

## altitude brews ...

**TUMBLEWHEAT** Tumblewheat is Altitude's best selling beer. It's light grain flavors and moderate hops make it a refreshing, easy to drink ale.

Style: American Wheat

Alcohol: 5.0%

**ALTITUDE AMBER ALE** A medium bodied ale, Altitude Amber has sweet caramel and biscuit malt flavors balanced with floral and herbal hops.

Style: German Alt

Alcohol: 4.8%

**BEARPAW BROWN ALE** A very hoppy ale, our brown ale is light brown in color. It boasts a well rounded dark malt flavor.

Style: American Brown

Alcohol: 5.5%

**SOLAR WIT** Our newest addition to the taps, Solar Wit is an effervescent, sweet and zesty pale wheat beer with a dry finish. Its unique bitterness is derived from orange peel.

Style: Belgian Wheat

Alcohol: 5.0%

**HIGH PLAINS PALE ALE** Our pale ale is noticeably bitter with strong floral and citrus hop flavor and aroma. This beer is for hop lovers!

Style: American Pale Ale

Alcohol: 5.25%

**7200' STOUT** Rich and creamy, 7200' Stout is an extra dark ale with flavors of chocolate and coffee. We use compressed nitrogen for a smooth pour.

Style: Foreign Extra Stout

Alcohol: 7.0%

**EXPEDITION PORTER** A well balanced beer, our porter is a degree less intense than our stout. It is a dark ale with a cocoa flavor and strong hop bitterness.

Style: Robust Porter

Alcohol: 6.0%

**SEASONAL & SPECIALTY BREWS** Our seasonal and specialty brews are some of our most creative and best selling beers. Selections change frequently - ask your server to tell you about our current brews!

*16 Ounce - 3.5 • 20 Ounce - 4.25 • Pitcher - 12.  
One Sampler - 1.5 • Full Sampler - 10. • Half Sampler - 5.*



## small plates and starters ...

**FRESH BAKED PIZZETTAS** Our popular pizzas in a smaller size. Choose from two flavors: prosciutto with apples and red onion or smoked salmon with sour cream and dill. 7.

**PEPPERJACK CHEESE STICKS** Spicy cheese dipped in beer batter and fried. Served with a side of buttermilk ranch dressing. 6.5

**CRAB & ARTICHOKE DIP** Cream cheese dip highlighted with crab, artichoke hearts and pepper-jack cheese. Served warm in a bread bowl with fresh carrot and celery sticks. 8.

**BONELESS CHICKEN WINGS** Drenched in sweet and spicy Vietnamese hoisin bbq sauce or spicy buffalo sauce. Served with gorgonzola dressing, carrot and celery sticks. 8.

**TUNA SASHIMI** Cubes of seared tuna served three ways: rubbed with teriyaki, rolled in sesame seeds and glazed with orange sriachi. Served with seaweed salad, wasabi and soy sauce. 9.

**SHRIMP SCAMPI** Served on crostini with fresh tomatoes and basil. 8.

**SUNDRIED TOMATO WONTONS** Crispy wonton skins wrapped around a creamy artichoke heart and sundried tomato filling. Served with teriyaki sauce for dipping. 6.5

**CALAMARI** Hand battered and delicately fried. Served with spicy mustard and cocktail sauce. 8.

**SPRING ROLLS** Shrimp, bell peppers, carrots, bok choy and cellophane noodles wrapped in rice paper. Served with oriental soy dipping sauce. 7.

**TEMPURA TUNA** Ahi tuna, dipped in a light batter and flash fried. Served with Asian slaw, wasabi, soy sauce and pickled ginger. 9.

**SOUTHWEST EGG ROLLS** Filled with a mildly spicy blend of chicken, black beans, corn, jalapeno and Anaheim peppers, green onion and spices. Served with a cayenne sour cream sauce. 8.



## grill and house specialties ...

*We proudly serve Certified Angus Beef® prime rib, sirloin and ribeye steaks.*

*All entrees are served with your choice of a cup of homemade soup, a mixed green salad or a Caesar salad.*

*Our dressings include buttermilk ranch, creamy gorgonzola, white wine vinaigrette, balsamic vinaigrette and honey mustard.*

**STEAK AND SHRIMP** Eight ounces of petite tender beef medallions, grilled to your liking and topped with shrimp sautéed in a garlic butter sauce. Served with oven roasted Yukon Gold potatoes. 16.5

**ORANGE BRAISED PORK LOIN** Topped with sauteed apples, onions, and carrots. Served with mashed potatoes and finished with a soy, butter and brown sugar sauce. 15.5

**GRILLED RIBEYE** Ten ounces of marbled beef rubbed with smoked paprika and coffee. Served with oven roasted Yukon Gold potatoes, worcestershire sour cream sauce and a fried onion garnish. 18.5

**HERB ROASTED CHICKEN** Seasoned, slow roasted bone-in chicken half served with creamy mashed potatoes. Dressed in an amber ale shallot gravy. 13.5

**BACON WRAPPED TENDERLOIN** Rolled in cracked black pepper. Topped with portabella mushroom slices and served over caramelized onion mashed potatoes with a cherry and red wine reduction. 20.

**CHICKEN SALTIMBOCCA** Pan seared chicken breast topped with prosciutto, capers, sage and a lemon white wine sauce. Served with creamy asiago polenta and sauteed spinach. 14.5

**PRIME RIB AU JUS** Served with mashed potatoes. Creamy horseradish served on request. Choose your cut: Eight Ounce 16. • Twelve Ounce 21. • Sixteen Ounce. 24.

