

## starters and small plates . . .

**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.

**SPICY PIZZA ROLLS** Spicy buffalo chicken, cheddar cheese, green onions, and tomatoes rolled in pizza dough and baked. Served with blue cheese dressing for dipping. 7.5

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

**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.

**SWEET 'N SPICY MEATBALLS** Hand made Certified Angus Beef® meatballs glazed in a sweet 'n spicy bbq sauce. 6.5

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

**MINI TACOS** Tasty flavor combinations served in fried wonton shells. 8.5

**TUNA CEVICHE** Tuna, avocado, bell pepper and green onion tossed in a lime, soy and chili sauce.

**CAJUN SHRIMP** Lightly spiced shrimp tossed with pico de gallo. Topped with sour cream.

## brewery favorites . . .

**FISH 'N CHIPS** Tender cod, 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

**SHRIMP TACOS** Grilled flour tortillas filled with blackened shrimp, fresh avocado, pico de gallo, shredded cheddar cheese and spicy chipotle lime slaw. Served with tri-colored chips and salsa. 9.

**GARLIC CHICKEN PIZZA** Marinated chicken, bacon, green onions, tomatoes and mozzarella cheese baked on an amber ale pizza crust. 8.

**MARGHERITA PIZZA** Tomatoes, fresh basil and mozzarella cheese baked on an amber ale pizza crust brushed with olive oil and garlic. 8.

**PETITE TENDER MEDALLIONS** Eight ounces of petite tender beef medallions, grilled to your liking. Served with creamy mashed potatoes and steamed broccoli. 10.

**BLACKENED CHICKEN ALFREDO** Cajun rubbed chicken breast served over ziti pasta tossed in a mildly spicy alfredo sauce. 9.

**ORIENTAL NOODLE BOWL** Grilled chicken breast or sauteed shrimp tossed with rice noodles, a medley of veggies and spicy sriacha teriyaki sauce. 9.



## soup and salad . . .

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

**BALSAMIC CHICKEN SALAD** Balsamic marinated chicken breast served over mixed greens with fresh apple slices, walnuts, green onions and gorgonzola crumbles. Accompanied by homemade balsamic vinaigrette. 8.5

**CHEF SALAD** Sliced turkey breast, applewood smoked bacon, cheddar and Swiss cheese, tomatoes, hard boiled egg and bell peppers served over greens with your choice of dressing. 8.5

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

**SOUP AND SALAD COMBO** A mixed green dinner salad served with your choice of dressing, a bowl of homemade soup of the day and fresh bread and butter. 6.5

**CHOPHOUSE SALADS** *Top any of these salads with your choice of grilled chicken breast, sauteed shrimp or grilled steak. (Add \$1 for steak.) All dressings are served on the side.*

**COBB** Mixed greens topped with green onion, applewood smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and white wine vinaigrette. 8.5

**SANTA FE** Mixed greens topped with pico de gallo, black olives, diced avocado, cheddar cheese, green onion and tortilla chips. Served with lime chipotle vinaigrette. 8.5

**ASIAN** Mixed greens and cabbage topped with mandarin oranges, cucumbers, bell peppers and rice noodles. Served with toasted sesame vinaigrette. 8.5

## signature burgers . . .

*Try any of these burgers with your choice of a half pound Certified Angus® beef patty, tender grilled chicken breast or a veggie burger patty.*

*Burgers are served with waffle cut french fries, sweet potato fries, chips and salsa, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings for \$.50 extra.*

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

**HICKORY BURGER** Melted cheddar cheese, barbecue sauce and applewood smoked bacon. 8.5

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

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



*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.*



# sandwiches and paninis . . .

*Sandwiches and paninis 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** Tender, sliced steak topped with pepperjack cheese, grilled peppers and onions. Served in a hoagie with roasted bell pepper aioli. 9.

**BBQ PORK** Smoked pulled pork brushed with tangy amber ale bbq sauce. Topped with cheddar cheese and tucked in a French hoagie. 8.

**PRIME RIB & CHEDDAR MELT** Thin sliced Certified Angus Beef ® prime rib, melted cheddar, onions, tomatoes, lettuce and creamy horseradish stacked on a challa bun. 9.

**REUBEN** Corned beef, melted Swiss cheese, sauerkraut and rich dressing stacked on rye. 8.

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

**TURKEY & HAVARTI PANINI** Thin sliced smoked turkey breast, melted havarti dill cheese, spinach, tomatoes, balsamic marinated onions and spicy mustard tucked in a French hoagie. 8.5

**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.

**TURKEY BACON CLUB** A triple stack of sliced turkey breast, applewood smoked bacon, Swiss and havarti dill cheese, tomatoes and lettuce. Served on toasted wheat berry bread with mayo. 8.5

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

**AHI TUNA SANDWICH** Grilled to your liking. Topped with wasabi mayo and Asian slaw tossed in toasted sesame vinaigrette. Served on wheat berry bread. 9.

**HALF SANDWICH COMBO** Turkey Bacon Club, BBQ Pork, Prime Rib French Dip or Turkey Havarti Panini. Served with a cup of soup or a dinner salad. 6.5

## to drink...

### FOUNTAIN DRINKS

Pepsi, Diet Pepsi, 7-up, Mountain Dew, Dr. Pepper.

### TEA, LEMONADE, HOT DRINKS

Iced Tea, Raspberry Iced Tea, Lemonade, Arnold Palmer, Raspberry Arnold Palmer.

Fresh Brewed Coffee, Decaf, Hot Chocolate, Hot Cider, Variety of Hot Teas.

### MICROBREWS

We brew a variety of award winning microbrews. Ask your server about today's selections.

### WINE AND COCKTAILS

See our full menu of premium wines and cocktails.

### ROOT BEER & CREAM SODA

Hand made in Altitude's brewery.

