

BOULDER BEER ON WALNUT

STARTERS

SMOKED CHICKEN WINGS • \$10.95

Smoked daily on site & tossed in your choice of wing sauce

BRUSSELS SPROUTS • \$7.95

Bacon, garlic, balsamic glaze

BEER PRETZELS • \$8.95

Bavarian pretzels, homemade beer mustard
Add queso +\$3

QUESADILLA • \$9.95

Mixed cheese, red and green peppers, onions
Add chicken or pork +\$3
Brisket +\$4

CHICKEN TENDERS • \$10.95

Breaded in house. Served with fries and choice of wing sauce

LOADED BAKED POTATO • \$5.95

Mixed cheese, bacon, green onion, sour cream, butter

SPINACH ARTICHOKE DIP • \$7.95

Served with tortilla chips and veggies

NACHOS • \$10.50

Corn tortilla chips, shredded cheese, tomato, onion, jalapeños
Add chicken or pork +\$3
Brisket +\$4

MASHED POTATO BOMBAS • \$7.95

Panko crusted mashed potato balls, bacon, cheddar, green onions, sour cream

WING SAUCES

Buffalo | Mojo BBQ | Shake BBQ
Buff Gold BBQ

SWEET ENDINGS

CARROT CAKE • \$5

Housemade with cream cheese icing

KEY LIME PIE • \$5

FROM THE SMOKER

Smoked In-House Daily | Served with choice of side

With sweet Shake BBQ, tangy Buff Gold BBQ or Mojo Mustard BBQ - Gluten Free BBQ sauce upon request
Gluten Free bun available for all sandwiches +\$2

WALNUT BBQ SANDWICH • \$13.95

Smoked pork or brisket, fried onion, pickles and slaw

BRISKET REUBEN • \$14.95

Smoked brisket, swiss, sauerkraut, 1000 island, marbled rye

BBQ GRILLED CHEESE • \$12.95

Smoked brisket or pork, American cheese, Texas toast

BBQ COMBO PLATE • \$16.95

Pork, brisket and two sides

ST LOUIS STYLE PORK SPARE RIBS

Tender, fall off the bone, meaty premium ribs
Choose two sides
Half Rack \$15.95 | Full Rack \$19.95

SOUPS & SALADS : BURGERS

Ranch | Italian | Balsamic
Bleu Cheese | Oil & Vinegar

Add chicken breast or marinated tempeh +\$3
grilled salmon +\$6

BREWER'S SALAD • \$11.95

Avocado, bacon, carrots, onions, tomato, cucumber, croutons, bleu cheese crumbles

SOUTHWEST SALAD • \$11.95

Corn, black beans, tomato, avocado, onion, mixed cheese, corn tortilla strips

CAESAR SALAD • \$7.50

Romaine, parmesan, croutons, Caesar dressing

HOUSE SALAD • \$3.95

Tomato, carrots, onions, croutons

SPICY PORK GREEN CHILI

Cup \$3.95 | Bowl \$5.95

SPICY VEGGIE GREEN CHILI

Cup \$3.95 | Bowl \$5.95

PICK TWO LUNCH COMBO • \$8.50

Choice of cup of green chili, house salad or loaded baked potato +1

Local beef and bison from Steeles Meat Company
Bison +\$3

Substitute marinated tempeh on request

Served with lettuce, tomato, onion, pickle and choice of side

CLASSIC • \$9.95

Lettuce, tomato, onion, pickle Add cheese +1

DOUBLE DOUBLE CHEESEBURGER • \$11.95

Lettuce, tomato, onion, pickle, two beef patties, two slices American cheese Add bacon +\$1

SWITZERLAND • \$11.95

Caramelized onion, mushrooms, Swiss

HALL • \$12.95

Avocado, jack, poblano, chipotle aioli

BETASSO • \$12.95

Cheddar, bacon, fried onions, Shake BBQ

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

Many of our Menu Items are **GLUTEN FREE | VEGETARIAN | VEGAN**
Modifications available to fit dietary preferences

PUB FARE

Served with choice of side
Gluten Free bun available for all sandwiches +\$2

FRIED OR GRILLED CHICKEN SANDWICH

SOUTHERN • \$10.95

Lettuce, pickles, side of mayo

FIRETRACK • \$11.50

Buffalo sauce, bleu cheese crumbles

LEFT COAST • \$12.50

Jack cheese, bacon, avocado, ranch

ATLANTIC SALMON SANDWICH • \$14.95

Grilled salmon, lettuce, tomato, lemon caper aioli on rustic ciabatta roll

SOUTHWEST WRAP • \$10.95

Chicken, avocado, black beans, lettuce, tomato, onions, corn, mixed cheese in a flour tortilla

