

STARTERS

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GF V **DOUBLE HEART DIP** Warm artichoke heart, heart of palm and cheese dip served with grilled focaccia bread, carrot and celery sticks. 10.

GF **MAPLE GLAZED PORK BELLY** Topped with apple and walnut compote. Paired with grilled focaccia. 13.

GF V **CAPRESE SALAD** Tomatoes, basil and fresh mozzarella set over basil pesto and drizzled with balsamic glaze. 12.

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

V **PEPPERJACK CHEESE CURDS** Dipped in Tumblewheat beer batter and fried. Served with buttermilk ranch dressing for dipping. 7.

WONTONS Filled with bacon, cheddar and cream cheese and lightly fried. Served with ranch dressing for dipping. 7.

GF **CLAMS ROMESCO** Tossed in a roasted red bell pepper, tomato and garlic sauce. Served with grilled focaccia. 13.

CRAB CAKES Seared and served over lemon caper aioli. 15.

CHICKEN + FISH

Add a cup
of soup or a salad
\$3

CEDAR PLANK SALMON Served over sauteed asparagus and orzo with a drizzle of lemon caper oil. 22.

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

GF **SESAME CRUSTED YELLOWFIN TUNA** Seared rare and served with an avocado, lime and kale salad. Finished with wasabi cream. 21.

LOBSTER TEMPURA Lobster meat fried in a light and crispy tempura batter. Drizzled with sriracha aioli and teriyaki and garnished with puffed crispy rice and grated nori. 17.

CLAM LINGUINE Clams tossed with herbs and garlic butter and served over linguine. 15.

CHICKEN PICCATA Flour dusted chicken breast served over polenta cakes and topped with sauteed spinach and a lemon caper sauce. 17.

GRILLED + SMOKED



*We proudly serve fresh cut upper two-thirds choice and prime cuts of 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 and topped with a brandy peppercorn sauce. 22.

RIBEYE Ten ounces, seasoned with Altitude's signature cowboy rub. Garnished with a fried onions and a worcestershire sour cream sauce. 29.

GF **PRIME GRADE SIRLOIN** Served over home-made steak sauce. Six ounce 20. / Eight ounce 24.

GF **PRIME RIB** Seasoned and slow roasted. Eight ounce 23. / Twelve ounce 31.

GF **STEAK FROM THE BUTCHER BLOCK** The chef's rotating selection. Market price.

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

SIDES

GF **MIXED GREEN SALAD**

GF **GARLIC MASHED POTATOES**

GF **SWEET POTATO FRIES**

GF **CAESAR SALAD**

GF **GARLIC, PARSLEY + LEMON QUINOA**

GF **HERB ROASTED MUSHROOMS**

CUP OF HOMEMADE SOUP

BEER BATTERED FRENCH FRIES

GF **FRESH ASPARAGUS**

SUNDRIED TOMATO MAC + CHEESE

BATTERED ONION RINGS

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. Vegetarian items are marked with a **V** symbol.*

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

BREW FAVORITES



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

LAMB AND GREEN CHILI MEATLOAF
Rubbed in 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 or corn tortillas. Served with chips and salsa. Two tacos. 10. / Three tacos. 13.

FISH TACOS Flour or corn 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. 13.

GRAVY FRIES Topped with 7200' Stout demi-glace, shredded smoked gouda cheese and maple glazed pork belly. 12.

FISH 'N CHIPS Fried mahi mahi filets served with french fries and lemon dill tartar sauce. 12.

ROASTED BEET SALAD Sliced roasted beets, walnut and apple compote and goat cheese topped with balsamic vinaigrette and served over greens. 11.

<p>\$4 Chicken Breast</p>	<p>COBB SALAD Mixed greens topped with green onion, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 7.</p>
<p>\$5 Sautéed Shrimp</p>	<p>KALE + QUINOA SALAD Chopped kale tossed with sliced apples, pecans, quinoa, dried cranberries and roasted shallot vinaigrette. 10.</p>
<p>\$5 Grilled Steak</p>	

Flat breads feature an Altbier ale crust brushed with olive oil.

GARLIC CHICKEN GRILLED FLAT BREAD
Marinated chicken, bacon, green onions, tomatoes, garlic and mozzarella. 11.

MARGHERITA GRILLED FLAT BREAD Tomato sauce with fresh mozzarella and basil. 12.

GARDEN GRILLED FLAT BREAD Basil pesto, cherry tomatoes, asparagus, mushrooms and fresh mozzarella. 12.

HAND HELDS



Sandwiches and burgers are served with beer battered 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.

PULLED PORK SANDWICH Texas style bbq pork and coleslaw served on a homemade brioche bun. 10.

SMOKED SALMON BURGER Seasoned with dill, lemon and garlic. Topped with cucumbers and lemon dill aioli and served on a multi-grain bun. 12.

STEAKHOUSE SANDWICH Thin sliced prime rib tucked in a rustic baguette with sauteed onions, mushrooms, melted cheddar cheese and steak sauce. \$14.

APPLE + GOAT CHEESE PANINI Sliced apples, goat cheese and caramelized onions on grilled focaccia bread. 11.

PRIME RIB FRENCH DIP Thin sliced prime rib and melted Swiss cheese tucked in a rustic baguette. Served with au jus. 14.

THE CUBAN Shredded pork loin, smoked ham, melted provolone cheese and sliced pickles tucked in a rustic baguette with spicy mustard. 11.



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

Half Pound Beef Patty	Garden Veggie Burger	Beer Braised Chicken Breast	Third Pound Bison Patty (\$4)
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BREW BURGER With white cheddar, smoked gouda, pepperjack or Swiss cheese. 11.

MONTEREY BURGER Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 13.

HICKORY BURGER Melted cheddar cheese, sweet bbq sauce and smoked bacon. 13.

GOUDA BURGER Caramelized onions and smoked gouda cheese. 12.

ALTITUDE BURGER Mushrooms and Swiss cheese. 12.

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