

altitude brews ...

TUMBLEWHEAT Tumblewheat is Altitude's best selling beer. It's light grain flavors and moderate hops make it a refreshing, easy to drink beer.

Style: American Wheat Alcohol: 5.6%

ALTITUDE AMBER ALE A medium bodied ale, Altitude Amber is light amber in color with a medium caramel tone. Hops contribute a mild pine and citrus flavor.

Style: American Amber Alcohol: 5.0%

BEARPAW BROWN ALE A lightly hoppy beer, our brown ale is similar to the amber ale with more malt flavor. Slightly roasted flavor.

Style: American Brown Alcohol: 5.5%

SOLAR WEIZEN A hefe-weizen, this spicy brew displays banana, clove and vanilla flavors. It is effervescent, well carbonated and easy to drink.

Style: German Weizen Alcohol: 5.5%

HIGH PLAINS PALE ALE Our pale ale is noticeably bitter with strong floral and citrus hop flavor and aroma. This beer is for hop lovers!

Style: American Pale Ale Alcohol: 6.5%

7200' STOUT Rich and creamy, 7200' Stout is an extra dark ale with flavors of chocolate and coffee. We use compressed nitrogen for a smooth pour.

Style: Foreign Extra Stout Alcohol: 7.0%

EXPEDITION PORTER A well balanced beer, our porter is a degree less intense than our stout. It is a dark ale with a malty flavor and strong hop character.

Style: Robust Porter Alcohol: 6.0%

SEASONAL & SPECIALTY BREWS Our seasonal brews are some of our most best selling beers. Ask your server to tell you about today's special selections.

16 Ounce - 3.5 • 20 Ounce - 4.25 • Pitcher - 12.
One Sampler - 1.5 • Full Sampler - 10. • Half Sampler - 5.



small plates and starters ...

SPRING ROLLS Shrimp, bell peppers, carrots, bok choy and cellophane noodles wrapped in rice paper. Served with oriental soy dipping sauce. 6.5

MINI BEEF MEDALLIONS Served with crostini, fried Manchego cheese and roasted bell pepper aioli. Drizzled with olive oil. 8.

PEPPERJACK CHEESE STICKS Spicy cheese dipped in beer batter and fried. Served with a side of ranch dressing. 6.5

CRAB & ARTICHOKE DIP Cream cheese dip highlighted with crab, artichoke hearts and pepperjack cheese. Served warm in a bread bowl with fresh veggies. 8.

TUNA SASHIMI Cubes of seared tuna served three ways: rubbed with teriyaki, rolled in sesame seeds and glazed with orange sriachi. Served with seaweed salad, wasabi and soy sauce. 7.5

SUNDRIED TOMATO WONTONS Crispy wonton skins wrapped around a creamy artichoke heart and sundried tomato filling. Served with teriyaki sauce for dipping. 6.5

CALAMARI Hand breaded and delicately fried. Served with spicy mustard and cocktail sauce for dipping. 7.5

VIETNAMESE BBQ OR BUFFALO WINGS Chicken wings drenched in sweet and spicy hoisin bbq sauce or spicy buffalo sauce. Served with gorgonzola dressing and veggies. 8.

SHRIMP SCAMPI Served on crostini with fresh tomatoes and basil. 7.

CHEESE BREAD Baked focaccia bread topped with garlic, fresh herbs and melted mozzarella. Served with marinara sauce for dipping. 7.

Pepperoni cheese bread. 7.5



grill and house specialties ...

STEAK AND SHRIMP Eight ounces of petite tender beef medallions topped with shrimp sauteed in a garlic butter sauce. Served with roasted red potatoes. 16.5

BLACKENED SIRLOIN Cajun rubbed eight ounce top sirloin paired with roasted red potatoes. Served on a pool of roasted red pepper sauce. 15.5

GRILLED RIBEYE Ten ounces of marbled, tender beef served with creamy mashed potatoes. Topped with red wine butter sauce and bleu cheese crumbles. 18.

BACON WRAPPED TENDERLOIN Rolled in cracked black pepper. Topped with portabella mushroom slices and served over caramelized onion mashed potatoes with a cherry and red wine reduction. 20.

PRIME RIB AU JUS Twelve ounces of slow roasted prime rib. Served with creamy mashed potatoes and au jus. Creamy horseradish served on request. 19.

SIRLOIN STEAK An eight-ounce cut of top sirloin steak grilled to your liking. Served with mashed potatoes and a stout ale and honey reduction. 15.5

ORANGE BRAISED PORK LOIN Topped with sliced apples, onions and carrots. Served with mashed potatoes and finished with a soy, butter and brown sugar sauce. 14.

HERB ROASTED CHICKEN Seasoned, slow roasted bone-in chicken half served with creamy mashed potatoes. Dressed in an amber ale shallot gravy. 12.5

CHICKEN SALTIMBOCCA Pan seared chicken breast topped with prosciutto, capers, sage and a lemon white wine sauce. Served with creamy asiago polenta and sauteed spinach. 14.5

SEARED YELLOWFIN TUNA CHOP Rolled in black sesame seeds and seared rare. Served with sautéed bok choy, carrot ribbons and water chestnuts. Decorated with wasabi and sweet soy. 15.

