

Starters

CHICKEN WINGS

Choice of our house made spicy buffalo, house basian (honey sriracha), chipotle lime or BB-Q. Served w/ carrots, celery & ranch

sm(6) \$14.95 lg(12) \$23.95

CHIPS & SALSA \$6.95

A bowl of homemade tortilla chips w/ salsa fresca. Add guacamole for \$5

AUTHENTIC BAVARIAN SOFT \$14.95

PRETZEL

Jumbo pretzel lightly salted w/ spicy cheese sauce & sweet Bavarian mustard.

TRUFFLED TATER TOTS \$12.95

Crispy tater tots lightly seasoned w/ truffle oil & parmesan cheese w/ chipolte aioli

QUESO DIP \$9.95

Homemade roasted green chili & jack cheese dip, w/ homemade tortilla chips

CRISPY FRIED CALAMARI \$15.95

Calamari, banana peppers paired w/ spicy marinara & cilantro aioli

BURRATA BRUSCHETTA \$13.95

Fresh Burrata cheese, diced tomato, country mix olives, capers, red onion, basil, olive oil, balsamic glaze

ROCKY MOUNTAIN OYSTERS

A basket of thinly sliced RMO's flash fried w/ bourbon bbq dipping sauce

\$12.95

Warmers

SPICY PORK GREEN CHILI \$6 Cup \$10 Bowl

Warm tortilla, pico de gallo, cheddar & jack

HIGH COUNTRY ELK CHILI \$6 Cup \$10 Bowl

Elk simmered w/ 5 chile blend, pintos, tomatoes & spices for bold flavor topped w/ cheese & green onion

ARTISAN FRENCH ONION SOUP \$9 Crock

Served in a crock w/ sliced french baguette, aged parmesan & gruyere cheese

Lighter Fare

CAESAR SALAD \$13.95

Crisp romaine lettuce, herb croutons & parmesan cheese w/ traditional homemade dressing

COBB SALAD \$17.95

Crisp romaine, grilled chicken, fresh avocado, blue cheese crumbles, hard boiled egg, bacon, and tomato, served w/ our chipotle ranch dressing

★ AHI SALAD \$17.95

Blackened Ahi tuna, crispy julienne veggies, peanuts, fresh cilantro, w/ sweet chili-lime vinaigrette

TACO SALAD \$16.95

A giant crispy tortilla bowl, filled w/ your choice of ground beef or pulled chicken, shredded lettuce, black beans, sour cream, guacamole, cheddar & jack cheese, pico de gallo, & chipotle ranch dressing

ADD ONS ARE FOR SALADS ONLY

Grilled chicken breast \$6, Grilled ahi tuna \$7, Marinated tender skirt steak \$8, Dressing choices; Balsamic vinaigrette, Ranch, Blue cheese, Sweet chili lime vinaigrette, Chipotle ranch, Honey mustard & Ceasar. All dressings are gluten free

Chef Specialties

available after 5:00pm

★ GOLD CANYON RIBEYE	\$35.95
Espresso & ancho chile rub, 12oz grilled ribeye w/ tequila lime compound butter, chef's veggies & mashed Yukon gold potatoes	
CHIPOTLE CHERRY SHORT RIB	\$29.95
Boneless slow braised short rib, chipotle dark cherry glaze, mashed Yukon golds, sautéed asparagus, charred heirloom cherry tomato	
HOUSE SMOKED RIBS	\$25.95
St. Louis style pork ribs, slow smoked & served with house pit style Tincup Bourbon BBQ sauce & sweet potato waffle fries	
CHICKEN ALFREDO	\$24.95
Fettuccine, grilled chicken breast, broccoli, roasted garlic Alfredo sauce, garlic bread	
ROCKY MOUNTAIN TROUT	\$29.95
Sautéed trout, caramelized shallot-garlic-mushroom beurre blanc, tri color fingerling potato hash w/ spinach and grape tomatoes.	

