

## STARTERS

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**GF V** **DOUBLE HEART DIP** Warm artichoke heart, heart of palm and cheese dip served with grilled focaccia bread and 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 with sauteed asparagus, orzo and 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** Tempura battered lobster meat drizzled with sriracha aioli and teriyaki and garnished with puffed crispy rice and grated nori. 17.

**SHRIMP PESTO LINGUINE** Linguine tossed with sauteed shrimp, bacon, cherry tomatoes, shallots, garlic, spinach and pesto. Topped with shaved asiago. 19.

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

**BAKED CHICKEN ROSA** Grilled chicken breast and cavatappi pasta tossed in a white cheddar and tomato rosa sauce. Topped with melted mozzarella and served with grilled focaccia. 16.

## 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

**RIBEYE** Ten ounces, seasoned with Altitude's signature cowboy rub. Garnished with a fried onions and a worcestershire sour cream sauce. 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** **BLACKENED PORK MEDALLIONS** Topped with caramelized onions, mushrooms and crumbled gorgonzola. 21.

### **GF** PRIME RIB

Every Friday and Saturday night. Seasoned and slow roasted.  
Eight ounce 23. / Twelve ounce 31.

## 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.

**GF** 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.

**GF** 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

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

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

**GF** 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.*

**GF** 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.

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

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

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

**GF** 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:*

Half Pound Beef Patty

Garden Veggie Burger

Beer Braised Chicken Breast

Third Pound Bison Patty (\$4)

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

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

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

**GF** GOUDA BURGER Caramelized onions and smoked gouda cheese. 12.

**GF** ALTITUDE BURGER Mushrooms and Swiss cheese. 12.

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