

STARTERS

DOUBLE HEART DIP Warm artichoke heart, heart of palm and cheese dip served with grilled focaccia bread and carrot and celery sticks. 12.

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

CHARCUTERIE PLATTER A selection of seasonal meats and cheeses served with olives and grilled focaccia bread. Small 15. / Large 29.

ANTIPASTO BOWL A variety of mixed olives and house marinated vegetables. 6.

PEPPERJACK CHEESE CURDS Dipped in Tumble-wheat beer batter and fried. Served with buttermilk ranch dressing for dipping. 11.

WONTONS Filled with bacon, cheddar and cream cheese and lightly fried. Served with ranch dressing for dipping. 8.

MUSSELS BLANCO Tossed in a white wine, lemon and garlic butter sauce. Served with grilled focaccia. 15.

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. 12.

CHICKEN + FISH

Add a cup
of soup or a salad
\$4

CEDAR PLANK SALMON Served with sauteed asparagus, orzo and lemon caper oil. 23.

LOBSTER MAC + CHEESE Cavatappi pasta tossed with creamy cheese sauce, lobster meat, baby portabello mushrooms and shallots. 24.

SESAME CRUSTED YELLOWFIN TUNA Seared rare and served with an avocado, lime and kale salad. Finished with wasabi cream. 24.

LOBSTER TEMPURA Tempura battered lobster meat drizzled with sriracha aioli and teriyaki and garnished with puffed crispy rice and grated nori. 18.

CHICKEN PICCATA Flour dusted chicken breast served over polenta cakes and topped with sauteed spinach and a lemon caper sauce. 19.

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. 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

RIBEYE Ten ounces, seasoned with Altitude's signature cowboy rub. Garnished with a fried onions and a worcestershire sour cream sauce. 34.

SIRLOIN Eight ounces, locally cut. Served over homemade steak sauce. 26.

FILET OF BEEF Wrapped in bacon and topped with a brandy peppercorn sauce. 35.

BLACKENED PORK MEDALLIONS Topped with caramelized onions, mushrooms and crumbled gorgonzola. 22.

PRIME RIB

Every Friday and Saturday night. Seasoned and slow roasted.
Eight ounce 28. / Twelve ounce 40.

SIDES

MIXED GREEN SALAD

GARLIC MASHED POTATOES

SWEET POTATO FRIES

CAESAR SALAD

GARLIC, PARSLEY + LEMON QUINOA

HERB ROASTED MUSHROOMS

CUP OF BEER CHEESE SOUP

BEER BATTERED FRENCH FRIES

FRESH ASPARAGUS

JALAPENO MAC + CHEESE

BATTERED ONION RINGS

Many of our menu items are gluten free, or can be modified for our gluten sensitive guests.
These items are marked with a symbol throughout the menu. Vegetarian items are marked with a 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. 16.

SIGNATURE TACOS Two or three tacos in flour or corn tortillas. Served with chips and salsa. 11. / 15.

- : COWBOY TACOS Beef tenderloin, pico de gallo, pepperjack cheese, poblano sauce and cilantro.
- : SHRIMP TACOS Shrimp, avocado, pico de gallo, avocado lime slaw and charred lime.
- : BAJA FISH TACOS Battered cod, avocado lime slaw, chipotle sauce and fresh cilantro.

CRISPY’S MAC + CHEESE Cavatappi pasta and white cheddar cheese sauce topped with fried pork belly or grilled chicken and fried onion strings. 16.

FISH ‘N CHIPS Battered cod filets served with french fries and lemon dill tartar sauce. 15.

SALADS

Add On’s

\$6
Chicken Breast

\$6
Sautéed Shrimp

\$6
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. 11.

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

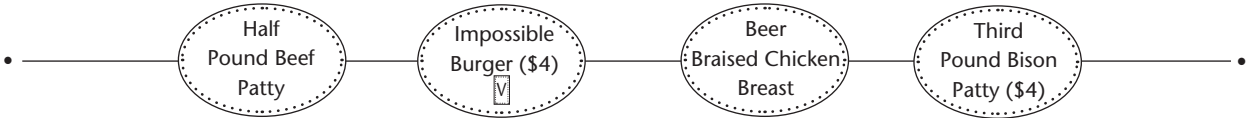
STEAKHOUSE SANDWICH Thin sliced prime rib tucked in a rustic baguette with sautéed onions, mushrooms, melted cheddar cheese and steak sauce. \$16.

APPLE, GOAT CHEESE + FIG PANINI Sliced apples, goat cheese and caramelized onions on grilled focaccia bread with fig jam. 12.

PRIME RIB FRENCH DIP Thin sliced prime rib and melted Swiss cheese tucked in a rustic baguette. Served with au jus. 16.

THE CUBAN Shredded pork loin, smoked ham, melted provolone cheese and sliced pickles tucked in a rustic baguette with spicy mustard. 12.

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. 12.

MONTEREY BURGER Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 14.

HICKORY BURGER Melted cheddar cheese, sweet bbq sauce and smoked bacon. 15.

GOUDA BURGER Caramelized onions and smoked gouda cheese. 13.

ALTITUDE BURGER Mushrooms and Swiss cheese. 13.

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



Gold Medal
GABF
2018
2019

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



Gold Medal
GABF
2016

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



WORLD
BEER CUP®
Gold Award
Gold Medal
Dusseldorf-
Style Altbier
2014, 2018

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

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Wente Hayes Ranch Cabernet Sauvignon	California	7.
Hahn Pinot Noir	Central Coast, California	7.
Alta Vista Malbec	Argentina	7.
Black Ink Red Blend	California	7.
Jordan Cabernet Sauvignon	Sonoma County, California	19.
The Prisoner Red Blend	Napa Valley, California	19.
Bogle Chardonnay	California	7.
Ruffino Lumina Pinot Grigio	Delle Venezie IGT, Italy	7.
Snoqualmie Naked “Organic” Riesling	Columbia Valley, Washington	7.
Oak Leaf White Zinfandel	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