

small plates and starters ...

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

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

MINI TACOS Tasty flavor combinations served in fried wonton shells. 8.5

TUNA CEVICHE Tuna, avocado, bell pepper and green onion tossed in a lime, soy and chili sauce.

CAJUN SHRIMP Lightly spiced shrimp tossed with pico de gallo. Topped with sour cream.

SWEET 'N SPICY MEATBALLS Hand made Certified Angus Beef® meatballs glazed in a sweet 'n spicy bbq sauce. 6.5

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. 9.

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

SPICY PIZZA ROLLS Spicy buffalo chicken, cheddar cheese, green onions, and tomatoes rolled in pizza dough and baked. Served with blue cheese dressing for dipping. 7.5

grill and house specialties ...

We proudly serve Certified Angus Beef® prime rib, sirloin and ribeye steaks.

All entrees are served with your choice of a cup of homemade soup, a mixed green salad or a Caesar salad.

Our dressings include buttermilk ranch, creamy gorgonzola, white wine vinaigrette, balsamic vinaigrette and honey mustard.

SIRLOIN STEAK An eight-ounce cut of premium sirloin steak grilled to your liking. Served with creamy mashed potatoes. 17.5

GRILLED RIBEYE Ten ounces of marbled beef rubbed with smoked paprika and coffee. Served with oven roasted Yukon Gold potatoes, worcestershire sour cream sauce and a fried onion garnish. 18.5

PRIME RIB AU JUS Served with mashed potatoes. Creamy horseradish served on request. Choose your cut: Eight Oz 16. • Twelve Oz 21. • Sixteen Oz 24.

STEAK AND SHRIMP Eight ounces of petite tender medallions topped with garlic butter shrimp. Served with oven roasted Yukon Gold potatoes. 16.5

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

PORK PORTERHOUSE Thick and meaty twelve ounce bone-in chop rubbed with brown sugar and ancho seasonings. Paired with mashed potatoes. 16.5

HERB ROASTED CHICKEN Seasoned, slow roasted bone-in chicken half served with creamy mashed potatoes and an amber ale shallot gravy. 13.5

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

CEDAR PLANK SALMON Fresh salmon baked on an aromatic cedar plank. Served over oven roasted Yukon Gold potatoes, artichoke hearts, tomatoes and onions. Topped with walnut beurre blanc. 16.5

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. 16.5

ORIENTAL NOODLE BOWL Your choice of grilled chicken breast or sauteed shrimp tossed with a medley of fresh veggies, rice noodles and spicy sriacha teriyaki sauce. 12.

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

BAKED ITALIAN MAC & CHEESE Ziti pasta tossed with a creamy cheese sauce, prosciutto and marinated wild mushrooms. Topped with crispy bread crumbs. 14.



A 17% gratuity may be added to parties of six or more and to tables with special promotional discounts.

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



sandwiches and burgers . . .

Sandwiches and burgers are served with waffle cut french fries, sweet potato fries, tri-colored tortilla chips, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings for \$.50 extra.

STEAK SANDWICH Tender, sliced steak topped with pepperjack cheese, grilled peppers and onions. Served in a hoagie with roasted bell pepper aioli. 9.

SPICY THAI SALMON BURGER Fresh salmon patty seasoned with Thai spices. Served on a multi grain bun with chili-lime mayo. 8.5

GRILLED PORTABELLA Topped with tomatoes, spinach and melted havarti dill cheese. Served on a multi grain bun with spicy mustard. 8.

PRIME RIB FRENCH DIP Thin sliced Certified Angus® prime rib topped with melted Swiss cheese and tucked in a French hoagie. Served with au jus. 9.

SMOKED BBQ PORK Brushed with tangy amber ale bbq sauce, topped with cheddar cheese and tucked in a French hoagie. 8.

SIGNATURE BURGERS Try any of these burgers with your choice of a half pound Certified Angus® beef patty, tender grilled chicken breast or a veggie burger patty.

HICKORY BURGER Topped with melted cheddar cheese, bbq sauce and apple-wood smoked bacon. 8.5

ALTITUDE BURGER Topped with sautéed mushrooms and melted Swiss cheese. 8.5

BREW BURGER Topped with your choice of melted cheddar, pepperjack havarti dill or Swiss cheese. 8.5

MONTEREY BURGER Pico de gallo, melted pepperjack cheese and fresh avocado. 9.

brewery favorites . . .

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

CHOPHOUSE SALADS Top any of our salads with your choice of grilled chicken breast, sauteed shrimp or grilled steak. (Add \$1 for steak.) All dressings are served on the side.

COBB Mixed greens topped with green onion, applewood smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and white wine vinaigrette. 8.5

SANTA FE Mixed greens topped with pico de gallo, black olives, diced avocado, shredded cheddar cheese, green onion and tortilla chips. Served with lime chipotle vinaigrette. 8.5

ASIAN Mixed greens and cabbage topped with mandarin oranges, cucumbers, bell peppers and rice noodles. Served with toasted sesame vinaigrette. 8.5

SHRIMP TACOS Grilled tortillas filled with blackened shrimp, fresh avocado, pico de gallo, shredded cheddar cheese and spicy chipotle lime slaw. 9.

CHICKEN FRIED STEAK A tender beef cutlet, breaded and fried. Served over a bed of creamy mashed potatoes with rich country gravy. 8.5

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

GARLIC CHICKEN PIZZA Marinated chicken, bacon, green onion, tomatoes, garlic and mozzarella. 8.

MARGHERITA PIZZA Tomatoes, fresh basil and mozzarella cheese. 8.

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

SAUSAGE & PEPPERONI STROMBOLI Italian sausage, pepperoni, mushrooms, black olives, cheese and marinara sauce. 8.



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A \$1.50 split plate charge will be added to all dinner entrees.