CEDAR PLANK SALMON Fresh salmon baked on an aromatic cedar plank. Served over oven roasted potatoes, artichoke hearts, tomatoes and onions. Topped with walnut beurre blanc. 14.5

MARINATED SALMON Served with creamy mashed potatoes and garlic shrimp. Drizzled with basil infused olive oil and lemon juice. 15.5



pasta ...

SEAFOOD PASTA Sauteed shrimp and scallops tossed in an asiago cream sauce and served over penne pasta with a bell pepper garnish. 14.

ORIENTAL NOODLE BOWL Grilled chicken breast and a medley of fresh vegetables tossed with udon noodles and teriyaki sauce. Topped with fried wonton strips. 12.

SPINACH & RICOTTA RAVIOLI Topped with sundried tomatoes, artichoke hearts and broccoli crowns. Served in a light white wine garlic cream sauce. 14.

STUFFED CHICKEN BREAST Filled with Italian sausage, prosciutto and shrimp. Served over linguine with a tomato basil sauce. 13.5

MEDITERRANEAN CHICKEN An old favorite with a new twist! Grilled chicken breast, broccoli, onions and capers tossed with olive oil and garlic. Served over linguine. 13.

PASTA RUSTICA Sauteed shrimp, prosciutto, bell peppers, onions, black olives, mushrooms and diced tomatoes tossed with olive oil, red wine and fennel. Served over penne pasta. 12.



ALL OF THE ABOVE SELECTIONS ARE SERVED WITH YOUR CHOICE OF A CUP OF HOMEMADE SOUP, A MIXED GREEN SALAD OR A CAESAR SALAD. OUR DRESSINGS INCLUDE: BUTTERMILK RANCH, GORGANZOLA, WHITE WINE VINAIGRETTE, BALSAMIC VINAIGRETTE AND HONEY MUSTARD.



sandwiches and burgers . . .

SPICY CHICKEN PANINI Oven roasted chicken topped with sauteed onions, pickles, banana peppers and melted Swiss cheese. Served on a ciabatta roll brushed with roasted bell pepper aioli. 8.

GRILLED PORTABELLA WRAP Portabella mushroom slices, tomatoes, fresh spinach and havarti dill cheese rolled up in a spinach wrap with spicy mustard. 8.

HICKORY BURGER Melted cheddar cheese, barbeque sauce, and bacon stacked on top of a half pound beef patty. 8.5

ALTITUDE BURGER Half pound beef patty topped with sautéed mushrooms and melted Swiss cheese. 8.5

BREW BURGER Lean third pound buffalo patty or half pound beef patty topped with cheddar, havarti dill, pepperjack or Swiss cheese. 8.

PRIME RIB FRENCH DIP Thin sliced tender prime rib topped with melted Swiss cheese and tucked in a ciabatta roll. Served with au jus for dipping. 8.5

STEAK SANDWICH Tenderloin tips, sauteed onions, bell peppers and pepperjack cheese tucked in a toasted ciabatta roll brushed with roasted bell pepper aioli. 9.

THAI SALMON BURGER Fresh salmon patty seasoned with Thai spices. Served on a kaiser with chili-lime mayo. 8.

SANDWICHES AND BURGERS ARE SERVED WITH YOUR CHOICE OF WAFFLE CUT FRENCH FRIES, COTTAGE CHEESE OR TRI-COLORED TORTILLA CHIPS. OR, CHOOSE A MIXED GREEN SALAD OR ONION RINGS FOR \$.50 EXTRA.



brewery favorites . . .

FISH 'N CHIPS Battered cod filets, fried golden. Served with waffle fries, lemon dill tartar sauce and malt vinegar. 8.5

CHICKEN FRIED STEAK A tender beef cutlet, hand breaded and fried. Served over a bed of creamy mashed potatoes with rich country gravy. 8.

CRISPY CHICKEN SALAD Breaded chicken slices served over mixed greens with cheddar cheese, hard boiled egg and tomatoes. Served with honey mustard dressing. 8.5

COBB SALAD Slices of tenderloin steak or grilled chicken breast served over mixed greens with red onion, applewood smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and white wine vinaigrette. 8.5

FRESH SALMON SALAD Fresh salmon, rubbed with olive oil and fresh herbs. Served cold over greens with tomato, red onion, cucumbers and lemon. Accompanied by balsamic vinaigrette. 8.5

BLACKENED SHRIMP TACOS Grilled tortillas filled with spicy shrimp, lettuce, tomato, cheddar and olives. Served with chips, salsa and sour cream. 8.5

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All of our pizzas, calzones and stromboli are made with our homemade amber ale crust ...

GARLIC CHICKEN PIZZA Chicken breast, bacon, red onion, tomatoes, garlic and mozzarella. 8.

MARGHERITA PIZZA Tomatoes, basil and mozzarella cheese. 8.

STROMBOLI Italian sausage, pepperoni, mushrooms, black olives, cheese and a side of marinara. 8.

PEPPERONI CALZONE Pepperoni and mozzarella cheese. Served with marinara sauce. 8.

CHICKEN ALFREDO CALZONE Chicken breast, alfredo sauce, mushrooms and mozzarella. 8.



WE ACCEPT CASH AND ALL MAJOR CREDIT CARDS. PLEASE, NO CHECKS.

A 17% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE AND TO TABLES WITH SPECIAL PROMOTIONAL DISCOUNTS.

A \$1.50 SPLIT PLATE CHARGE WILL BE ADDED TO ALL DINNER ENTREES.

