



Spring 2024 Menu

Proudly serving responsibly and locally-sourced baked goods, produce, desserts, and beverages.

GF Gluten-Free **V** Vegetarian **VG** Vegan  Made from Scratch

Appetizers

Spinach Artichoke Dip **V** **GF**

Spinach and artichoke dip served with fresh smoked paprika pita chips or fresh corn tortilla chips. **12.0**

Southwest Chorizo Eggrolls

Award-winning chorizo eggrolls served with avocado lime sour cream. **13.5**

Jalapeño and Pepper Jack Tots **V** **GF**

Roasted jalapeño and pepper jack cheese tater tots. An epic spin on a classic served with cholula ranch or avocado lime sour cream. **7.5**

Scotch Egg

A breaded sausage-coated soft poached egg, fried crispy and served with a spicy mustard sauce. **9.0**

Soft Pretzel **V**

Tender and chewy pretzel braids baked to perfection. Served with spicy mustard sauce. **5.0**

Jalapeño Poppers **V**

Jalapeño poppers, need we say more? Comes with choice of sauce. **7.5**

Salad Dressings

Lemon Rosemary Vinaigrette  **VG**

Ranch

Balsamic Vinaigrette  **VG**

Caesar

Dipping Sauces

Cholula Ranch

Tzatziki Sauce **VG**

BBQ

Avocado Lime Sour Cream 

Spicy Mustard

Honey Mustard

Garlic Aioli 

Paprika Rémoulade 

Small Bites

Caeser Salad

Chopped romaine lettuce, focaccia croutons, shredded parmesan cheese and creamy caesar dressing. **7.5**

Add grilled chicken **3.5** Add falafel **3.5**

House Salad **VG**

Mixed field greens and arugula with red onion, tomatoes, cucumbers, and feta cheese with choice of dressing. **7.5**

Add grilled chicken **3.5** Add falafel **3.5**

Beer Cheese Soup **V**

Smoked cheddar and stout beer come together in perfect harmony in this award-winning chef-crafted classic. Served with pretzel bites. **9.0**

Sides

Sweet Potato Fries

Sweet and savory fries served with your choice of sauce.

Small 3.5 / Large 5.0

Basket of Pub Chips

Light, crispy, and delicious! Choose your seasoning: spicy, BBQ, or salt and pepper. **Small 3.5 / Large 5.0**

Soup of the Day

Ask your server about the latest soup. **Cup 3.5 / Bowl 6.5**

Small Salad

Choice of House or Caesar salad. **3.25**

Desserts

Seasonal Cheesecake

Ask your server for the latest creation. **6.5**

Crème Brûlée **V**

Seasonal flavors. **6.5**

Burgers

Classic Cheeseburger (GF option add 2.0)

Angus beef patty grilled to perfection. Served on a grilled challah bun with choice of cheese, lettuce, tomato, onion and pickle. **12.5**

Add bacon **2.0** Add sautéed mushrooms **1.0**

Clyde's Bison Sliders

Three Colorado bison sliders served on grilled brioche buns, topped with choice of cheese, fried onions, ketchup, and dill pickles. **14.5**

Grilled Chicken Sandwich (GF option add 2.0)

Marinated grilled chicken breast, served on a grilled challah bun with lettuce, tomato, onion, pickle and garlic aioli. **13.5**

Add bacon **2.0** Add cheese **1.0**

Beer-Battered Fish Sliders

Three sliders with beer-battered Pacific cod. Topped with house coleslaw and smoked paprika remoulade. **13.0**

Black Bean Burger (V) (GF option add 2.0)

Black bean and quinoa burger served with lettuce, tomato, onion, and pickles on a grilled challah bun. **12.0**

Cheese options:
cheddar, pepper jack, swiss, provolone

Mains

Cheddar Bacon Mac 'n' Cheese

Elbow macaroni tossed with a decadent smoked cheddar cheese sauce, topped with bacon and crispy fried onions. **9.5**

Beer Battered Fish 'n' Chips

An absolute pub staple! House beer-battered Pacific wild-caught cod, fried golden brown and served with smoked paprika rémoulade and choice of pub chips or fries. **13.0**

Chicken Tenders

Crispy fried chicken tenders with your choice of dipping sauce. Served with your choice of sweet potato fries or pub chips. **12.5**

Corned Beef Hash with Eggs

Tender corned beef with fried potatoes and caramelized onions topped with two eggs, and a side of sourdough toast. **12.5**

All sandwiches, burgers, and wraps come with pub chips, fries or +1.0 for sweet potato fries.

Sandwiches & Wraps

Classic Reuben

Sliced corned beef and sauerkraut, grilled harmoniously together, nestled gently onto grilled marble rye, topped with swiss cheese and thousand island dressing. **13.0**

BYO Grilled Cheese (GF option add 2.0)

Grilled sourdough with choice of two cheeses and two add-ons. A toasty cheesy classic! **9.5**
Add-ons: bacon, mushrooms, tomato, grilled onions, arugula

Falafel Pita (VG)

Falafel nestled in a grilled pita with shredded romaine lettuce, tzatziki sauce, diced tomatoes, cucumbers, and fresh dill. **13.5**

Buffalo Chicken Wrap

Crispy fried chicken tossed in buffalo hot sauce, topped with shredded romaine lettuce, tomato, cheddar cheese, and sliced tomatoes make this a classic for any pub. **13.5**

Chicken Caesar Wrap

Crispy fried chicken, shredded romaine lettuce, parmesan cheese, sliced tomato, and creamy caesar dressing. **13.5**

Beverages

Real Sugar Sodas

Classic cane cola, spritz, Doc Sugar, root beer, vanilla cream, coconut lime, black cherry, diet cola. **3.25**

Iced Tea or Lemonade 3.25

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