

# LUNCH MENU



## AT ALTITUDE, HANDCRAFTED BEER IS ONLY THE BEGINNING

When you join us for a meal, you can always expect the best in fresh, healthy, local and delicious choices.

Our Never Ever beef burgers are 100% Angus beef from Boulder Valley Farms in Colorado. No animal by-products, growth hormones or antibiotics are ever given to these cows. Never Ever beef is a natural and local choice.



Our chicken comes from RedBird Farms in Colorado. All RedBird chickens are raised cage free, without the use of antibiotics and are fed a vegetarian diet.

We purchase a selection of our steaks locally from the Butcher Block in Laramie.

A variety of the herbs and greens in our dishes are grown on-site on our hydroponic wall, in season. And, we take pride in the signature items we prepare daily in house, including our fresh mozzarella, sauces, dressings, focaccia bread, pizza dough and much more.



Thank you for choosing Altitude. Please let us know what you think!

Cheers,

*Karen, Greg and the Altitude Family*



## STARTERS

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**CRAB & ARTICHOKE DIP** Cream cheese dip highlighted with crab, artichoke hearts and pepperjack cheese. Served warm with focaccia bread, altbier crackers and carrot and celery sticks. 8.

**ROASTED BELL PEPPER HUMMUS** Served with focaccia bread, altbier crackers and carrot and celery sticks. 6.5

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

**BAVARIAN PRETZEL STICKS** Served warm with beer cheese sauce for dipping. 6.

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

**SUNDRIED TOMATO WONTONS** Creamy artichoke heart and sundried tomato filling wrapped inside wontons. Served with coconut curry dipping sauce. 6.5

## SANDWICHES



*Sandwiches are served with waffle cut french fries, tortilla chips and salsa, cinnamon applesauce, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings or sweet potato fries for \$1.75 extra.*

**ITALIAN FOCACCIA MELT** Turkey breast, pepperoni, banana peppers, provolone cheese and house made fresh mozzarella grilled on focaccia bread. Served with a side of marinara sauce. 9.5 / 7.5 Half

**SPICY THAI SALMON BURGER** Fresh salmon patty seasoned with Thai spices. Served on a multi-grain bun with chili lime mayo. 10.

**CROQUETTE** Speck prosciutto, Jarlsberg cheese and spicy dijon mustard grilled in puff pastry dough. 9.5

**UPTOWN GRILLED CHEESE** Jarlsberg and havarti dill cheeses grilled on organic wheat bread with sliced avocado. 8.5 / 7. Half

**CAPRESE** Focaccia bread topped with house made fresh mozzarella, sliced tomatoes, basil pesto, fresh sprouts and balsamic & caramelized onion jam. 9. / 7. Half

**PRIME RIB FRENCH DIP** Thin sliced choice prime rib topped with melted Jarlsberg cheese and tucked in a rustic baguette. Served with au jus for dipping. 12. / 8.5 Half

**FISH SANDWICH** Grilled, blackened or battered and fried cod topped with sliced tomatoes, pickles, sprouts and chili lime tartar sauce. Served on focaccia bread. 9.

**BRUSCHETTA CHICKEN** Beer braised chicken breast topped with tomato basil bruschetta and house made fresh mozzarella. Served on a pretzel bun. 10.

**TURKEY BACON CLUB** A triple stack of thin sliced turkey breast, smoked bacon, Jarlsberg and havarti dill cheese, tomatoes and lettuce. Served on toasted organic wheat bread with mayo. 10. / 7.5 Half

**PHILLY STEAK** Sliced tenderloin tips and sauteed peppers and onions tossed in a creamy provolone cheese sauce and tucked in a rustic baguette. 11.

**THE NEBUER** A reuben, in reverse! Sliced turkey breast, melted Jarlsberg cheese, sauerkraut and rich dressing stacked on a pretzel bun. 9.

**BBQ PORK** Smoked pulled pork, drenched in bbq sauce and sandwiched between melted muenster and cheddar cheeses. Served on a kaiser. 8.5 / 7. Half

## BREW FAVORITES

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**GRILLED SAUSAGE COMBO** Grilled andouille and chicken sausages served over mashed potatoes with sauteed peppers, onions and Altbier ale gravy. 11.

