



SOUPS & SALADS

DRESSINGS ranch • italian • balsamic • bleu cheese poblano ranch • iron lion hefeweizen strawberry vinaigrette soy ginger vinaigrette • honey mustard • oil & vinegar

SOUTHWEST SALAD • \$10 [v:gf]
corn • black beans • tomato • avocado • onion mixed cheese • blue corn tortilla chips

ARUGULA SALAD • \$10 [v:gf]
goat cheese • almonds • strawberries

BREWER'S SALAD • \$10
avocado • bacon • carrots • onions • tomato cucumber • croutons • bleu cheese crumbles

WEDGE • \$10
iceberg • bleu cheese dressing • bacon • tomato

ADD A PROTEIN
chicken breast + \$3 seared ahi* + \$6
marinated tempeh + \$3 sirloin steak* + \$6
smoked chicken + \$3 grilled salmon* + \$6

SPICY PORK GREEN CHILI cup \$3.5 • bowl \$6

SPICY VEGGIE GREEN CHILI [v] cup \$3.5 • bowl \$6

SOUP OF THE DAY cup \$3.5 • bowl \$6

SOUP & SALAD • \$7
cup of soup or green chili & side salad

STARTERS

SMOKED CHICKEN WINGS • \$10
smoked daily on site & tossed in your choice of wing sauce →

BREADED CAULIFLOWER • \$8 [v]
fried & tossed in your choice of wing sauce →

BRUSSELS SPROUTS • \$8 [gf]
bacon • garlic • balsamic drizzle

QUESADILLAS • \$10 [v]
grilled onions & peppers
add smoked chicken or pork +\$3 or brisket +\$4

ROASTED GARLIC HUMMUS • \$8 [v:vg:gf]
chips or flatbread • veggies

BEER PRETZELS • \$8 [v:vg]
six bavarian pretzels • homemade beer mustard
add queso +\$3

SMOKED GUACAMOLE • \$7 [v:vg:gf]
lightly smoked guac • strawberries • goat cheese blue corn chips

SEARED AHI* • \$10
blackened seared ahi • wonton crisps
soy ginger slaw • wasabi ranch

DEVEILED EGGS (SIX) • \$5 [v]
goat cheese filling • green onions • smoked paprika
add bacon +\$1

MASHED POTATO BOMBAS (SIX) • \$7
crispy panko crusted mashed potato balls • bacon cheddar • green onions • sour cream

CHICKEN TENDERS • \$10
hand-breaded • fries • choice of dipping sauce

WING SAUCES

buffalo
mojo bbq
shake bbq
buff gold bbq
spicy teriyaki [gf]
pineapple-habanero [gf]

SIDES

FRIES • \$3	TOTS • \$4
SIDE SALAD • \$4	COLESLAW • \$3
BLACK BEANS • \$3	MACARONI SALAD • \$3
ROASTED VEGGIES • \$3	BRUSSELS SPROUTS • \$4

* May contain raw or undercooked meat or seafood. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

BURGERS

CHOICE OF SIDE

SERVED WITH • lettuce, tomato, onion, pickles

STEP 1 • CHOOSE A PROTEIN _____
beef burger* • \$10
bison burger* • \$11
chicken breast • \$8
marinated tempeh • \$8 [v]

STEP 2 • CHOOSE A VESSEL _____
beer bun
gluten-free bun • +\$2
lettuce wrap

STEP 3 • PILE IT HIGH WITH ONE OF OUR HOUSE COMBINATIONS

SWITZERLAND
caramelized red onion mushrooms swiss +\$2

MARSHALL MESA
caramelized red onion teriyaki • jack cheese pineapple +\$3

BLUEBIRD
balsamic glaze blue cheese bacon +\$3

BASTILLE
cream cheese cajun spice jalapeños +\$2

HALL
avocado • goat cheese roasted poblano chipotle aioli +\$3

WONDERLAND
bacon • goat cheese arugula • almonds local honey +\$4

OR BUILD YOUR OWN

NIGHTLY SPECIALS

AVAILABLE
★ AFTER
4 PM

NASHVILLE HOT CHICKEN • \$15
2pc spicy breaded & fried chicken • hot chicken sauce on bread with pickles • fries

BISON FAJITAS* • \$17
bison flank steak • sauteed onions & peppers black beans • lettuce • tomato • mixed cheese sour cream • guacamole • flour tortillas

COLORADO BISON MEATLOAF • \$17
shake bbq • loaded mashed potatoes roasted veggies

VERLASSO SALMON PICCATA* • \$16
grilled salmon • lemon caper piccata sauce arugula • roasted veggies

RIBS • HALF \$14 / FULL \$20
fries • roasted veggies

BBQ PLATTER • \$25
pulled pork • brisket • hot links • two sides



[gf] = GLUTEN-FREE [v] = VEGETARIAN [vg] = VEGAN
modifications available to fit dietary preferences

PUB FARE

CHOICE OF SIDE

SMOKED CHICKEN SALAD SANDWICH • \$10
house-smoked chicken salad rustic potato roll • gluten-free bun +\$2

