



## Fall 2025 Menu

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

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

## Appetizers

### Nachos

Corn tortilla chips smothered in oaxacan cheese and topped with fresh pico de gallo, smoked paprika black beans, and sour cream. **10.5**

Add barbacoa or guacamole **2.0**

### Buffalo Chicken Potato Skins

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

### Fries or Sweet Potato Fries

Served with your choice of sauce. **Small 3.5 / Large 5.0**

## Salad Dressings

Lemon Rosemary Vinaigrette  **VG**

Blueberry Balsamic Vinaigrette  **VG**

Cilantro Lime Vinaigrette  **VG**

Caesar

Ranch

## Dipping Sauces

Cholula Ranch **VG**

Tzatziki Sauce **VG**

BBQ

Chipotle BBQ

Spicy Mustard

Honey Mustard

Garlic Aioli 

Paprika Rémoulade 

## Small Bites

### Caesar Salad

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

Add grilled chicken or falafel **3.5**

### House Salad **VG**

Candied pecans, red onion, fried hominy, grape tomatoes, parmesan cheese, spinach, arugula, and red leaf lettuce.

**Small 3.25 / Large 7.5**

Add grilled chicken or falafel **3.5**

## Beverages

### Iced Tea or Lemonade or Soda **3.25**

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

Also available: Ginger Ale | Starry | Irish Cream Soda

## Mains

### Beer Battered Fish 'n' Chips

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

### Barbacoa Birria Tacos

Three beef birria tacos in corn tortillas, served with house-made queso fresco, pico de gallo, savory beef consomme, and cilantro lime coleslaw. **11.0**

### Chicken or Beef Barbacoa Quesadilla

Served with fresh pico de gallo and sour cream. **10.0**

Add guacamole **2.0**

### Chicken Tenders

Three fried chicken tenders with fries and choice of dipping sauce. **10.5**

# Sandwiches & Burgers

## Clyde's Bison Sliders

Two Colorado bison sliders served on grilled brioche buns, topped with choice of cheese, fried onions, ketchup, and dill pickles. **12.5**

## Gaia Sliders

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

## BYO 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**

Add grilled onions **+5**

Add bacon **+2.0**

Add avocado **+2.0**

## BYO Grilled Cheese (GF option +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  
Add avocado **+2.0**

### Cheese options:

cheddar,  
pepper jack,  
swiss, provolone,  
smoked gouda

## BYO Grilled Chicken Sandwich (GF option +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** Add avocado **2.0**

## Club Sandwich (GF option +2.0)

Classic triple decker club with turkey, bacon, lettuce, tomato and our house-made lemon aioli on sourdough bread. **11.5**

## Falafel Pita (GF option +2.0)

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

## Buffalo Chicken Wrap (GF option +2.0)

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 (GF option +2.0)

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

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 **Vegetarian**

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*All sandwiches, burgers, and wraps  
come with fries or a side salad.*