

HIGHLANDS

ALEHOUSE

STARTERS

HOMEMADE MOZZ "STICKS" | \$9
house cut and breaded with homemade marinara

HAND-CUT FRIES | \$6
Idaho Russets with sea salt

TRUFFLE FRIES | \$11
parmesan and parsley with garlic dipping sauce

WINGS | \$7/12
Buffalo • BBQ • garlic parmesan
sesame-ginger • sweet chili

BAKED BRIE | \$15
wild blueberry balsamic glaze

SPINACH & ARTICHOKE DIP | \$13
served with toasted baguette

MEAT & CHEESE BOARD | \$18
served with pickles, stone ground mustard,
homemade fruit jam

CHICKEN TENDERS | \$12
house made with hand-cut fries
add choice of wing sauce +\$1

CALAMARI | \$13
served with spicy marinara and garlic aioli

HIGHLANDS NACHOS | \$15
carnitas +\$3 | chicken +\$3 | steak +\$4

SOUPS

BUFFALO CHILI
cheddar, sour cream, onion
and cornbread
cup \$6 | bowl \$9 | bread bowl \$12

ROASTED TOMATO SOUP
roasted California San Marzano's
with mascarpone
cup \$5 | bowl \$8 | bread bowl \$11

SOUP DU JOUR
chef's daily inspiration
cup \$6 | bowl \$9 | bread bowl \$12

SANDWICHES

Includes hand-cut fries and pickle
add side salad +\$2 • Gluten-free bread +\$1

HIGHLANDS RIBEYE | \$15
house roasted ribeye, roasted red pepper,
caramelized onions, cave-aged white cheddar,
arugula, horseradish crème

TURKEY CLUB-A-RADO | \$13
roasted turkey, lettuce, tomato, Tender Belly bacon,
avocado, garlic aioli on ciabattini roll

CUBANO | \$13
carnitas, smoked ham, pickles, swiss,
homemade mustard on fresh baked cuban roll

ROCK SHRIMP PO BOY | \$16
lettuce, tomato, homemade remoulade on french bread

REUBEN | \$15
house-brined corned beef, sauerkraut, swiss,
homemade thousand island on marbled rye

CRISPY CHICKEN | \$15
pickles, lettuce, tomato, secret sauce

GRILLED CHEESE W/ TOMATO SOUP
lettuce, tomato, remoulade
on sourdough \$12
Tender Belly bacon and tomato +\$2

SALADS

Boulder natural chicken +\$4
Skuna Bay Salmon +\$6

CAESAR | \$6/10
romaine, parmesan crisp, homemade croutons,
roasted tomato. White anchovy +\$2

HOUSE | \$5/9
mixed greens, heirloom cherry tomato, carrots, cucumber.
Balsamic, ranch, or bleu cheese dressing

MEDITERRANEAN | \$12
mixed greens, heirloom cherry tomato, cucumber,
red onion, kalamata olives, falafel, za'atar pita,
sherry vinaigrette

BRUSSELS SPROUT | \$13
crispy pancetta, crispy shallots, red cabbage,
matchstick carrots, pomegranate vinaigrette

BURRATA | \$15
arugula, heirloom tomato bruschetta, basil,
crispy pancetta, balsamic drizzle, EVOO

WINTER KALE | \$13
sweet potato, quinoa, roasted beet, toasted almonds,
goat cheese croquette, cranberries, sherry vinaigrette

MIGUEL'S TACO SALAD | \$13 steak +\$4
romaine, black beans, grilled corn, pico de gallo,
sour cream, avocado, cheddar-jack, cilantro lime vin

{ We source organic and local ingredients whenever possible. Everything is scratch made, fresh, in-house with love. }

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SPECIALTY PIZZAS

12" \$17 | 16" \$21 | 20" \$29 | GF 12" \$20

STEEP N' DEEP SUPREME

sausage, pepperoni, red onion, black olive, mushroom, bell pepper

OLY BOWL BUFFALO

Buffalo sauce base, grilled chicken, red onion, jalapeño, gorgonzola

WHIP'S WHITE

garlic sauce base, fresh mozzarella, basil, oregano, fresh tomato

BOOMERANG BBQ

BBQ sauce base, tender belly bacon, red onion, mozzarella, cheddar, topped with cracked organic egg

POWDERBOWL PESTO

basil pesto base, fresh mozzarella, spinach, fresh tomato

WHY NOT WHITE

white pizza with arugula, prosciutto, dried fig, balsamic drizzle

BOXCAR BBQ

BBQ sauce base, chicken, red onion, jalapeno, cilantro

VEGETABLE TEMERITY

artichokes, fresh tomato, black olives, spinach, feta

MOMENT OF MEAT

sausage, pepperoni, Tender Belly bacon, canadian bacon

BUILD YOUR OWN

12" \$13

toppings +\$1 premium +\$2

16" \$17

toppings +\$1.5 premium +\$3

20" \$24

toppings +\$2 premium +\$4

GF 12" \$17

toppings +\$1 premium +\$2

VEGGIES

artichoke
arugula
banana pepper
fresh basil
black olive
caramelized onion
fresh tomato
green pepper
jalapeño
mushroom
red onion
roasted garlic
roasted pepper
roasted tomato
spinach
sundried tomato

MEATS

canadian bacon
carnitas
chicken (plain, bbq, buffalo)
italian sausage
pepperoni

CHEESE

buffalo mozzarella
cheddar
feta
goat
gorgonzola

PREMIUM

bacon
burrata
calabrese
dried fig
prosciutto
white anchovy

BURGERS

Includes hand-cut fries and pickle add side salad +\$2 • gluten-free bread +\$1

choice of: american • provolone • swiss cheddar • gorgonzola • pepper jack

COLORADO ANGUS | \$14

fresh steak blend, locally butchered

COLORADO BISON | \$17

hand pattied local buffalo

VEGGIE | \$13

house-made and loaded with veggies

+1 mushrooms • caramelized onion • fried egg
fried onion • pickled jalapeño • pickled onion

+2 avocado • Tender Belly bacon

MAINS/BOWLS

FISH & CHIPS | \$15

wild Alaskan cod, hand-cut fries, tartar sauce

MAC & CHEESE | \$11

jalapeño +1 | carnitas +2 | tender belly bacon +2

PORTOBELLO PESTO BOWL | \$14

portobello, roasted corn, chickpeas, spicy broccoli, pesto vinaigrette
Boulder natural chicken +\$4 • Skuna Bay Salmon +\$6

VEGGIE QUINOA BOWL | \$14

quinoa, asian vegetables, szechuan sauce
Boulder natural chicken +\$4 • Skuna Bay Salmon +\$6

DESSERTS

FRIED OREOS \$8 | LAVA CAKE \$9 | APPLE CRISP \$8

all served with all-natural vanilla bean ice cream