

STARTERS

GF CRAB & SPINACH DIP Warm crab, spinach and pepperjack cheese dip served with grilled focaccia bread, carrot and celery sticks. 8.

BRAISED PORK BELLY WITH CHIMICHURRI Crisp fried braised pork belly paired with warm tortillas and chimichurri. 8.

GF SCALLOP CEVICHE Scallops with roasted corn salsa, lime juice and fresh avocado. Served with corn tortilla chips. 10.

GF ROASTED BELL PEPPER HUMMUS Topped with chopped olives and tomatoes. Served with carrots, celery and grilled focaccia bread. 7.

PEPPERJACK CHEESE STICKS Altbier ale battered and fried. Served with buttermilk ranch dressing for dipping. 7.

SOUTHWESTERN WONTONS Filled with jalapeño and cream cheese filling. Served with chili lime sauce. 7.

GF FRESH MUSSELS Sautéed with cilantro and tequila buerre blanc. Served with grilled focaccia bread. 9.

GF CHARCUTERIE PLATTER A rotating selection of seasonal meats and cheeses served with olives and grilled focaccia bread. 15.

CHICKEN + FISH

Add a cup
of soup or a salad
\$3

GF CHARRED LIME SALMON Fresh salmon broiled on an aromatic cedar plank. Served over wild rice with red bell peppers and cilantro. 15.

LOBSTER MAC & CHEESE Cavatappi pasta tossed with creamy cheese sauce, lobster meat, baby portabella mushrooms and shallots. 22.

SEAFOOD PASTA Sautéed scallops, shrimp, mussels and a white wine and herb butter sauce served over linguine. 19.

GF SEARED MAHI MAHI Paired with corn, bell pepper and bacon succotash. Finished with fresh avocado and salsa. 15.

GF SHRIMP + SCALLOPS Wrapped in bacon and topped with tequila lime buerre blanc and charred limes. Served over wild rice with bell peppers, jalapeños, grilled corn and cilantro. 19.

GF CHICKEN PICCATA Airline chicken breast stuffed with rosemary butter, capers, sautéed fennel and spinach. Paired with asiago polenta cakes. 17.

GRILLED + SMOKED

*We proudly serve fresh cut upper two-thirds choice beef.
All hand cut chops are served with choice of two sides.*

Add:
5 scampi
shrimp
\$8

Add:
5 oz
Lobster Tail
\$14

Add:
1/2 rack
of ribs
\$12

GF BABY BACK RIBS Seasoned with our signature cowboy rub and brushed in chili ale bbq sauce. Half rack 18. / Full rack 29.

GF FILET OF BEEF Wrapped in bacon. Served with sliced portabella mushrooms and a house made steak sauce. 26.

RIBEYE Ten ounces, seasoned with Altitude's signature cowboy rub. Garnished with a fried onions and a worcestershire sour cream sauce. 27.

GF PRIME GRADE SIRLOIN Grilled to your liking. Six ounce 19. / Eight ounce 24.

GF PRIME RIB Seasoned and slow roasted. Eight ounce 23. / Twelve ounce 29.

GF HICKORY SMOKED CHICKEN HALF Brushed with chili ale bbq sauce. 18.

GF SMOKED BEEF BRISKET Smoked slow and low for fifteen hours. Served with Texas style bbq sauce. 18.

SIDES

GF MIXED GREEN SALAD

GF CAESAR SALAD

CUP OF HOMEMADE SOUP

JALAPEÑO MAC AND CHEESE

GF GARLIC MASHED POTATOES

GF WILD RICE

FRENCH FRIES

BATTERED ONION RINGS

GF SWEET POTATO FRIES

GF CORN SUCCOTASH

GF GRILLED ASPARAGUS

GF SEASONAL SAUTEED VEGETABLES

*Many of our menu items are gluten free, or can be modified for our gluten sensitive guests.
These items are marked with a GF symbol throughout the menu.*

BREW FAVORITES



Salad dressings include ranch, gorgonzola, balsamic vinaigrette, white wine vinaigrette and honey mustard.

LAMB AND GREEN CHILI MEATLOAF

Rubbed in our signature cowboy rub and served with mashed potatoes, Altbier gravy and fried onion strings. 14.

BRISKET STREET TACOS Smoked beef brisket, onions, poblano cream, cilantro and charred lime in flour tortillas. Served with chips and salsa. 10.

FISH TACOS Flour tortillas filled with shrimp or battered mahi mahi. Topped with fresh avocado, pico de gallo, avocado lime slaw and charred lime. Served with tortilla chips and salsa. Two tacos. 10. Three tacos. 12.

GRILLED SAUSAGE COMBO Grilled andouille sausage and Avery beer brats served over mashed potatoes with sauteed peppers, onions and Altbier ale gravy. 11.

FISH 'N CHIPS Fried mahi mahi filets served with french fries and lemon dill tartar sauce. 10.

GF SALMON SALAD Cedar plank salmon served on mixed greens with avocado lime slaw, sliced almonds and cilantro. 11.

\$4
Chicken Breast

GF COBB SALAD Mixed greens topped with green onion, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 6.

\$5
Sauteed Shrimp

GF SHAVED FENNEL SALAD Mixed greens topped with shaved fennel, sliced almonds and a roasted shallot vinaigrette. 6.

\$5
Grilled Steak

Pizzas feature a 9" Altbier ale crust brushed with olive oil.

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

MARGHERITA PIZZA Tomato sauce with fresh mozzarella and basil. 12.

PHILLY STEAK PIZZA Thin sliced steak, bell peppers, onions, provolone cheese, fresh mozzarella and creamy horseradish sauce. 12.

HAND HELDS



Sandwiches and burgers are served with 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.

GF PULLED PORK SANDWICH Texas style bbq pork and fried onion strings served on a homemade brioche bun. 8.5

CILANTRO LIME SALMON BURGER Fresh salmon patty seasoned with cilantro, lime and jalapeños. Served on a multi-grain bun with chili lime aioli. 10.

LAMB MEATLOAF SANDWICH A thick slice of lamb and green chili meatloaf tucked in a wheat roll with sauteed onions, melted white cheddar cheese and steak sauce aioli. 12.

GF CAPRESE SANDWICH House made whole grain bun brushed with basil pesto and topped with fresh mozzarella, sliced tomatoes, fresh basil and a balsamic glaze. 9.

GF PRIME RIB FRENCH DIP Thin sliced choice prime rib and melted Jarlsberg cheese and tucked in a rustic baguette. Served with au jus. 12.

GF THE CUBAN Shredded pork loin, smoked ham, melted provolone cheese and sliced pickles tucked in a rustic baguette with spicy mustard. 9.

Burgers are served on a white, multi-grain, pretzel or gluten free bun with your choice of:

Half Pound Beef Patty

Black Bean Burger

Beer Braised Chicken Breast

Third Pound Bison Patty (\$4)

GF BREW BURGER With white cheddar, havarti dill, pepperjack or Jarlsberg cheese. 9.75

JALAPENO POPPER BURGER Jalapenos, cream cheese and fried onion strings. 10.

GF MONTEREY BURGER Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 10.

GF ALTITUDE BURGER Mushrooms and Swiss cheese. 10.

GF HICKORY BURGER Melted cheddar cheese, sweet bbq sauce and smoked bacon. 10.

DAILY BURGER Ask your server about today's burger special!