

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. 13.

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

V PEPPERJACK CHEESE CURDS Dipped in Tumble-wheat beer batter and fried. Served with buttermilk ranch dressing for dipping. 12.

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. 14.

WONTONS

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

BREW FAVORITES

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

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

LAMB AND GREEN CHILI MEATLOAF Rubbed in our signature cowboy rub and served with creamy mashed potatoes, Altbier gravy and fried onion strings. 16.

GF SIGNATURE TACOS Two or three tacos in flour or corn tortillas. Served with chips and salsa. 12. / 16.
(mix and match on flavors not available)

• **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.

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.

SALADS



Our dressings include:

*ranch
gorgonzola
white wine vinaigrette
balsamic vinaigrette
honey mustard*

GF V SOUP AND SALAD COMBO A mixed green dinner salad served with your choice of dressing, a bowl of beer cheese soup and house made focaccia bread. 10.



GF COBB SALAD Mixed greens, green onion, bacon, hard boiled egg, tomatoes and gorgonzola. 8.



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



GF CAESAR Crisp romaine, creamy caesar dressing, shaved parmesan, cherry tomatoes and house made croutons. 8.

SANDWICHES

Sandwiches are served with choice of 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 + FIG PANINI Sliced apples, goat cheese and caramelized onions on grilled focaccia bread with fig jam. 12. / 8. Half

SPICY THAI SALMON BURGER Fresh salmon patty seasoned with Thai spices and black sesame seeds. Served on a wheat bun with chili-lime mayo. 14.

REUBEN Corned beef, sauerkraut, melted Swiss cheese and thousand island dressing on homemade toasted rye. 15. / 9. Half

GF STEAKHOUSE SANDWICH Thin sliced choice prime rib tucked in a rustic baguette with sauteed onions, mushrooms, melted cheddar cheese and steak sauce. 16.

GF THE CUBAN Shredded pork loin, smoked ham, melted provolone cheese and sliced pickles tucked in a rustic baguette with spicy mustard. 14.

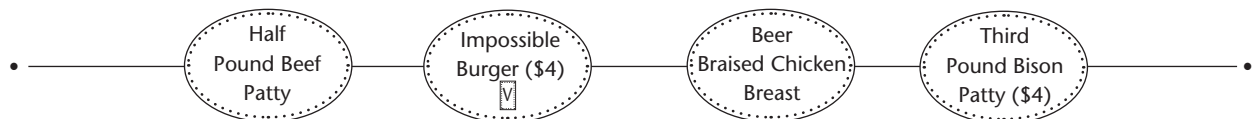
GF PRIME RIB FRENCH DIP Thin sliced choice prime rib topped with melted Swiss cheese and tucked in a rustic baguette. Served with au jus for dipping. 16. / 10. Half

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. 14. / 9. Half

GF PULLED PORK SANDWICH Texas style bbq pork and coleslaw served on a homemade brioche bun. 13.

BURGERS

Burgers are served on a brioche, wheat or gluten free bun with your choice of:



Sandwiches and burgers are served with choice of 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 BREW BURGER Choice of white cheddar, smoked gouda, pepperjack or Swiss cheese. 13.

GF V MONTEREY BURGER Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 15.

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

GF V GOUDA BURGER Caramelized onions and smoked gouda cheese. 14.

GF V ALTITUDE BURGER Sauteed mushrooms and Swiss cheese. 14.

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

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.

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

• 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

HEAT 'N REPEAT 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

7200' STOUT This stout starts out with a subtle caramel sweetness leading into flavors of chocolate and finishing with a dry roastiness. Poured with nitro for smoothness.

Style: Oatmeal Stout Alcohol: 5.6%

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12 oz \$4.5 • 16 oz \$5.5 • Pitcher \$20

One Sampler \$2

Six Sampler Board \$12

IPA We always offer an IPA or two on tap.
Check our seasonal menu for our current releases.

SEASONAL + SPECIALTY BREWS Today's
releases can be found in our seasonal menu.

FOUNTAIN

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All fountain 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

LEMONADE AND ICED TEA

Lemonade • Arnold Palmer • Tazo Black Tea Blend

SPARKLING WATER

San Pellegrino Bottle. 3.5

HOT DRINKS

Coffee • Hot Tea • Hot Chocolate • Apple Cider

HOUSE WINE



BY THE GLASS

Wente Hayes Ranch Cabernet Sauvignon	7.
Hahn Pinot Noir	7.
Alta Vista Malbec	7.
Black Ink Red Blend	7.
Jordan Cabernet Sauvignon	19.
The Prisoner Red Blend	19.
Bogle Chardonnay	7.
Ruffino Lumina Pinot Grigio	7.
Snoqualmie Naked "Organic" Riesling	7.
Oak Leaf White Zinfandel	5.5