SEARED AHI SANDWICH* • \$14
blackened seared ahi • arugula rustic potato roll • soy ginger vinaigrette or wasabi ranch • gluten-free bun +\$2

BLACK & BLUE SANDWICH* • \$14
blackened sirloin • bleu cheese crumbles arugula • tomato • horseradish cream rustic potato roll • gluten-free bun +\$2

FRIED CHICKEN SANDWICH SOUTHERN STYLE
lettuce • pickles • side of mayo • beer bun • \$10
FIRETRACK STYLE
buffalo sauce • bleu cheese crumbles • \$11
LEFT COAST STYLE
swiss • bacon • ranch • avocado • \$12

SMOKED BBQ SANDWICH • \$13
pulled pork or brisket • topped with slaw hoagie roll • gluten-free bun +\$2

PRIME RIB SANDWICH • \$16
arugula • horseradish cream • au jus

VERLASSO SALMON SANDWICH* • \$15
grilled salmon • arugula • tomato • lemon caper aioli rustic potato roll • gluten-free bun +\$2

SOUTHWEST WRAP • \$10
smoked chicken • avocado • black beans • arugula poblano ranch • tomato • onions • corn • flour tortilla

HUMMUS WRAP • \$9 [v]
roasted garlic hummus • arugula • tomato black olives • onion • shredded carrots • flour tortilla

FISH N CHIPS • \$12
iron lion hefeweizen-battered cod fries • slaw • tartar

HOT LINK PLATE • \$12
smoked pork hot links with fries & macaroni salad

BEER



boulderbeer.com • @boulderbeerco

CORE LINEUP



16oz
PINT • \$5



10oz
POUR • \$4



4oz
TASTER • \$2

BEER FLIGHTS

CHOOSE 4

year-round 4oz • \$2 each
brewer's choice 4oz • \$3 each



BEER TO GO

NEW GROWLER + FILL

64oz glass • \$11
64oz stainless steel • \$50
40oz stainless steel • \$40

GROWLER REFILLS

40oz refill • \$6
64oz refill • \$9
64oz specialty refill • \$16

BEER COCKTAILS

MOJO MARGARITA • \$7

mojo ipa • tequila • triple sec • sweet & sour

PULP FUSION SANGRIA • \$7

pulp fusion blood orange ipa • red wine
pineapple juice • orange juice • grenadine

BUFFALO GOLD SHANDY • \$7

buffalo gold • vodka • ginger ale • lemonade

IRON LION SUNRISE • \$7

iron lion hefeweizen • tequila • orange juice • grenadine

BUFFALO GOLD GOLDEN ALE

light, refreshing golden ale
4.8% ABV • 20 IBU

MOJO INDIA PALE ALE

crisp, zesty ipa with amarillo hops
7.2% ABV • 70 IBU

SHAKE CHOCOLATE PORTER

dark chocolate aromas & flavors
5.9% ABV • 39 IBU

PULP FUSION BLOOD ORANGE IPA

a perfect harmony of citrus & hops
6.5% ABV • 52 IBU

IRON LION HEFEWEIZEN

unfiltered german-style wheat beer
5.3% ABV • 14 IBU

OLD ELK ENGLISH BROWN ALE

rich chocolate • toffee
5.5% ABV • 25 IBU

ST. JAMES RED IRISH ALE

toasted dry finish
4.7% ABV • 25 IBU

& MORE

PLEASE ASK YOUR SERVER ABOUT OUR
ROTATING LIMITED RELEASES, NITRO, CASK,
& GUEST TAP OFFERINGS • PRICING VARIES

WINE / CIDER / GLUTEN-REDUCED BEER

RED WINE

House Cab – California • \$6 glass
Santa Julia Malbec – Mendoza • \$7 glass / \$27 bottle
Garnet Vineyards Pinot Noir – Monterey • \$9 glass / \$35 bottle
Josh Cellars Cabernet Sauvignon – California • \$8.50 glass / \$32 bottle
Avalon Winery Cab – Napa • \$10 glass / \$40 bottle
M Chapoutier "Belleruche" – Côte du Rhône • \$8 glass / \$32 bottle

WHITE WINE

House Chardonnay – California • \$6 glass
La Fiera Pinot Grigio – Veneto • \$7 glass / \$27 bottle
Angeline Chardonnay – California • \$8 glass / \$31 bottle
Kim Crawford Sauvignon Blanc – N. Zealand • \$9 glass / \$35 bottle
Decoy by Duckhorn Chardonnay – Sonoma County • \$10 glass / \$40 bottle
Da Luca Prosecco – Treviso, Italy • \$7 (187ml bottle)

ROSÉ

Hecht & Banner Dry Rosé – Languedoc • \$7.50 glass / \$30 bottle

CIDER

Glider Cider - 12oz • \$6

GLUTEN-REDUCED GUEST BEERS

New Planet Blonde Ale - 12oz • \$6
New Planet Seclusion IPA - 12oz • \$6

DESSERTS

CARROT CAKE • \$7

ROOT BEER FLOAT • \$7

SHAKE CHOCOLATE PORTER FLOAT • \$7

CINNAMON PRETZELS • \$5
three bavarian pretzels tossed
in cinnamon sugar • make it a sundae +\$2