

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.

CALAMARI Hand breaded and fried. Served with marinara sauce for dipping. 7.5

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

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

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

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. 19.

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. 19.5

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. 18.

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.

PAN SEARED PORK LOIN Paired with Anaheim infused polenta cakes. Topped with black bean and corn salsa. 14.

COD PICCATA Eight ounce cod filet topped with a buttery garlic, caper and shallot sauce. Served over angel hair pasta. 13.

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.

LOBSTER MAC & CHEESE Ziti pasta tossed with creamy cheese sauce, lobster meat, portabella mushrooms and shallots. Topped with golden beet matchsticks. 16.5



Add a five ounce lobster tail to any entree for \$12.



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 hoagie. Served with au jus. 10.

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 apple-wood 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. 9.

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. 9.



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

We accept cash and all major credit cards. Please, no checks • A \$1.50 split plate charge will be added to all dinner entrees.

An 18% gratuity may be added to parties of six or more and to tables with special promotional discounts.



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%

FAHRENHEIT CHILI ALE This American-style blonde ale is blended with green chilies. It displays intense chili aroma and mild chili heat balanced by sweet malt flavors.

Style: American Style Blonde Ale Alcohol: 5.25%

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

ICED TEA
Regular, Green Tea or Peach Tea

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

