

STARTERS

**GF V** DOUBLE HEART DIP Warm artichoke heart, heart of palm and cheese dip served with grilled focaccia bread and 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

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

**V** FRIED PICKLES Crispy beer battered and panko fried pickle spears. Served with ranch for dipping. 7.5

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

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

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

**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.

CHICKEN + FISH

Add a cup of soup or a salad for \$4

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

**LOBSTER MAC + CHEESE** Cavatappi pasta topped with creamy cheese sauce, lobster meat, baby portabella mushrooms and shallots. 24.

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

**GF** MUSHROOM RISOTTO Button and portabella mushrooms folded into creamy arborio rice. 16.

Add chicken or shrimp \$6

**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, rubbed with Altitude's signature seasoning. Garnished with a fried onions and a worcestershire sour cream sauce. 34.

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

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

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

**GF** PRIME RIB

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

SIDES	<b>GF</b> MIXED GREEN SALAD	<b>GF</b> GARLIC MASHED POTATOES	<b>GF</b> SWEET POTATO FRIES
	<b>GF</b> CAESAR SALAD	<b>GF</b> GARLIC, PARSLEY + LEMON QUINOA	<b>GF</b> HERB ROASTED MUSHROOMS
	CUP OF BEER CHEESE SOUP	BEER BATTERED FRENCH FRIES	<b>GF</b> 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 **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 seasoning 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. 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.

**CRISPY'S MAC + CHEESE** Cavatappi pasta tossed with white cheddar cheese sauce and topped with panko, sharp cheddar cheese and your choice of fried pork belly or grilled chicken. 16.

**FISH 'N CHIPS** Battered cod filets served with french fries and lemon dill tartar sauce. 17.

## SALADS

Add On's

\$6  
Chicken Breast

\$6  
Sauteed 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. 10.

**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. 9.

# HAND HELDS

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.

**PULLED PORK SANDWICH** Texas style bbq pork and coleslaw served on a homemade brioche bun. 14.

**SPICY THAI SALMON BURGER** Fresh salmon patty seasoned with Thai spices. Served on a wheat bun with chili-lime mayo. 15.

**STEAKHOUSE SANDWICH** Thin sliced prime rib tucked in a rustic baguette with sauteed onions, mushrooms, melted cheddar cheese and steak sauce. \$18.

**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. 18.

**THE CUBAN** Shredded pork loin, smoked ham, melted provolone cheese and sliced pickles tucked in a rustic baguette with spicy mustard. 15.

Burgers are served on a brioche or gluten free bun (add \$1) with your choice of:

- **Half Pound Beef Patty**
- **Impossible Burger (\$4)**
- **Beer Braised Chicken Breast**

**BREW BURGER** Choice of white cheddar, smoked gouda, pepperjack or Swiss cheese. 15.

**MONTEREY BURGER** Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 17.

**HICKORY BURGER** Melted cheddar cheese, sweet bbq sauce and smoked bacon. 17.

**GOUDA BURGER** Caramelized onions and smoked gouda cheese. 16.

**ALTITUDE BURGER** Mushrooms and Swiss cheese. 16.

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

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# 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

**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.

# GLASSES OF WINE

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Wente Hayes Ranch Cabernet Sauvignon	California	8.
Hahn Pinot Noir	Central Coast, California	8.
Alta Vista Malbec	Argentina	8.
Apothic Red Blend	California	8.
Jordan Cabernet Sauvignon	Sonoma County, California	19.
The Prisoner Red Blend	Napa Valley, California	19.
Bogle Chardonnay	California	8.
Ruffino Lumina Pinot Grigio	Delle Venezie IGT, Italy	8.
Kung Fu Girl Riesling	California	8.
Oak Leaf White Zinfandel	California	6.

# FOUNTAIN



All non alcoholic fountain beverages are \$3.50 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. 6.

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