Skillets

available after 5:00pm

CHICKEN FRIED STEAK SKILLET	\$23.95
Chicken fried black angus sirloin, mashed yukon golds, country sausage gravy, sweet corn, colby jack cheese	
MAC & CHEESE SKILLET	\$21.95
Cavatappi, housemade cheese sauce, sliced Wagyu hotdog, bacon, toasted panko bread crumbs, green onion	
BEEF BRISKET SKILLET	\$24.95
Slow smoked Black Angus Brisket, Colby Jack mac & cheese, buttered sweet corn, pit style Tincup Bourbon BBQ sauce, green onion	
ELK MEATLOAF SKILLET	\$25.95
Ground elk & pork, mushroom gravy, whipped yukon gold potatoes, chef's veggie blend, charred heirloom cherry tomato	

There is 18% gratuity for parties of 6 or more and 20% for separate checks. No personal checks.

South of the Border

(2) Tacos served in corn & flour blended tortillas w/ rice & beans

FISH TACOS(2) FRIED OR BLACKENED \$19.95

Your choice of Fat Tire Ale battered fresh Alaskan cod or blackened Mahi Mahi, cabbage, fire roasted tomato salsa, pico de gallo, Fat Tire crema & fresh cilantro

SURF & TURF BAJA TACOS \$20.95

Grilled marinated skirt steak, wild gulf tempura shrimp, sriracha aioli & fresh avocado

SHORT RIB TACOS \$20.95

Fire roasted tomato salsa, red onion, cabbage, Fat Tire crema, cilantro, chipotle cherry sauce

CARNE ASADA TACOS \$19.95

Grilled marinated skirt steak, queso blanco, caramelized onions & pico de gallo

CHICKEN ENCHILADAS \$19.95

Topped w/ house made pork green chili, w/ black beans, cheddar & jack, pico de gallo & sour cream

RMG FAJITAS \$23.95 Chx...\$26.95 Steak or Shrimp

Choice of grilled chicken breast, grilled skirt steak or blackened shrimp served sizzling on a skillet w/ onions & peppers, sour cream, guacamole, lettuce, pico de gallo, cheese & warm tortillas. \$4 more for a combo w/ any two

Sandwiches & More

Served w/ pickle & house made potato chips, substitute a side salad or steak fries \$2, cup of green chili or soup, truffled tater tots or sweet potato waffle fries \$3

OUR HOUSE SMOKED PORK SANDWICH \$15.95

Hickory smoked pulled pork, house pit style bbq sauce on a toasted kaiser bun & coleslaw

CHICKEN TENDER PLATTER \$15.95

Served w/ ranch

THE ULTIMATE FRENCH DIP \$19.95

Thinly sliced prime rib piled high on a french baguette, sweet caramelized onions, gruyere cheese, horseradish cream sauce, served w/a side of au jus for dipping

CRISPY CHICKEN WRAP \$17.95

Tenders tossed in your choice of spicy buffalo, house basian(honey sriracha), chipotle lime or BB-Q sauce w/lettuce, tomato, shredded cheddar & jack & ranch

FISH 'N' CHIPS \$21.95

Fat Tire Ale battered fresh Alaskan Cod served in a basket w/ jalapeno hush puppies, coleslaw & tartar sauce

★ Signature Burgers

We proudly serve all natural, "Never, Ever" Colorado premium Angus beef

Served on a toasted fresh baked kaiser bun w/ lettuce, tomato, red onion, pickle & housemade potato chips
Substitute a side salad or french fries \$2, soup, green chili, truffled tater tots or sweet potato waffle fries \$3

THE ALL AMERICAN

Choice of grilled all natural 8 oz Angus beef patty, 6 oz chicken breast, Impossible Burger (veggie \$3), 6 oz Buffalo \$3. Cheese add ons (Ghost Pepper Jack, Cheddar, Gruyere, Gouda or Blue cheese mousse) \$1.50 each. Thick cut applewood smoked bacon \$1.95 Gluten free bun available \$1.50

\$15.45

ROUND UP BURGER \$17.95

Grilled burger topped w/ cheddar, thick cut applewood smoked bacon

GREEN CHILI CHEESE BURGER \$17.95

Grilled burger, house roasted Anaheim chili & sharp cheddar

SUNRISE BURGER \$18.95

Grilled burger w/ fried egg, thick cut applewood smoked bacon & ghost pepper jack cheese