**SEARED YELLOWFIN TUNA CHOP** Rolled in black sesame seeds and seared rare. Served with sautéed bok choy, carrot ribbons and water chestnuts. Decorated with wasabi and sweet soy. 16.5

**SIRLOIN STEAK** An eight-ounce cut of premium sirloin steak grilled to your liking. Served with mashed potatoes and a stout ale and honey reduction. 17.5

**CEDAR PLANK SALMON** Fresh salmon baked on an aromatic cedar plank. Served over oven roasted Yukon Gold potatoes, artichoke hearts, tomatoes and onions. Topped with walnut beurre blanc. 16.5

**LAMB CURRY** A South African dish featuring lean cubes of lamb sirloin, onions, fresh jalapenos, tomatoes, bananas, apple slices, almonds, yogurt, curry and spices. Served over steamed rice. 17.

**MARINATED SALMON** Served with creamy mashed potatoes and garlic shrimp. Drizzled with basil infused olive oil and lemon juice. 18.5



## pasta ...

*Choose from two portion sizes with most of our pasta entrees.*

*All selections are served with your choice of a cup of homemade soup, a mixed green salad or a Caesar salad.*

**SEAFOOD PASTA** Sautéed shrimp and scallops tossed in an asiago cream sauce and served over ziti pasta with a bell pepper garnish. 11. / 14.

**STUFFED CHICKEN BREAST** Filled with Italian sausage, prosciutto and shrimp. Served over linguine with a tomato basil sauce. 13.5

**ORIENTAL NOODLE BOWL** Your choice of grilled chicken breast or sauteed shrimp tossed with a medley of fresh veggies, rice noodles and spicy sriacha teriyaki sauce. 9. / 12.

**BAKED ITALIAN MAC & CHEESE** Ziti pasta tossed with a creamy cheese sauce, prosciutto and marinated wild mushrooms. Topped with crispy bread crumbs. 11. / 14.

**SPINACH & RICOTTA RAVIOLI** Topped with sundried tomatoes, artichoke hearts and broccoli crowns. Served in a light white wine garlic cream sauce. 11. / 14.

**SHRIMP POMODORO** Sautéed shrimp, fresh tomatoes, garlic and basil tossed in a lemon butter sauce. Served over linguine with a sprinkle of shredded asiago cheese. 11. / 14.



# sandwiches and burgers . . .

*Sandwiches and burgers are served with waffle cut french fries, sweet potato fries, tri-colored tortilla chips, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings for \$.50 extra.*

**STEAK SANDWICH** Chopped petite tender beef medallions topped with melted pepperjack cheese, grilled bell peppers and onions. Served in a french hoagie brushed with roasted bell pepper aioli. 9.

**GRILLED PORTABELLA** Grilled portabella mushroom cap topped with tomatoes, spinach and melted havarti dill cheese. Served on a multi grain bun with spicy mustard. 8.

**SPICY THAI SALMON SANDWICH** Fresh salmon patty seasoned with Thai spices. Served on a multi grain bun with chili-lime mayo. 8.5

**PRIME RIB FRENCH DIP** Thin sliced Certified Angus® prime rib topped with melted Swiss cheese and tucked in a French hoagie. Served with au jus. 9.

**SIGNATURE BURGERS** Try any of our burgers with your choice of a half pound Certified Angus® beef patty or a tender chicken breast. Upgrade to a half pound premium Kobe beef patty for \$2.50.

**HICKORY BURGER** Melted cheddar cheese, barbeque sauce and bacon. 8.5

**ALTITUDE BURGER** Sautéed mushrooms and melted Swiss cheese. 8.5

**BREW BURGER** Cheddar, havarti dill, pepperjack or Swiss cheese. 8.5

**MONTEREY BURGER** Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 9.



# brewery favorites . . .

**FISH 'N CHIPS** Fresh mahi mahi, hand battered and fried golden. Served with waffle fries, lemon dill tartar sauce and malt vinegar. 9.

**CHICKEN FRIED STEAK** A tender beef cutlet, breaded and fried. Served over a bed of creamy mashed potatoes with rich country gravy. 8.5

**CRISPY CHICKEN SALAD** Breaded chicken slices served over mixed greens with cheddar cheese, hard boiled egg and tomatoes. Served with homemade honey mustard dressing. 8.5

**COBB SALAD** Slices of tenderloin steak or grilled chicken breast served over mixed greens with green onion, applewood smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and white wine vinaigrette. 8.5 Chicken / 9.5 Steak.

**SMOKED SALMON SALAD** House smoked salmon flakes served over greens with cucumbers, tomatoes, diced avocado and mushrooms. Accompanied by creamy Italian dressing. 8.5

**SHRIMP TACOS** Grilled tortillas filled with blackened shrimp, fresh avocado, pico de gallo, shredded cheddar cheese and spicy chipotle lime slaw. 9.

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*All of our pizzas, calzones and stromboli are made with our homemade amber ale crust ...*

**GARLIC CHICKEN PIZZA** Marinated chicken, bacon, green onion, tomatoes, garlic and mozzarella. 8.

**MARGHERITA PIZZA** Tomatoes, fresh basil and mozzarella cheese. 8.

**STROMBOLI** Italian sausage, pepperoni, mushrooms, black olives, cheese and a side of marinara. 8.

**PEPPERONI CALZONE** Pepperoni and mozzarella cheese. Served with marinara sauce. 8.

**CHICKEN ALFREDO CALZONE** Chicken breast, alfredo sauce, mushrooms and mozzarella. 8.



*We accept cash and all major credit cards. Please, no checks.  
A 17% gratuity may be added to parties of six or more and to tables with special promotional discounts.  
A \$1.50 split plate charge will be added to all dinner entrees.*

