

## small plates and starters ...

**CRAB & ARTICHOKE DIP** Cream cheese dip highlighted with crab, artichoke hearts and pepperjack cheese. Served warm with carrot and celery sticks.

Small order with romano Swiss bread. 8.  
Large order served in a bread bowl. 10.

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

**BAVARIAN PRETZEL STICKS** Served warm with beer cheese sauce for dipping. 5.

**TUNA CEVICHE** Diced ahi tuna, fresh avocado, bell peppers and green onion tossed in a lime, soy and chili sauce. Served with fresh fried wonton chips. 9.5

**CRAB CAKES** Hand made crab cakes studded with roasted bell peppers, caramelized onions and garlic. Lightly fried and served with fresh lemon and roasted bell pepper aioli. 7.5

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

**TUNA SASHIMI** Cubes of seared tuna served three ways: rubbed with sweet soy, rolled in sesame seeds and glazed with orange sriachi. Served with wasabi and soy sauce. 9.5

**PEPPERONI ROLL** Pepperoni and mozzarella cheese rolled in pizza dough and baked. Served with creamy rosa sauce for dipping. 7.5

## 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 ranch, gorgonzola, balsamic vinaigrette, white wine vinaigrette and honey mustard.*

**SIRLOIN STEAK** An eight-ounce cut of premium sirloin steak grilled to your liking. Served with creamy mashed potatoes. 18.

**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. 19.

**PRIME RIB AU JUS** Served with mashed potatoes. Creamy horseradish served on request. Choose your cut: Eight Oz 17. • Twelve Oz 23. • Sixteen Oz 29.

**STEAK AND SHRIMP** Eight ounces of petite tender medallions topped with garlic butter shrimp. Served with oven roasted Yukon Gold potatoes. 16.5

**BACON WRAPPED TENDERLOIN** Eight ounces, rolled in cracked black pepper. Served with portabello mushrooms, caramelized onion mashed potatoes with a cherry and red wine reduction. 21.

**BLACKENED PORK LOIN** Topped with sauteed bacon, onions, mushrooms and gorgonzola crumbles. Served with creamy mashed potatoes. 14.

**HERB ROASTED CHICKEN** Seasoned, slow roasted bone-in chicken half served with creamy mashed potatoes and an amber ale shallot gravy. 15.5

**CHICKEN SALTIMBOCCA** Pan seared chicken breast topped with prosciutto, capers, sage and a lemon white wine sauce. Served with an asiago polenta cake and sauteed spinach. 15.

**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 a lemon butter caper sauce. 17.5

**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. 18.5

**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. 12.

**FRIED RAVIOLI** Spinach and ricotta ravioli, breaded and fried. Served in a vodka tomato cream sauce with mushrooms and Italian sausage. 14.

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



*We also offer a gluten free and vegan menu - please inquire with your server.*



## sandwiches and burgers . . .

*Sandwiches and burgers are served with waffle cut french fries, tri-colored tortilla chips, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings or sweet potato fries for \$1 extra.*

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

**SPICY THAI SALMON BURGER** Fresh salmon patty seasoned with Thai spices. Served on a multi grain bun with chili-lime mayo. 9.

**CRAB CAKE SANDWICH** Hand made crab cake studded with roasted bell peppers, caramelized onions and garlic. Lightly fried and served in hoagie with roasted bell pepper aioli. 9.

**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.

**SMOKED BBQ PORK** Brushed with tangy amber ale bbq sauce, topped with cheddar cheese and tucked in a French hoagie. 8.

**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.*

**HICKORY BURGER** Topped with melted cheddar cheese, bbq sauce and applewood smoked bacon. 9.

**ALTITUDE BURGER** Topped with sautéed mushrooms and melted Swiss cheese. 9.

**BREW BURGER** Topped with your choice of melted cheddar, pepperjack, havarti dill or Swiss cheese. 8.5

**MONTEREY BURGER** Pico de gallo, melted pepperjack cheese and fresh avocado. 9.

## brewery favorites . . .

**FISH 'N CHIPS** Amber ale battered cod filets, fried golden. Served with waffle fries, lemon dill tartar sauce and malt vinegar. 8.5

**CHOPHOUSE SALADS** *Top any of our 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 your choice of dressing. 8.5

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

**ASIAN** Mixed greens and cabbage topped with mandarin oranges, cucumbers, bell peppers and rice noodles. Served with Asian soy 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.

**CHICKEN FRIED STEAK** A tender beef cutlet, breaded and fried. Served over a bed of creamy mashed potatoes with rich country gravy. 9.5

• • •

*All of our pizzas 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.

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

**SAUSAGE & PEPPERONI STROMBOLI** Italian sausage, pepperoni, mushrooms, black olives, cheese and marinara sauce. 8.



*We accept cash and all major credit cards. Please, no checks.*

*An 18% 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.*



## *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.

## *wines by the glass ...*

**337 LODI CABERNET SAUVIGNON**  
Lodi Foothills, California. 6.5

**HAHN PINOT NOIR**  
Monterey County, California. 6.5

**BOGLE MERLOT**  
Clarksburg, California. 5.

**GABBIANO CHIANTI, DOCG**  
Tuscany, Italy. 5.5

**GNARLY HEAD OLD VINE ZINFANDEL**  
Manteca, California. 5.5

**FOLIE A DEUX MENAGE A TROIS RED**  
Napa Valley, California. 5.5

**CECCHI BONIZIO  
SANGIOVESE DI MAREMMA**  
Tuscany, Italy. 5.5

**COLUMBIA CREST CHARDONNAY**  
Columbia Valley, Washington. 5.

**BELLA SERA PINOT GRIGIO**  
Veneto, Italy. 5.

**SNOQUALMIE NAKED ORGANIC  
JOHANNISBERG REISLING**  
Columbia Valley, Washington. 5.5

**SUTTER HOME WHITE ZINFANDEL**  
Napa Valley, California. 4.

## *non alcoholic drinks...*

*All non alcoholic beverages are \$2. Free refills are offered on soda, iced tea, coffee and hot tea.*

**FOUNTAIN DRINKS**  
Pepsi, Diet Pepsi, 7-up, Mountain Dew, Dr. Pepper.

**LEMONADE**  
Lemonade, Arnold Palmer, Raspberry Arnold Palmer

**ICED TEA**  
Iced Tea, Raspberry Iced Tea

**HOT DRINKS**  
Coffee, Hot Chocolate, Apple Cider, Variety of Teas

