


# DINNER 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. 

Of course, the highlight of a visit to Altitude is the handcrafted beer. We hope you'll enjoy a taste of one of our award winning brews.

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.

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

**ROASTED BELL PEPPER HUMMUS** Topped with chopped olives and tomatoes and served with carrots and celery, focaccia bread and altbier crackers. 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** Yellowfin tuna, fresh avocado, bell peppers and green onion tossed in a lime, soy and chili sauce. Served with altbier crackers. 9.5

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

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

**BRUSCHETTA TOSCANA** Focaccia bread spread with caramelized onion and balsamic jam. Served with fresh bruschetta, speck prosciutto, and house made fresh mozzarella. 10.

## ENTREES



*We proudly serve upper two-thirds choice 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.*

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

**SIRLOIN STEAK** An eight-ounce cut of locally cut sirloin steak grilled to your liking. Served with creamy mashed potatoes. 19.5

**GRILLED RIBEYE** Ten ounces of marbled beef seasoned with a cowboy rub. Served with oven roasted Yukon Gold potatoes, worcestershire sour cream sauce and a fried onion garnish. 23.

**PRIME RIB AU JUS** Served with mashed potatoes. Creamy horseradish served on request. Eight Oz 21. • Twelve Oz 27. • Want a larger cut? Just ask!

**STEAK AND SHRIMP** Eight ounces of petite tender medallions paired with garlic butter shrimp and oven roasted Yukon Gold potatoes. 19.

**BACON WRAPPED TENDERLOIN** Locally cut tenderloin rolled in cracked pepper. Served with caramelized onion mashed potatoes, sliced baby portabella mushrooms and a creamy balsamic and red wine reduction. 24.

**HERB ROASTED CHICKEN HALF** Marinated, bone-in chicken paired with creamy garlic mashed potatoes. Topped with Altbier ale gravy. 18.

**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. 16.5.

**BABY BACK RIBS** Seasoned with our signature cowboy rub and drenched in chili ale bbq sauce. Served with waffle cut french fries. Half rack 15. / Full rack 26.

**SEARED YELLOWFIN TUNA CHOP** Served on a bed of wild rice with pineapple, red bell peppers and bok choy and finished with grilled pineapple and a coconut curry sauce. 19.

**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. 18.

**MAHI MAHI** Brushed with a honey, chili and lime glaze. Served over wild rice studded with pineapple, red bell peppers and bok choy. 18.

**COCONUT CURRY NOODLE BOWL** A medley of fresh veggies, grilled pineapple and rice noodles tossed in a mildly spicy coconut curry sauce. 11.  
*Add: Chicken \$2 • Shrimp \$2 • Lobster \$8*

**CAVATAPPI PASTA** Tossed with a spicy Cajun cream sauce and sauteed chicken, andouille sausage and shrimp. 14.

**LOBSTER MAC & CHEESE** Ziti pasta tossed with creamy cheese sauce, lobster meat, baby portabella mushrooms and shallots. 21.



*We offer a gluten free 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.*

*• Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness •*

## 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 pepperjack cheese. 9.75

**ALTITUDE** Mushrooms and Swiss cheese. 9.75

## 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.*

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

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

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

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

**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.

**THE CUBAN** Sliced pork loin, melted provolone cheese, dijon mustard, sliced pickles and jalapeños tucked in a rustic baguette. 9.

## BREW FAVORITES



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

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

**FISH TACOS** Flour 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.

**CHOPHOUSE SALADS** *With your choice of grilled chicken breast, shrimp or steak. (Steak - add \$1.)*

**COBB** Mixed greens topped with green onion, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 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

**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 served with waffle fries and lemon dill tartar sauce. 9.

**CHICKEN FRIED STEAK** Served over creamy mashed potatoes with rich country gravy. 9.5



*Pizzas and stromboli feature our own Altbier ale crust.*

**GARLIC CHICKEN PIZZA** Marinated chicken, bacon, green onion, tomatoes, garlic and mozzarella. 11.

**MARGHERITA PIZZA** Fresh mozzarella, tomatoes and basil. 12.

**CHICKEN ALFREDO STROMBOLI** Chicken breast, alfredo sauce, mushrooms and mozzarella. 10.

**SAUSAGE & PEPPERONI STROMBOLI** Italian sausage, pepperoni, mushrooms, black olives, mozzarella cheese and marinara sauce. 10.

# MICROBREWS



**TUMBLEWHEAT** A light, grainy wheat flavor is followed by mellow bitterness and subtle citrus hop notes. This is a light bodied, crisp ale that goes well with just about anything.

Style: American Wheat Ale 5.0% ABV

**HIGH PLAINS PALE ALE** A clean, slightly sweet malt character is complimented by a smooth bitterness and aroma of citrus-like hops. Refreshing and hoppy.

Style: American Pale Ale 5.5% ABV



**ALTITUDE ALTBIER** A medium bodied, well balanced ale. A complex malt profile is followed by a clean, but firm bitterness. Prolonged cold aging gives this beer a lager-like crispness.

Style: Dusseldorf Altbier 5.4% ABV

**IPA** While our hops are constantly changing in this beer, its hallmark features remain unchanged. Our IPA is golden in color, light in body, very dry and appropriately hoppy. This beer is all about the hops without being incredibly bitter. Ask your server about the IPA on tap today.

Style: American IPA 6.5% ABV

**I'M BURNING FOR YOU CHILI ALE** A light bodied ale infused with the bold aromatics and flavor of green chilies. A blend of Serrano, jalapeno and Anaheim peppers result in an ale that is unmistakably chili, yet mild in spice.

Style: American Blonde Ale w/ Chilies 5.3% ABV

**7200' STOUT (NITRO)** A dark, strong, full bodied ale. A rich malt profile - chocolate, coffee, roasty - is softened by a nitrogen pour. The lasting impression is one of warmth and complexity.

Style: Foreign Extra Stout 7.8% ABV

## SEASONAL & SPECIALTY BREWS

We carry up to six seasonal and specialty brews daily. We occasionally offer bottles of our specialty beer. Ask your server for details.

12 Ounce \$3 • 16 Ounce \$4 • Pitcher \$14  
 7200' Stout: 12 Ounce \$3.5 • 16 Ounce \$4.5 • Pitcher \$16  
 One Sampler \$1.75 • Six Sampler Board \$10

# GLASSES OF WINE

Bogle Cabernet Sauvignon	California	6.
Bogle Merlot	California	6.
Hahn Pinot Noir	Central Coast, California	6.5
Alta Vista Malbec	Argentina	6.
Bogle Chardonnay	California	6.
Ruffino Lumina Pinot Grigio	Delle Venezie IGT, Italy	6.
Snoqualmie Naked "Organic" Riesling	Columbia Valley, Washington	6.
Sutter Home White Zinfandel	Napa Valley, California	4.5

## WINE FLIGHTS

Four different wine samples from the above list. 10.  
 One wine sample. 2.75

# 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.

## ICED TEA

Black Tea, Green Tea or Peach Tea

## LEMONADE

Lemonade, Arnold Palmer

## HOT DRINKS

Coffee, Hot Chocolate, Apple Cider, Variety of Teas