



LUNCH MENU

STARTERS

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

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

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

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

PORK NACHOS

Fresh fried tortilla chips topped with shredded pork carnitas, white cheese sauce, corn salsa, cotija cheese, fresh avocado, pickled jalapenos and a guajillo chili drizzle. 15.

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

BREW FAVORITES

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

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)

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)

• **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.

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.

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

SALADS



*Our dressings include:
ranch • gorgonzola • white wine vinaigrette
balsamic vinaigrette • honey mustard*

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

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. 12.

\$6
Grilled
Steak

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

\$6
Chicken
Breast

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

\$7
Sautéed
Shrimp

GF CAESAR Crisp romaine, creamy casear dressing, shaved parmesan, seasonal tomatoes and house made croutons. 9.

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 toasted focaccia bread with fig jam. 12. / 9. Half

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

REUBEN Corned beef, sauerkraut, melted Swiss cheese and thousand island dressing stacked on toasted rye. 15. / 11. Half

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

GF THE CUBAN Shredded pork loin, smoked ham, melted provolone cheese, sliced pickles and pickled jalapenos tucked in a rustic baguette with dijonaise. 15.

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. 18. / 13. 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. 15. / 11. Half

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

LAMB MEATLOAF SANDWICH

Lamb and green chili meatloaf rubbed in our signature seasoning and tucked in a hoagie with fried onion strings. 16.

BURGERS



Burgers are served on a brioche or gluten free bun (add \$1) 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. 15.

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

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

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

GF V ALTITUDE BURGER Sauteed mushrooms and Swiss cheese. 16.

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

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 •

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 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.

FOUNTAIN



All fountain non alcoholic beverages are \$3.50

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. 6.

HOT DRINKS

Coffee • Hot Tea • Hot Chocolate • Apple Cider

HOUSE WINE



BY THE GLASS

Root 1 Cabernet Sauvignon	8.
Hahn Pinot Noir	8.
Alta Vista Malbec	8.
Apothic Red Blend	8.
Jordan Cabernet Sauvignon	19.
The Prisoner Red Blend	19.
Bogle Chardonnay	8.
Ruffino Lumina Pinot Grigio	8.
Kung Fu Girl Riesling	8.
Oak Leaf White Zinfandel	6.