BB & B BURGER \$20.95

Buffalo burger, thick cut applewood smoked bacon, bourbon bbq w/ caramelized onions & gouda cheese

BLACK & BLUE BURGER \$17.95

Grilled burger dredged in Louisiana blackened spice & our blue cheese mousse

SOUTHWEST CHICKEN \$17.95

Grilled chicken breast, topped w/ ghost pepper jack, guacamole & a roasted Anaheim chile

DOUBLE R BURGER \$19.95

Grilled burger, smoked pulled pork, thick cut applewood smoked bacon, sharp cheddar

H & S KICKIN CHICKEN \$18.95

Spicy hand breaded chicken breast, sweet pickle, ghost pepper jack, guac & chipotle aoli

BISTRO BURGER

Grilled burger, caramelized onions, fig jam, blue cheese mousse, thick cut applewood smoked bacon & port wine reduction. A staff favorite!

\$19.95

Kids Meals Includes a Beverage

CHEESE PIZZA \$9.95

Traditional round pizza

FETTUCINI \$9.95

Choice of red sauce or butter parmesan sauce (alfredo sauce \$3)

CHEESEBURGER \$9.95

4oz patty served w/ cheddar & fries

CHICKEN TENDERS \$9.95

Served w/ ranch & fries

GRILLED CHEESE \$9.95

Cheddar cheese on Texas toast w/ fries

KRAFT MAC 'N CHEESE \$9.95

Artisan Pizzas & Flat Breads

Hand tossed and made to order in our stone oven

Substitute a gluten free cauliflower crust \$3

CHEESE PIZZA

San Marzano tomato sauce, shredded mozzarella & fresh mozzarella

\$13.95 Sm...\$17.95 Lg

RUSTIC MARGARITA \$16.95 Sm...\$20.95 Lg

Oven roasted tomatoes, extra virgin garlic olive oil, fresh basil, fresh mozzarella, San Marzano drizzle, Balsamic reduction

ITALIAN PIZZA \$16.95 Sm...\$20.95 Lg

Pepperoni & sausage, mozzarella, aged parmesan & San Marzano tomato sauce

MEAT LOVERS \$18.95 Sm...\$22.95 Lg

Sausage, pepperoni, ham, bacon, mozzarella, aged parmesan & San Marzano tomato sauce

BUFFALO CHICKEN \$16.95 Sm...\$20.95 Lg

Franks hot sauce & diced chicken tenders topped w/ mozzarella and gorgonzola, and ranch drizzle

CALABRIA FLATBREAD . \$16.95 Sm...\$20.95 Lg

Garlic oil, Italian sausage, fresh mozzarella, mushroom blend, caramelized onions, arugula, truffle oil & goat cheese

THREE CHEESE \$16.95 Sm...\$20.95 Lg

FLATBREAD

Garlic oil, fresh mozzarella, aged parmesan, goat cheese, fresh basil, marinara for dipping

CAPRESE FLATBREAD ... \$16.95 Sm...\$20.95 Lg

Fire roasted tomato, fresh mozzarella, garlic oil, fresh basil, balsamic reduction drizzle, aged parmesan

TOPPINGS

Pepperoni, caramelized onions, bell peppers, oven roasted tomatoes, sausage, mushroom blend, fresh mozzarella, grilled chicken, ham, banana peppers, bacon, jalapenos, pineapple, black olives

\$2.00 sm...\$2.75 lg

Beverages

FOUNTAIN DRINKS \$3.50

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Orange Crush, Mt. Dew, Lemonade, Iced Tea, Ginger Ale, Soda Water, Tonic Water

ENERGY DRINKS \$5.00

Red Bull(8.4 oz. can)

TOMMY KNOCKER OLD STYLE DRAFT ROOT BEER ON TAP \$5.50

The Sweet Finale

CARAMEL APPLE CRISP \$9.95

Chunky apples, crispy struesel topping, caramel sauce, vanilla bean ice cream & whipped cream

CHOCOLATE CHUNK BROWNIE SUNDAE \$9.95

Rich brownie studded w/ chunks of dark & sweet chocolate, vanilla bean ice cream, chocolate sauce & whipped cream