

STARTERS

**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** PORK BELLY NACHOS Fresh fried tortilla chips topped with Queso cheese sauce, crispy fried pork belly and pico de gallo. \$15.  
*Add jalapeño or avocado for \$.50*

**GF** CHARCUTERIE PLATTER A 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** MUSSELS BLANCO Tossed in a white wine, lemon and garlic butter sauce. Served with grilled focaccia. 13.

**GF** TUNA POKE DIP Fresh diced tuna tossed with red bell pepper, cilantro, green onion and creamy avocado sauce. Drizzled with sriracha and served with fresh tortilla chips. 10.

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 cuts of beef.  
All hand cut chops are served with choice of two sides.*

Add:  
5 scampi  
shrimp  
\$8

Add  
On's

Add:  
1/2 rack  
of ribs  
\$12

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

**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. 26.

**GF** SIRLOIN Eight ounces, locally cut. Served over homemade steak sauce. 24.

**GF** PRIME RIB Every Friday and Saturday night. Seasoned and slow roasted. Eight ounce 23. / Twelve ounce 31.

**GF** BLACKENED PORK MEDALLIONS Topped with caramelized onions, mushrooms and crumbled gorgonzola. 21.

SIDES

**GF** MIXED GREEN SALAD

**GF** CAESAR SALAD

CUP OF BEER CHEESE SOUP

JALAPENO MAC + CHEESE

**GF** GARLIC MASHED POTATOES

**GF** GARLIC, PARSLEY + LEMON QUINOA

BEER BATTERED FRENCH FRIES

BATTERED ONION RINGS

**GF** SWEET POTATO FRIES

**GF** HERB ROASTED MUSHROOMS

**GF** FRESH ASPARAGUS

*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 tucked in three flour or corn tortillas. Served with chips and salsa. 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.

**CRISPY’S MAC + CHEESE** Cavatappi pasta tossed with house made white cheddar cheese sauce. Topped with crispy fried pork belly or grilled chicken and fried onion strings. 14.

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

## SALADS

Add On’s

\$4  
Chicken Breast

\$5  
Sautéed Shrimp

\$5  
Grilled Steak

**COBB SALAD** Mixed greens topped with green onion, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 8.

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

**CAESAR SALAD** Crisp romaine tossed with creamy Caesar dressing, shaved asiago cheese, cherry tomatoes and home made croutons. 8.

# 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.

**SPICY THAI SALMON BURGER** Fresh salmon patty seasoned with Thai spices. Served on a wheat bun with chili-lime mayo. 12.

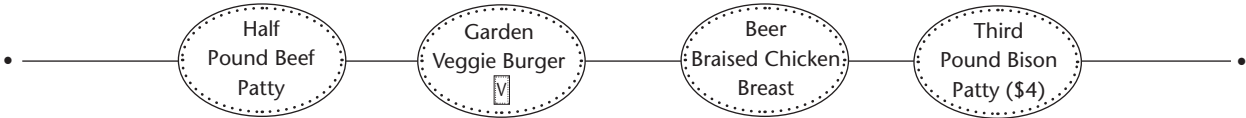
**STEAKHOUSE SANDWICH** Thin sliced prime rib tucked in a rustic baguette with sautéed onions, mushrooms, melted cheddar cheese and steak sauce. \$14.

**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 brioche, wheat or gluten free bun with your choice of:



**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!

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

# MICROBREWS



**ALTITUDE BANQUET** An American light lager with crisp malt body, hop bitterness and mild hop aroma. Clean lager fermentation completes this tribute to a classic style.  
Style: American Light Lager 5.0% ABV



**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



**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

**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 Amber Ale w/ Chilies 5.3% 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

**IPA** While our hops are constantly changing, this beers hallmark features remain unchanged - golden in color, light in body, dry and appropriately hoppy. This beer is about the hops without being incredibly bitter.  
Style: American IPA 6.5% ABV

**7200’ STOUT** A medium bodied beer with a nitrogen draft for a smooth drinking experience. Strong roasted malt character balances the light hop bitterness and slight caramel sweetness.  
Style: Irish Dry Stout 5.1% ABV

**SEASONAL + SPECIALTY BREWS** Ask your server about today’s flavors.

	12 oz \$4	16 oz \$5	Pitcher \$18
Stout:	12 oz \$4.5	16 oz \$5.5	Pitcher \$20
IPA:	12 oz \$5	16 oz \$6	Pitcher \$22
One Sampler \$1.75 • Six Sampler Board \$10			

# GLASSES OF WINE



Boyal Cabernet Sauvignon	Spain	6.
Hahn Pinot Noir	Central Coast, California	7.
Alta Vista Malbec	Argentina	7.
7 Moons Red Blend	California	6.
The Prisoner Red Blend	Napa Valley, California	10./19.
Bogle Chardonnay	California	6.
Ruffino Lumina Pinot Grigio	Delle Venezie IGT, Italy	7.
Snoqualmie Naked “Organic” Riesling	Columbia Valley, Washington	7.
Woodbridge White Zinfandel	Napa Valley, California	5.5

# FOUNTAIN



All non alcoholic fountain beverages are \$2.50 Free refills are offered on soda, iced tea, coffee and hot tea.

**FOUNTAIN DRINKS**  
Pepsi, Diet Pepsi, 7-up, Mountain Dew, Dr. Pepper.

**LEMONADE + ICED TEA**  
Lemonade, Arnold Palmer, Tazo Black Tea Blend

**SPARKLING WATER**  
San Pellegrino Bottle. 3.5

**HOT DRINKS**  
Coffee, Hot Chocolate, Apple Cider, Variety of Teas