FISH & CHIPS • \$12.95

Iron Lion Hefeweizen battered cod, fries, slaw, tartar

TACOS

3 soft corn tortillas, shredded cabbage, pico de gallo, chipotle aioli

BATTERED COD • \$10.95

CHICKEN • \$10.95

PULLED PORK • \$11.50

SMOKED BRISKET • \$11.95

FRIED AVOCADO • \$10.95

GREEN CHILI MAC & CHEESE • \$12.95

Beer cheese, green chilis, tomato, green onion, and toasted bread crumbs
Add chicken +\$3

SIDE CHOICES

FRIES

COLESLAW

POTATO SALAD

BAKED BEANS

ROASTED VEGGIES

TOTS +\$1

SIDE SALAD +\$3

CUP of SOUP or CHILI +\$3

BRUSSELS SPROUTS +\$3

BOULDER BEER ON WALNUT

BEER COCKTAILS

MOJO MARGARITA • \$7.50

Mojo IPA, tequila, triple sec, sweet & sour, lime

PULP FUSION SANGRIA • \$7.50

Pulp Fusion Blood Orange IPA, red wine, pineapple juice, orange juice, grenadine

BUFFALO GOLD SHANDY • \$7.50

Buffalo Gold, vodka, ginger ale, lemonade

IRON LION SUNRISE • \$7.50

Iron Lion Hefeweizen, tequila, orange juice, grenadine

CLASSIC COCKTAILS

MAKERS MARK MANHATTAN • \$12

Makers Mark, Sweet Vermouth, dash of Bitters and a cherry

GODFATHER • \$9

Dewars, Almond Liqueur

FRENCH 75 • \$9

Gilbey's Gin, lemon juice, simple syrup, splash J. Roget, lemon twist

KETEL 1 LEMON DROP MARTINI • \$9

Ketel One Citron, Triple Sec, simple syrup, lemon juice, sugar rim

MOUNTAIN OLD FASHIONED • \$10

Tin Cup Whiskey, simple syrup, dash of Bitters, cherry and orange twist

MARGARITA • \$6

Rio Grande Silver, Triple Sec, sweet & sour, salted rim, lime

COLORADO MULE • \$9

Colorado Vodka Company, fresh lime juice, Ginger Beer, lime

MEXICAN MULE • \$9

Suerte Silver Tequila, fresh lime juice, Ginger Beer, lime

IRISH MULE • \$9

Tullamore Dew, fresh lime juice, Ginger Beer, lime

BOULDER BEERS

16 oz Pint • \$5 | 10 oz Pour • \$4 | 4 oz Taster • \$2

BEER FLIGHTS - CHOOSE 4

YEAR-ROUND 4oz • \$2 each | BREWER'S CHOICE 4oz • \$3 each

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

SMALL BATCH BEERS

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

CHECK OUR BLACKBOARD FOR TODAY'S FEATURES

• Pricing Varies

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

GLUTEN-REDUCED GUEST BEERS

NEW PLANET BLONDE ALE 12oz • \$6 | NEW PLANET SECLUSION IPA 12oz • \$6

WINE | CIDER

RED WINE

HOUSE CABERNET, California \$6 | \$24

JOSH CRAFTSMAN CABERNET, California
\$8.50 | \$32

BR COHN CABERNET, North Coast \$10 | \$39

SANTA JULIA MALBEC, Mendoza \$7 | \$28

MURPHY-GOODE PINOT NOIR, California
\$8 | \$31

WHITE WINE

HOUSE CHARDONNAY, California \$6 | \$24

CAMBRIA BENCHMARK CHARDONNAY,
Santa Maria Valley \$8 | \$31

DECOY CHARDONNAY, Sonoma County
\$10 | \$39

LA FIERA PINOT GRIGIO, Veneto \$7 | \$28

KIM CRAWFORD SAUVIGNON BLANC, NZ
\$9 | \$36

DA LUCA PROSECCO, Treviso Italy (187ml) \$7

ROSE

HECHT & BANNIER DRY ROSÉ, Languedoc
\$7.50 | \$30

CIDER

TALBOTT'S SCRAPPY APPLE CIDER,
Palisade, CO 12oz glass | \$6