



**DINNER MENU**

# STARTERS



**GF V** **DOUBLE HEART DIP** Warm artichoke heart and heart of palm cheese dip served with toasted focaccia bread and carrot and celery sticks. 13.

**PORK NACHOS** Fresh fried tortilla chips topped with shredded pork carnitas, white cheese sauce, corn salsa, cotija cheese, fresh avocado, pickled jalapenos, pico de gallo and a guajillo chili drizzle. 15.5

*Substitute: pork belly \$2 • steak or chicken \$3*

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

**GF** **PORK CRACKLINS** Fresh fried and seasoned with bbq spice. Served with a side of pico de gallo and lime. 12.

**V** **PEPPERJACK CHEESE CURDS** Dipped in Tumblewheat 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 and butter cream sauce. Served with toasted focaccia. 15.

# 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, sliced portabella mushrooms and shallots. 24.

**SESAME CRUSTED YELLOWFIN TUNA** Seared rare and served with kale and avocado salad in a soy ginger dressing. Finished with wasabi cream. 24.

**SHRIMP SCAMPI** Shrimp tossed in a lemon reduction sauce with capers and oven roasted tomatoes poached in olive oil. Served over linguine with a side of toasted focaccia. 21.

**CHICKEN PICCATA** Flour dredged 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 toasted focaccia. 17.

# FROM THE GRILL



*We proudly serve fresh cut upper two-thirds choice cuts of beef.  
All selections are served with choice of two sides.*

add  
six shrimp  
\$8

**GF** **BOURBON GLAZED PORK CHOP** Ten ounce center cut, bone-in pork chop brushed with a bourbon apricot glaze. 20.

**GF** **SIRLOIN** Eight ounces, locally cut and grilled to your liking. 26.

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

**CENTER CUT RIBEYE** Fourteen ounces of generously marbled beef garnished with fried onions and a worcestershire sour cream sauce. 44.

## SIDES

GREEN OR CAESAR SALAD

CUP OF SOUP

**GF** SWEET POTATO FRIES (+\$1.75)

**GF** SIMPLE WEDGE SALAD

BEER BATTERED FRENCH FRIES

**GF** QUINOA edamame, kale, green chickpeas

**GF** BAKED POTATO (*while they last*)

JALAPENO MAC + CHEESE (+\$1.75)

**GF** SEASONAL VEGETABLE

**GF** GARLIC MASHED POTATOES

BATTERED ONION RINGS (+\$1.75)

**GF** ROASTED MUSHROOMS (\$1.75)

*Many of our menu items are gluten free (GF), or can be modified (GF) for our gluten sensitive guests.  
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.

**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 Chipotle adobo maineated beef  
: tenderloin, pico de gallo, pepperjack cheese,  
: poblano sauce, pickled onions and cilantro.

: BLACKENED SHRIMP TACOS Shrimp, avocado,  
: pico de gallo, avocado lime slaw, pickled onions and  
: jalapenos.

: BAJA FISH TACOS Battered cod, avocado lime slaw,  
: chipotle sauce, pickled onions and jalapenos and  
: fresh cilantro.

**CRISPY'S MAC + CHEESE** Cavatappi pasta tossed with white cheddar cheese sauce and topped with panko, sharp cheddar cheese and fried pork belly or grilled chicken. 16. *(Substitute beef brisket \$2)*

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

## SALADS

Add On's

\$6  
Chicken Breast

\$7  
Sautéed Shrimp

\$6  
Grilled Steak

**GF COBB SALAD** Mixed greens with smoked bacon, hard boiled egg, pickled onions, tomatoes, gorgonzola crumbles and your choice of dressing. 10.

**GF V KALE + QUINOA SALAD** Baby kale tossed with sliced apples, pecans, quinoa, green chickpeas, edamame, dried cranberries and roasted shallot vinaigrette. 10.

**GF CAESAR SALAD** Crisp romaine tossed with creamy Caesar dressing, shaved asiago cheese, seasonal tomatoes and house made croutons. 9.

**GF WEDGE SALAD** Iceberg topped with yellow and red tomatoes, bacon bits, green onion, gorgonzola dressing and buttermilk bleu crumbles. 10.

# 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 salad. Or, substitute onion rings or sweet potato fries for \$1.75 extra.*

**GF PULLED PORK SANDWICH** Texas style pulled bbq pork and coleslaw staked on a brioche bun. 14.

**SPICY THAI SALMON BURGER** Fresh salmon patty seasoned with Thai spices. Served on a brioche bun with sriracha aioli. 15.

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

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

**GF PRIME RIB FRENCH DIP** Thin sliced prime rib and melted Swiss cheese tucked in a rustic baguette. Served with au jus. 18.

**GF THE CUBAN** Shredded pork loin, smoked ham, melted provolone cheese, sliced pickles and pickled jalapenos tucked in a rustic baguette with dijonnaise. 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

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

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

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

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

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

**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



**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 brew features a bright pale body with fresh chili aroma and flavor. Red and green jalapeños, Serrano, Carolina Reaper and Hatch green chiles add just the right amount of heat.

Style: Kolsch 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



Root 1 Cabernet Sauvignon	Chile	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