

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.

V **HOUSE MADE PRETZELS** Two pretzels served warm with Tumblewheat ale cheese sauce for dipping. 6.

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.

SANDWICHES



Sandwiches 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.

GF V **APPLE + GOAT CHEESE PANINI** Sliced apples, caramelized onions and goat cheese on focaccia bread. 11. / 7. Half

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

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

GF **MAPLE BACON GRILLED CHEESE** Maple bacon, smoked gouda and cheddar cheese served on toasted wheat. 12. / 8. Half

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

FISH SANDWICH Battered and fried mahi mahi topped with sliced tomatoes, lettuce and tartar sauce. Served on a multi-grain bun. 12.

GF **PRIME RIB FRENCH DIP** Thin sliced choice prime rib topped with melted Swiss cheese and tucked in a rustic baguette. Served with au jus for dipping. 14. / 9. Half

TURKEY BACON CLUB A triple stack of thin sliced turkey breast, smoked bacon, Swiss and smoked gouda cheese, tomatoes and lettuce. Served on toasted wheat bread with mayo. 12. / 8. Half

GF **SIRLOIN SANDWICH** Sliced six ounce prime grade sirloin tucked in a rustic baguette with artisan greens, sliced tomatoes and herb butter. 15.

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

*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

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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, lemon dill tartar sauce and malt vinegar. 12.

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.

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.

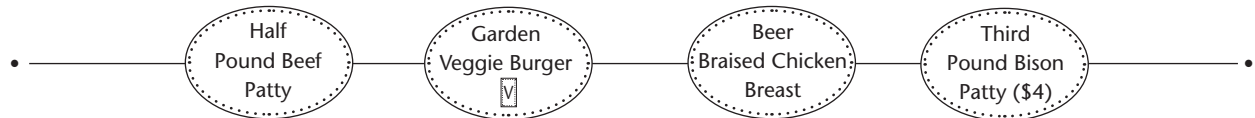
STEAK 'N FRIES Six ounce prime grade sirloin, grilled to your liking. Served with french fries and a pickle spear. 15.

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

BURGERS



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



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.

BREW BURGER With white cheddar, smoked gouda, pepperjack or Swiss cheese. 11.

GOUDA BURGER Caramelized onions and smoked gouda cheese. 12.

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

ALTITUDE BURGER Mushrooms and Swiss cheese. 12.

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

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

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We accept cash and all major credit cards. Please, no checks.

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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. 11.

GF V **ROASTED BEET SALAD** Sliced roasted beets, walnut and apple compote and goat cheese topped with balsamic vinaigrette and served over greens. 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. 7.

GF V **KALE + QUINOA SALAD** Chopped kale tossed with sliced apples, pecans, quinoa, dried cranberries and roasted shallot vinaigrette. 10.

FOUNTAIN



*All non alcoholic beverages are \$2.50
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

TAZO ICED TEA

Black Tea Blend
Green Tea with Lemongrass and Spearmint
Herbal Passion Tea with Hibiscus and Tropical Fruit

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

Boyal Cabernet Sauvignon	6.
Hahn Pinot Noir	7.
Alta Vista Malbec	7.
Avalon Red Blend	6.
The Prisoner Red Blend	10./19.
Bogle Chardonnay	6.
Ruffino Lumina Pinot Grigio	7.
Snoqualmie Naked "Organic" Riesling	7.
Woodbridge White Zinfandel	5.5