



Plates to Share

Tapas Plate 17
Olives, Roasted Pepper Hummus,
Tapenade, Marcona Spiced Almonds,
Pita

Meat and Cheese Board 18
Fruit Chutney

Queso Fundido 18
Cheese and Chorizo Fondue
Pretzels and Tortillas

Bruschetta of the Moment 12
Grilled Crostini with Various Toppings

Seafood Cocktail "Plateau" 48
Shrimp, Oysters and Crab Legs
Louis and Cocktail Sauces,
Mignonette

Appetizers

Baked Petit Brie 15
Huckleberry Jam and Crostini

Lobster Mac 'n' Chz 17
Bacon, Buttered Lobster, Ritz Crust

Fried Calamari Classic Rémoûlade 12

Baja Fish Tacos 12
Spicy Aioli, Slaw, Pico de Gallo

Chicken Wings 0.95 each
Spicy, Sweet & Sour or BBQ

BBQ Glazed Diver Scallops 18
Spiced Sweetbread & Mushrooms

Short Rib Croquettes 14
Sriracha Aioli

Ahi Tuna Poke 16
Ponzu, Wonton Chips

Grilled Elk Lettuce Wraps 16
Mango Salsa, Scallions, Cotija

Bone Marrow Canoe 16
Onion Jam, Fruit Chutney and Crostini

Rocky Mountain Meatballs 12
Lamb, Goat Cheese, Mushrooms

Roasted Dates with Parmesan 10
Bacon and Port Syrup

Sweet Chili Edamame 9

BBQ Duck Enchilada 15
Tomato Salsa

Tavern Fries 13
Waffle-cut fries w/ Maytag Blue Cheese
Bacon, Tomato and Green Onions

BBQ Chicken Quesadilla 14
Grilled Elk Quesadilla 16
Pico de Gallo, Jalapeño Jack Cheese

Couch Potatoes 10
Chili and Cheese Stuffed Potatoes

Onion Soup Gratin bowl 10
Classic French onion soup

Soups
Tortilla Soup cup 7 bowl 9
Avocado and Cheddar Cheese

Pioneer Grill Chili cup 8 bowl 10
*Cheddar, Sour Cream and Green
Onions*

Salads

All Salads may be served with
Grilled Chicken Breast 6
Grilled Salmon 8
Poached Shrimp 8

Baby Iceberg Wedge "BLT" 12
Blue Cheese, Bacon, Tomatoes
Pickled Red Onion, Green Goddess
Dressing

Classic Caesar Salad \$12
Hearts Romaine Lettuce, Parmesan
White Anchovies & Crostini

Alpine Cobb \$16
Chicken, Bacon, Avocado, Roquefort,
Eggs, French Dressing **\$13**

Baby Spinach Salad \$12
Oranges, Almonds, Eggs, Mushrooms,
Bacon-Tomato Vinaigrette

Southwest Chopp'd Salad \$12
Avocado, Corn, Black Beans, Tortillas,
Cotija Cheese, Chipotle-Ranch

Asian Chicken Salad \$16
Crisp Noodles, Orange-Soy Vinaigrette
Oyster Mushrooms, Napa Cabbage,
Carrots, Bell Peppers on Mixed Greens

Epic Mountain Double Cheese Burger
All Natural Angus Beef
Toasted Challah, Cheddar **\$14**

Tavern Burger \$15
8oz Black Angus Burger on a Pretzel
Roll, "LTO", Honey Mustard
Choice of Cheese

Falafal Burger \$13
Cucumber and Tzatziki Sauce

Moroccan Roast Chicken \$26
Saffron Cous Cous

Ale Steamed Mussels and Sausage
Pimentos and Flatbread \$18/\$24

Buffalo Meatloaf \$25
Gravy and Garlic Smashed Potatoes

Chicken Curry Pot Pie \$22
Loaded with Curry Roasted Chicken and
Vegetables, Mushrooms, Onion, Peas
and Potato

