

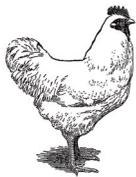
DINNER MENU



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 pride ourselves on serving the best beef available. We offer upper 2/3 cut choice beef, along with prime graded sirloins.

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 sauces, dressings, breads, pizza dough, ice cream 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!

Cheers,

Karen, Greg and the Altitude Family



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 •

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 chipotle ranch for dipping. 7.

GF FRESH MUSSELS Sautéed with a light cilantro and tequila cream sauce. 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 Broiled on an aromatic cedar plank and topped with chimichurri. Served with red bell pepper and cilantro rice. 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 light tequila lime cream sauce 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

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 Served with home-made steak sauce. Six ounce 19. / Eight ounce 24.

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

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 FRESH ASPARAGUS

GF SEASONAL 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.

<p>\$4 Chicken Breast</p>	<p>GF COBB SALAD Mixed greens topped with green onion, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 6.</p>
<p>\$5 Sauteed Shrimp</p>	<p>GF SHAVED FENNEL SALAD Mixed greens topped with shaved fennel, sliced almonds and a roasted shallot vinaigrette. 6.</p>
<p>\$5 Grilled Steak</p>	

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.

BREW PUB PIZZA Beer cheese sauce with sliced beer brats, caramelized onions and white cheddar cheese. 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 chipotle ranch aioli. 10.

GF PHILLY STEAK Sliced prime rib, provolone cheese and sauteed peppers and onions tucked in a rustic baguette. 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)
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GF BREW BURGER With white cheddar, havarti dill, pepperjack or Jarlsberg cheese. 9.75

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

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

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

GF ALTITUDE BURGER Mushrooms and Swiss cheese. 10.

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

MICROBREWS



TUMBLEWHEAT A light, grainy wheat flavor is followed by mellow bitterness and subtle citrus hop notes. This is a light bodied, crisp ale.

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

CHILI ALE This American amber ale with green chilies is full of green chili aroma, giving way to nice, sweet malt flavors. It finishes clean with a light American hop bitterness and a sweet 'n spicy kick.

Style: American Blonde Ale w/ Chilies 5.3% ABV

7200' STOUT A large, robust American styled stout. Roast, coffee, and chocolate malt flavors play well with big American hops. A medium body leads to a dry finish.

Style: American Styled Stout 7.0% 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 \$3.5 • 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

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

Green Blackberry Jasmine • Peach • Black

LEMONADE

Lemonade, Arnold Palmer

HOT DRINKS

Coffee, Hot Chocolate, Apple Cider, Variety of Teas