

Craft Beer

**ELLIE'S BROWN ALE, AVERY BREWING, BOULDER, CO,
ABV 5.5% IBU 28 6.5**

Brown sugar maltiness with hints of vanilla and nuts. Sessionable Ale.

**JOE'S PREMIUM AMERICAN PILSNER, AVERY
BREWING, BOULDER, CO, ABV 4.7% IBU 50 6.5**

Beautifully bitter and dry with an abundance of floral hops.

**1554 BLACK LAGER, NEW BELGIUM BREWING, FORT
COLLINS, CO, ABV 5.6% IBU 21 6.5**

Starts bitter chocolate with bright acidity, leads to toasty sweet finish.

**COLETTE FARMHOUSE ALE, GREAT DIVIDE BREWING,
DENVER, CO ABV 7.3% IBU 60 6.5**

Fruity and slightly tart, with a dry finish. As refreshing as it is complex.

**BEEHIVE HONEY WHEAT, BRISTOL BREWING
COMPANY, COLORADO SPRINGS, CO ABV 4.06% 6.5**

Sunshine in a glass with its honey-gold color and refreshing, full-flavored body

**TITAN IPA, GREAT DIVIDE BREWING, DENVER, CO
ABV 7.1% IBU 60**

A big, aggressively hopped India Pale Ale with piney hop aromas and citrus hop flavors.

**CLAYMORE SCOTCH ALE, GREAT DIVIDE BREWING,
DENVER, CO ABV 7.7 IBU 21 6.5**

A malty, deep ruby beauty featuring sweet caramel, a reserved hop profile, and a subtle warming character.

**PROST DUNKEL, PROST BREWING, DENVER, CO
ABV 5.2 IBU 25 6.5**

A dark amber lager with a smooth malty flavor.

**EASY STREET WHEAT, ODELL BREWING, FORT
COLLINS, CO, ABV 4.6% IBU 21 6.5**

A light and refreshing unfiltered American-style wheat beer with a smooth finish and a slightly citrusy flavor.

**FAT TIRE, AMBER ALE, NEW BELGIUM BREWING CO,
FORT COLLINS, CO, ABV 5.2% IBU 22 6.5**

Needs no introduction. Taste why this local brew is known worldwide.

Small Plates

GOUDA MEATBALL & MAC

Pork meatball stuffed with smoked Gouda, atop aged cheddar macaroni and cheese, parmesan crisps 8

Pairs well with: Nomad Pilsner or Beringer, Cabernet Sauvignon

CHIPS & DIPS TRIO

House fried red corn tortilla chips served with a trio of guacamole, roasted jalapeno salsa, tomatillo salsa 9

Pairs well with: Easy Street Wheat or Cloudy Bay, Sauvignon Blanc

TRIPLE PLAY

Trio of bacon wrapped hot dogs, sport peppers, pickle, spicy brown mustard, tomato 9

Pairs well with: 1554 Black Lager or Kim Crawford, Sauvignon Blanc

BUFFALOAF SLIDER

Two bison meatloaf sliders, smoked house ketchup, caramelized onion 12

Pairs well with: Claymore Scotch Ale or Newton, Chardonnay

MAHI MAHI

Three tacos with chili rubbed Mahi Mahi, pickled cabbage slaw, corn tortillas and poblano mayonnaise 12

Pairs well with: Angry Orchard Hard Cider or Saint M, Riesling

ELOTE

Grilled fresh corn on the cob, chili rub & Cotija cheese 12

Pairs well with: Corona Extra & Penfolds, Shiraz

BIG EYE TUNA

Saku tuna tartar, mango, avocado, with habanero glaze, sweet soy and wonton chips 11

Pairs well with: Ellie's Brown Ale or Saint M, Riesling

HABANERO SHRIMP

Rice noodles, coconut milk, pineapple, mango, ginger, garlic and spicy tiger shrimp 7

Pairs well with: Fat Tire Amber Ale or Ruffino, Prosecco

ARTISAN HUMMUS

Herbed goat cheese, cucumbers, tomato, roasted peppers, sambal oelek, olives, grilled flat bread 11

Pairs well with: Easy Street Wheat or Bollini, Pinot Grigio