Burgers & Sandwiches

Choice of Fries, Chips or Coleslaw
Ahi Tuna Burger \$15
Wasabi Mayo, Arugula, Wheat Bun

Grilled Elk Philly \$17
Sautéed Onions & Peppers, Boursin
Cheese

Deli Hoagie \$14
Pretzel Roll Piled High with Bacon, Ham
Salami, Turkey & Provolone

BBQ Grilled Chicken BLT \$15
Bacon, Avocado, Swiss, Pickled Onions,
Tomato and Watercress

Roast Prime Rib Dip \$16
Garlic Bread, Horsey Cream, Au Jus
**Add Onion, Peppers and Cheese
\$1.50**

Entrees & Pasta

St Louis Style BBQ Ribs
Cowboy Beans
½ Rack **\$22**
Full rack **\$29**

Baked Ziti \$18
Pasta Baked in Red Sauce with
Mozzarella Cheese

Four Cheese Ravioli Puttanesca \$16
Shaved Parmesan and Mushrooms

Gnocchi Carbonara \$15
Cheddar, Bacon & Peas

Short Rib Cannelloni \$18
Goat Cheese, Winter Greens

All Pastas may be served with;
Grilled Chicken Breast \$6
Grilled Salmon \$8
Poached Shrimp \$8



Steaks and Fish (Choice of Side)

Available after 5:00 PM

Tomahawk Steak 60
22oz Bone In Rib-Eye

8oz Buffalo Filet Mignon 38
T2 Steak Sauce

Flat Iron Steak "Hong Kong" Style 26

12oz New York Steak 28
Grilled, Coffee Rubbed
or Blue Cheese Crusted

Soy Charred Rare Ahi Tuna Steak 26

Granola Crusted Rocky Mountain Trout 24

Herb Crusted Organic Salmon 26

Home-Style Specials (Available after 5:00 PM)

