



BOULDER BEER COMPANY

COLORADO'S FIRST CRAFT BREWERY • EST. 1979

STARTERS

BRUSSELS SPROUTS • \$8.50

bacon • garlic • balsamic drizzle

NACHOS • \$10.50 [v]

add smoked chicken or pork +\$3 or brisket +\$4
add the farm +\$5

QUESADILLAS • \$10.50 [v]

onion • bell pepper • cheese blend
add smoked chicken or pork +\$3 or brisket +\$4

ROASTED GARLIC HUMMUS • \$8.50 [v·vg·gfi]

chips or flatbread • veggies

BEER PRETZELS • \$8.50 [v]

six bavarian pretzels • homemade beer mustard
add queso +\$3

BUFFALO CHICKEN FLATBREAD • \$9

smoked chicken • buffalo sauce • bleu cheese
carrots • celery

SHAKIN' BACON • \$5

four pieces of spicy candied bacon

SMOKED CHICKEN WINGS \$11

smoked daily on site.
sauce choices –

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

BREADED CAULIFLOWER [v] \$8.50

fried & tossed
in your choice
of wing sauce

SALADS

SOUTHWEST SALAD • \$10.50 [v·gfi]

corn • black beans • tomato • avocado • onion
mixed cheese • blue corn tortilla chips

WILTED SPINACH SALAD • \$10.50

bacon • egg • mushrooms • croutons
hot bacon vinaigrette

SPINACH APPLE SALAD • \$10.50 [v·gfi]

candied pecans • granny smith apples
goat cheese • dried cranberries

BREWER'S SALAD • \$10.50

avocado • bacon • carrots • onions • tomato
cucumber • croutons • bleu cheese crumbles

ADD chicken breast (+\$3) • smoked pork (+\$3)

seared ahi* (+\$6) • marinated tempeh (+\$3) • smoked chicken (+\$3)

DRESSINGS

- ranch
- balsamic
- bleu cheese
- oil & vinegar
- poblano ranch
- soy ginger vinaigrette

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

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

FROM THE SMOKER

WITH • fries, coleslaw, black beans, veggies, or macaroni salad
SUB • tots +\$1 • soup +\$3, salad +\$3, or brussels sprouts +\$3

SMOKED BRISKET REUBEN • \$14

1000 island dressing • sauerkraut • swiss cheese • rye bread

PORK HOT LINK PLATE • \$12.50

smoked pork hot links with choice of bbq sauces • fries • macaroni salad

SMOKED BBQ SANDWICH • \$13.25

pulled pork or brisket • shake bbq, buff gold bbq, or mojo bbq • one side
topped with slaw • hoagie roll • gluten-free bun +\$2

BBQ PLATTER • \$25

pulled pork • brisket • hot links • two sides • homemade bbq sauces

BURGERS

WITH • fries, coleslaw, black beans, roasted veggies, or macaroni salad
SUB • tots +\$1 • soup +\$3, salad +\$3, or brussels sprouts +\$3

SERVED WITH • lettuce, tomato, onion, pickles

STEP 1 • CHOOSE A PROTEIN

- beef burger* • \$10.50
- bison burger* • \$11.75
- chicken breast • \$9
- marinated tempeh • \$9 [v·vg]

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

BETASSO

- cheddar cheese
- bacon
- shake bbq sauce

+\$3

BASTILLE

- jack cheese
- cajun spice
- jalapeños

+\$2

BLUEBIRD

- balsamic glaze
- blue cheese
- bacon

+\$3

HALL

- avocado • goat cheese
- roasted poblano
- chipotle aioli

+\$3

WONDERLAND

- bacon • goat cheese
- almonds
- honey

+\$4

OR BUILD YOUR OWN

SOUPS

SPICY PORK GREEN CHILI

cup \$4 • bowl \$7

SPICY VEGGIE GREEN CHILI [v]

cup \$4 • bowl \$7

SOUP OF THE DAY

cup \$4 • bowl \$7

SOUP & SIDE SALAD • \$8

cup of soup or green chili & side salad

SIDES

FRIES • \$3 add cheese +\$1 • chili +\$2

COLESLAW • \$3

BLACK BEANS • \$3

ROASTED VEGGIES • \$3

MACARONI SALAD • \$3

TOTS • \$4 add cheese +\$1 • chili +\$2

BRUSSELS SPROUTS • \$4

SIDE SALAD • \$4

PUB FARE

WITH • fries, coleslaw, black beans, roasted veggies, or macaroni salad
SUB • tots +\$1 • soup +\$3, salad +\$3, or brussels sprouts +\$3

SMOKED CHICKEN SALAD SANDWICH • \$10

house-smoked chicken salad • rustic potato roll • gluten-free bun +\$2

SEARED AHI SANDWICH* • \$14.50

blackened seared ahi • spinach • soy ginger vinaigrette or wasabi ranch
rustic potato roll • gluten-free bun +\$2

SMOKED PRIME RIB SANDWICH* • \$15

horseradish cream sauce • au jus • hoagie roll
gluten-free bun +\$2

FRIED CHICKEN SANDWICH

SOUTHERN STYLE • lettuce • pickles • side of mayo • beer bun • \$10.50

FIRETRACK STYLE • buffalo sauce • bleu cheese crumbles • \$11.50

BETASSO STYLE • cheddar • bacon • shake bbq sauce • \$12

LEFT COAST STYLE • swiss • bacon • ranch • avocado • \$12.50

SOUTHWEST WRAP • \$10.50

smoked chicken • avocado • black beans • poblano ranch
lettuce • tomato • onions • corn • flour tortilla

HUMMUS WRAP • \$9 [v]

roasted garlic hummus • lettuce • tomato
cucumber • onion • shredded carrots • flour tortilla

FISH N CHIPS • \$12.50

Singletrack-battered cod • fries • slaw • tartar

TACOS — on soft blue corn tortillas

FISH • cabbage • red onion • pineapple pico • chipotle aioli • \$10.50

SMOKED CHICKEN • grilled jalapeños • cilantro • chipotle aioli • cabbage • \$10.50 [gfi]

PULLED PORK • goat cheese • cilantro • cabbage • green chili • \$10.50

NIGHTLY SPECIALS

★ AVAILABLE AFTER 4PM ★

SERVED WITH A ROTATING SIDE DISH

MON SMOKED BEER CHICKEN

TUE SMOKED MEATLOAF SANDWICH

WED ST. LOUIS STYLE RIBS

THU BLACKENED SHRIMP PO' BOY

FRI FISH FRY

SAT PASTA NIGHT

SUN CHEF'S CHOICE

MEATS
SMOKED
ON SITE

BEER →