellina di Notte
NV, Veneto, IT 8 / 28

Chandon Brut 187mL
NV, California 12

Chandon Rose 187mL
NV, California 12

pinot noir

Mark West
California 9 / 32

Elouan
Oregon 12 / 42

malbec

Terrazas Altos Del Plata
Mendoza, AR 8 / 28

cabernet

14 HANDS
Columbia Valley, WA 8 / 28