

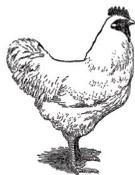
LUNCH MENU



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 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.



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 & 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.

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

BAVARIAN PRETZEL STICKS Two pretzel sticks served warm with Tumblewheat ale cheese sauce for dipping. 6.

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.

SANDWICHES



Sandwiches 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.

☞ **ITALIAN HOAGIE** Turkey breast, pepperoni, salami, banana peppers and red onion tucked in a rustic baguette with roasted shallot vinaigrette. 9.5 / 7.5 Half

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

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

☞ **PRIME + CHEDDAR** Sliced prime rib, white cheddar cheese, creamy horseradish and red onions on a grilled brioche bun. 12.

☞ **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. / 7. Half

☞ **PORK BELLY SANDWICH** Crisp fried braised pork belly tucked in a rustic baguette with poblano crema, cilantro and cucumbers. 9. / 7.

FISH SANDWICH Battered and fried mahi mahi topped with sliced tomatoes, lettuce and tartar sauce. Served on a multi grain bun. 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. / 8.5 Half

TURKEY BACON CLUB A triple stack of thin sliced turkey breast, smoked bacon, Jarlsberg and havarti dill cheese, tomatoes and lettuce. Served on toasted wheat bread with mayo. 9.5. / 7.5. Half

☞ **PHILLY STEAK** Sliced prime rib, provolone cheese and sauteed peppers and onions tucked in a rustic baguette. 12.

☞ **SOUTHWEST TURKEY MELT** Turkey, pepperjack and cheddar cheeses, sliced avocado and chipotle ranch on toasted wheat bread. 9. / 7. Half

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

BREW FAVORITES

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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, lemon dill tartar sauce and malt vinegar. 10.

LAMB AND GREEN CHILI MEATLOAF Rubbed in our signature cowboy rub and served with creamy mashed potatoes, Altbier gravy and fried onion strings. 14.

STEAK 'N FRIES Six ounce prime grade sirloin, grilled to your liking. Served with french fries and a pickle spear. 14.

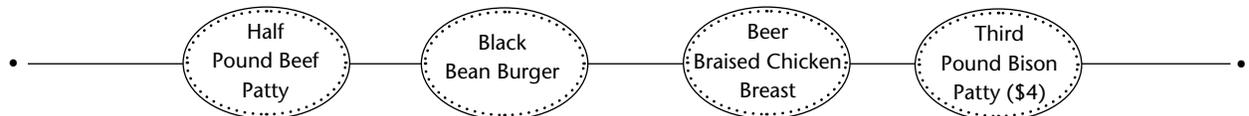
BRISKET STREET TACOS Smoked beef brisket, onions, poblano cream, cilantro and charred lime in flour tortillas. Served with chips and salsa. 10.

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.

BURGERS



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



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 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!

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.



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 •

SALADS



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

GF BALSAMIC CHICKEN SALAD Balsamic marinated chicken breast served over mixed greens with fresh strawberries, sliced almonds and bleu cheese crumbles. Accompanied by homemade balsamic vinaigrette. 9.5

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

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.

\$4
Chicken
Breast

\$5
Sautéed
Shrimp

\$5
Grilled
Steak

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

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

FOUNTAIN



*All non alcoholic beverages are \$2.
Free refills are offered on soda, iced tea,
coffee and hot tea.*

FOUNTAIN DRINKS

Pepsi • Diet Pepsi
Mountain Dew
Dr. Pepper • 7-up
Club Soda

LEMONADE

Lemonade • Arnold Palmer

ICED TEA

Black, Green Passion Fruit or Green Peach

HOT DRINKS

Coffee • Variety of Hot Teas
Hot Chocolate
Apple Cider

FROM THE BAR



MICROBREWS

Tumblewheat
ALTitude Altbier
Chili Ale
High Plains Pale Ale
IPA • 7200' Stout
Seasonal Offerings
12 Ounce \$3.5 • 16 Ounce \$4.5 • Pitcher \$16

WINE BY THE GLASS

Bogle Cabernet Sauvignon	6.
Bogle Merlot	6.
Hahn Pinot Noir	6.5
Alta Vista Malbec	6.
Bogle Chardonnay	6.
Ruffino Lumina Pinot Grigio	6.
Snoqualmie Naked "Organic" Riesling	6.
Sutter Home White Zinfandel	4.5