**FISH 'N CHIPS** Altbier ale battered cod filets, fried golden. Served with waffle fries, lemon dill tartar sauce and malt vinegar. 9.

**GRILLED TENDERLOIN TIPS** Served over mashers with mushrooms, onions and stout ale gravy. 12.

**FISH TACOS** Lightly fried corn tortillas filled with blackened shrimp or cod. Topped with avocado, pico de gallo, cheddar cheese and chipotle lime slaw. Served with chips and salsa. Two tacos 9. • Three tacos 11.

**STEAK 'N FRIES** Six ounce sirloin served with waffle cut french fries and a pickle spear. 10.

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

**BLACKENED CHICKEN ALFREDO** Ziti pasta tossed in a mildly spicy alfredo sauce and topped with a Cajun rubbed chicken breast. 10.

**COCONUT CURRY NOODLE BOWL** A medley of fresh veggies, grilled pineapple, dried figs and rice noodles tossed in a mildly spicy coconut curry sauce. 9.  
*Add: Chicken \$2 • Shrimp \$2 • Lobster \$8*

## SALADS

*Our dressings include ranch, gorgonzola, balsamic vinaigrette, champagne vinaigrette and honey mustard.*

**BALSAMIC CHICKEN SALAD** Balsamic marinated chicken breast served over mixed greens with dried cranberries, walnuts, green onions and gorgonzola crumbles. Accompanied by homemade balsamic vinaigrette. 9.5

**CAPRESE SALAD** Mixed greens, tomatoes and dried figs drizzled with balsamic vinaigrette. Surrounded by housemade fresh mozzarella topped with caramelized onion and balsamic jam. 9.5

**CRISPY CHICKEN SALAD** Breaded chicken slices served over mixed greens with shredded 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 house made focaccia bread. 7.5

**CHOPHOUSE SALADS** *Top any of these salads with your choice of a beer braised 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, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 9.5

**CAESAR** Baby romaine tossed with creamy Caesar dressing, grape tomatoes, shaved asiago cheese and homemade croutons. 9.5

**SANTA FE** Mixed greens topped with pico de gallo, black olives, diced avocado, shredded cheddar cheese, green onion and tortilla chips. Served with spicy lime chipotle vinaigrette. 9.5

*We offer a gluten free menu - please inquire with your server. • We accept cash and all major credit cards. Please, no checks.*

# BURGERS

Prepared with your choice of a half pound beef patty, beer braised chicken breast, black bean burger or third pound buffalo patty (add \$1 for buffalo.)

*Add a side of Altitude's house smashed relish with pickles, tomatoes, onions and avocado for \$1.*

*Served with waffle cut fries, chips and salsa, cinnamon applesauce, cottage cheese, soup or a dinner salad. Substitute onion rings or sweet potato fries for \$1.75*

*Served on your choice of a white or multi-grain bun, focaccia bread or pretzel bun.*

**BREW** Cheddar, havarti dill, pepperjack or Jarlsberg cheese. 9.5

**MONTEREY** Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 9.75

**HICKORY** Melted cheddar cheese, barbeque sauce and smoked bacon. 9.75

**CAJUN** Whole mild green chili, Cajun seasonings, and muenster cheese. 9.75

**ALTITUDE** Mushrooms and Jarlsberg cheese. 9.75

# FOUNTAIN

*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  
Club Soda

## LEMONADE

Lemonade • Arnold Palmer

## ICED TEA

Black Tea • Green Tea • Peach Tea

## HOT DRINKS

Coffee • Variety of Hot Teas  
Hot Chocolate  
Apple Cider

# FROM THE BAR

## MICROBREWS

Tumblewheat  
ALTitude Altbier  
Fahrenheit Chili Ale  
High Plains Pale Ale  
IPA • 7200' Stout  
Seasonal Offerings  
*12 Ounce \$3 • 16 Ounce \$4 • Pitcher \$14*

## WINE BY THE GLASS

337 Lodi Cabernet Sauvignon	6.5
Bogle Merlot	5.
Hahn Pinot Noir	6.5
Dona Paula Los Cardos Malbec	6.5
Columbia Crest Chardonnay	5.
Bella Sera Pinot Grigio	5.
Snoqualmie Naked Organic Riesling	5.5
Sutter Home White Zinfandel	4.