24.95

Sunday

Roast Prime Rib of Beef with potatoes and vegetables

Monday

Buttermilk Fried Chicken with potatoes and slaw

Tuesday

Slow Cooked Lamb Shank

Wednesday

BBQ Roasted 1/2 Chicken

Thursday

Braised Lamb Shepherd's Pie

Friday

Ale Battered Fish 'n' Chips with slaw

Saturday

Spiced Venison Goulash over Buttered Noodles

On the Side

6

Green Beans Almondine

House Salad

Coleslaw

French Fries

Sweet Potato Fries

Baked Potato Pie

Brussel Sprouts

Chorizo and Manchego Cheese

Golden Basmati Rice

Cowboy Baked Beans

Sweets & Treats

9

House Made Ice Creams and Sorbets

Apple Dumplings

Rosemary Honey Gelato

Chocolate Fondue

Strawberries, Pineapple, Pound Cake,
Pretzels

Frosted Orange Milkshake

Vanilla Cream Cookies

Peanut Butter Banana Split

Candied Bacon and Vanilla Ice Cream

Mile High Coconut Cream Pie

Huckleberry Jam

S'mores

Guinness Brownie, Toasted
Marshmallow, Chocolate

Beer

Draft

Bass 6

Guinness 6

Bud Light 3

Hoegaarden 6

Breck Vanilla Porter 6

Stella Artois 6

Fat Tire 5

Shocktop 6

Bottles

PBR Cans 2.75

SKA Ten Pin Porter 6

SKA Steel Toe Stout 6

SKA Nut Brown Ale 6

Boddingtons 6

Miller Lite 4

Amstel Light 5

Left Hand Milk Stout 6

Budwieser 4

Left Hand Saw Tooth 6

Coors Light 4

Odells 90 Shilling 6

Odells Easy Street 6

Lafin Du Monde 7

Heineken 6

Avery Ellies Brown 6

Pacifico 6

Avery IPA 6

Red Stripe 5

Avery Reverend

Quadruple Ale 16oz 13

Sierra Nevada 6

Dales Pale Ale 5

Great Divide Titan IPA 6

Bristol Mass Transit 6

Wines by the Glass

Reds

Tavern Wine Feature: Ask Your Bartender or Server

Kim Crawford, Pinot Noir *Central Otago* 14

La Crema Pinot Noir *Sonoma* 15

Casa by Lapostolle Cabernet, *Rapel Valley* 9

Newton Red Label Cabernet, *Napa* 15

Lapostolle, Cabernet *Cuvee* 17

Terrazas, Malbec *Mendoza* 9

Casa by Lapostolle, Merlot 9

Wines by the Glass

Whites

Veuve Clicquot Brut, Champagne 22

Chandon Brut, Classic Sparkling 14

Casa by Lapostolle, Chardonnay

Casablanca Valley 9

Newton Red Label, Chardonnay

Napa/Sonoma 13

Casa by Lapostolle, Sauvignon Blanc

Rapel Valley 8

Cloudy Bay, Sauvignon Blanc, *Marlborough* 15

Chateau De Sancerre, Loire Valley 15

King Estate, Pinot Gris, Oregon 11

Dr. Loosen, Riesling, Germany 9



Cocktails

Up or On Ice

Big Mountain 11

*Jameson Irish Whiskey, Ginger Ale,
Fresh Squeezed Lemon & Lime*

Bacon Infused Vodka Bloody Mary 13

*Ketel One Vodka, Infused with Bacon Goodness & our Mountain
Bloody Mary Mix*

Grand Smash 12

*Grand Marnier, Muddled Mint,
Fresh Lemon Juice, Muddled*

Double Blackhattan 12

*Crown Royal Black, Sweet Vermouth,
Orange Bitters & Brandied Cherries*

Lovers Leap 12

*Smirnoff Raspberry & Blueberry Vodka, Peach Schnapps, Orange,
Cranberry, Champagne*

Espresso Martini 12

*Smirnoff Vanilla, Kahlua, Baileys,
Frangelico & Fresh Espresso*

Rusty Nail 12

*Johnnie Walker Red, Drambuie,
Lemon Twist*

Side Car 12

Hennessy VS, Grand Marnier, Lemon Juice

Mountain Marg 16

*Grand Marnier, Don Julio Anejo, Fresh
Lemon & Lime*

Moscow Mule 12

Ketel One with Gosling Ginger Beer and Lemon

Hot Off The Slopes

Peppermint Patty 8

*Hot Chocolate, Peppermint Schnapps,
Whip Cream*

Afternoon Delight 8

Coffee or Hot Chocolate, Baileys, Frangelico, Kahlua, Whip Cream

Warm Almond Joy 8

Hot Chocolate, Baileys, Frangelico, Coconut Rum, Whip Cream

Hot Twisted Cider 8

Grand Marnier, Hot Cider, Apple Schnapps, Cinnamon Stick

Hot Butter Rum 10

Zacapa Rum, House Made Butter Rum Mix

Whiskeys

Jack Daniels Single 12

Stranahans 12

Makers Mark 9

Woodford 14

Bulleit Bourbon 8

Bulleit Rye 9

Basil Hayden 12

Bookers 16

Blantons 12

Knob Creek 12

Bushmill Black Bush 14

George Dickel 8 9

George Dickel 12 12

George Dickel Barrel 12

Crown Royal 9

Crown Reserve 12

Crown XR 35

Crown Cask 16 46

Crown Black 11

Bakers 14

Cognac

Hennessy VS 10

Hennessy Black 12

Hennessy VSOP 14

Hennessy XO 25

Hennessy Paradis 65

Rémy Martin XO 25

Rémy Martin Extra 45

Rémy Martin XIII 135

Dessert Wines (by Bottle)

Cargasacchi, 'Invincible Sun,' Late Harvest

Pinot Grigio, Santa Barbara 75

Dolce, Napa Valley, 120

Inniskillin, 'Ice-wine', Canada 100

Ports (by the Glass)

Taylor Fladgate 20 Yr 18

Sandeman 20 Yr 14

Fonesca 20 Yr 18

Quinta De La Rosa-Finest Reserve 14