



## Spring 2025 Menu

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

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

## Small Bites

### Onion Rings

Crispy, seasoned onion rings served with ranch. **8.0**

### Chicken Empanadas

Tender and flaky chicken empanadas fried golden brown and served with birria sauce and fresh pico de gallo. **8.5**

### Irish Nachos

Potato wedges with smoked gouda cheese sauce, corned beef, and green onions. **11.5**

### Buffalo Chicken Potato Skins

Cheddar/jack cheese, chopped buffalo chicken tender, bacon bits, and ranch drizzle. **10.0**

### 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**

## 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

## Beverages

**Soda** Ginger Ale | Starry | Stubborn Soda **3.25**

Stubborn Soda flavors: Cola | Zero Cola | Black Cherry  
Root Beer | Vanilla Cream | Pineapple Cream

**Iced Tea or Lemonade** **3.25**

Flavor-infused lemonade **+0.75**

## Sides

### Sweet Potato Fries

Sweet and savory fries served with your choice of sauce.

Small **3.5** / Large **5.0**

**Soup of the Day** Cup **3.5** / Bowl **6.5**

### Small Salad

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

## Vegetarian/Vegan

**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**

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

**Gaia Sliders** **VG**

Two vegan mushroom sliders with lemon garlic aioli, fresh arugula, tomatoes, and fried onions. **13.0**

**Impossible Sliders** **VG**

Two 3oz Impossible patties served on vegan pretzel bun with vegan lemon garlic aioli, crispy fried onions, tomato, and smoked paprika ketchup. **14.5**

**Impossible Meatball Sub** **V**

Housemade vegan meatballs tossed in marinara served on a rustic Italian baguette. **14.5**

**Falafel Pita** **VG**

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

# Sliders & Burgers

## 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**

## Beer-Battered Fish Sliders

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

## Make Your Own Burger (GF option +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 sauteed mushrooms **+5** | grilled onions **+5**

Add bacon **+2.0** | avocado **+2.0**

## The Cure Burger

Angus beef patty with cheddar cheese, topped with a fried egg inside an onion ring. **14.0**

## Inferno Burger

Angus beef patty topped with roasted jalapeno, poblano onion bacon relish, pepper jack cheese and chipotle BBQ. **14.5**

## Bison Meatball Sub

Tender housemade bison meatballs, marinara, and fresh mozzarella on a rustic Italian baguette. **14.5**

### Cheese options:

cheddar,  
pepper jack,  
swiss, provolone,  
smoked gouda

# Mains

## Cheddar Bacon Mac 'n' Cheese

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

## Beer Battered Fish 'n' Chips

Beer-battered Pacific wild-caught cod, fried and served with smoked paprika rémoulade and fries. **13.0**

## Chicken Chimichanga

Guajillo-braised chicken, black beans, and pepper jack cheese stuffed in a tortilla, fried and smothered in housemade green chili and topped with fresh pico de gallo and sour cream. **12.5**  
Add avocado **+2.0**

*Please talk to us about food allergies or concerns! We do our best to modify dishes to be safe for our diners and accommodate special diets.*

**All sandwiches, burgers, and wraps  
come with fries.**

Upgrade your meal with the following:  
**+1.0** for sweet potato fries  
**+2.0** for side of onion rings or tater tots  
**+2.5** for side of mac 'n' cheese

# Sandwiches & Wraps

**GF** All Sandwiches: **+2.0** for Gluten-Free option

## Classic Reuben

Sliced corned beef and sauerkraut on grilled marble rye, topped with swiss cheese and thousand island dressing. **13.0**

## BYO Grilled Cheese

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  
Add avocado **+2.0**

## Grilled Chicken Sandwich

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** Add avocado **2.0**

## Stop Light Chicken Sandwich

Grilled chicken with avocado, fried nopales, chipotle BBQ, and smoked gouda. **15.0**

## BMC Buffalo Chicken Sandwich

Beer-battered chicken breast, fried and tossed in buffalo sauce, topped with pepper jack cheese, bacon, lettuce, tomato, and lemon garlic aioli. **14.5**

## Triple Decker BLT

3-layer classic BLT with garlic aioli. **12.0** (add avocado **+2.0**)

## Buffalo Chicken Wrap

Crispy fried chicken tossed in buffalo hot sauce, topped with shredded romaine lettuce, tomato, and cheddar cheese 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**

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