



Get your own Dam beer! ®



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Welcome to the Dillon Dam Brewery & Restaurant. It is a pleasure to share our passion for brewing, along with a unique dining experience. From the delicate to the bold, from the sunniest pilsner to the darkest stout, our great selection of beers gives you a galaxy of flavors resulting in a sublime tasting experience. Owner and general manager George Blincoe, along with Brewmaster Cory Forster bring passion and expertise to each meal and Dam beer.



Paradise Pilsner

GOLD MEDAL COLORADO STATE FAIR 2009!

Brewed with the lightest malts available, Pilsen, and a touch of Munich to slightly balance out the sharp, spicy German hops in this crisp refreshing lager.



Wilderness Wheat

BRONZE MEDAL NORTH AMERICAN BREWERS ASSOC. 2002!

This fully filtered American Style Wheat is an easy drinking, light straw color with a bit of creaminess in the body from the white wheat and a hint of grassiness from the mild German hops.



Dam Lyte

GOLD MEDAL NORTH AMERICAN BREWERS ASSOC. 2009!

Our lightest beer in color, calories and alcohol. A light bodied, well balanced All American beer with a clean, crisp flavor.



Dam Straight Lager

SILVER MEDAL GREAT AMERICAN BEER FESTIVAL 2001!

This extra smooth, medium bodied amber lager starts with a nice caramel maltiness but finishes clean and dry with just a touch of hops.



Extra Pale Ale

BRONZE MEDAL GREAT AMERICAN BEER FESTIVAL 2004!

Full bodied caramel malts attempt to balance out the big burst of hoppy bitterness that West Coast Pales are famous for. Seven different varieties of hops are used in this ale to provide a deep, complex hop character with not only a strong citrus bite, but some nice earthy, floral spiciness too.



Sweet George's Brown

GOLD MEDAL GREAT AMERICAN BEER FESTIVAL 2008!!

SILVER MEDAL WORLD BEER CUP 2008! GOLD MEDAL 2002!

It's a creamy English-style ale. Brewed with a variety of brown & caramel malts, it is lightly hopped and finishes with a hint of chocolate in its flavor and aroma.



McLuhr's Irish Stout

SILVER MEDAL GABF & GOLD MEDAL WORLD BEER CUP 2010!

An Irish style stout brewed with caramel & black malts. Slightly dry, yet smooth & malty sweet, this draft is dispensed with a blend of nitrogen & carbon dioxide to create a velvety mouth-feel and a creamy head.

"The Fifteener"

OUR FIFTEENTH ANNIVERSARY CELEBRATION

A smoked black lager with 15 different malts and 15 different hops added at (15 different times!!) for a deep complex flavor you won't find anywhere else.

\$5.00 pint \$3.00 half pint, no happy hour, pitchers or to go beer.

Who's on Deck? No... Lager is on Deck!

Later in early May look for our Dam Chili Beer to appear. It is a light, crisp Mexican style lager flavored with 2 lbs per barrel of roasted green chilis!

Seasonal Beer



Take home some

award winning

Dam Beer!

Six packs

\$9.25

Cases \$33.95

Party pigs

\$37.00

Growlers

\$12.50

Refills \$8.50!

Kegs

15 & 5 gallon

available!!



SAMPLERS! 4oz. samplers

\$1.50 each, 4 for \$6.00 or 8 for \$10.00

Pints \$4.50 • Half Pint \$2.75 •

Pitchers \$14.00

(No pitchers after 10 pm)



APPETIZERS

Dam Fine Wings (1# wings)

Jumbo chicken wings, fried crispy, and glazed with our signature Chipotle sauce. Served with carrots and celery & your choice of ranch or bleu cheese. \$10.50

Macho Nachos

Tri-color tortilla chips, jalapeños, black beans, melted jack and cheddar cheeses, served with our fresh salsa and sour cream. \$10.95
Add guacamole for \$2.95

Have our Nachos fajita-style: chicken with grilled onions and green peppers, or beef with grilled green peppers and onions \$3.75

Or top our Nachos with Chili \$3.95

Brewery Pretzels

Two jumbo sized pretzels, encrusted in kosher salt, and baked golden brown. Served with our own special beer mustard dip. \$5.25
Single pretzel \$3.25 Add a side of our Asiago-Ale Dip for just \$2.95

Asiago-Ale Dip

A hot, creamy blend of artichoke hearts, sundried tomatoes, spinach, and imported asiago cheese with just a touch of our Extra Pale Ale. Served with fresh bread, carrots, and celery. \$8.50

Fajita-style Quesadilla

Your choice of either steak or chicken, sauteed peppers and onions, and three cheeses sandwiched between two giant chili tortillas, topped with cilantro, red pepper garnish and chipotle aioli \$12.95

Quesadilla Apollo

Pesto tortilla, asiago cheese, pesto, sundried tomatoes, artichoke hearts, kalamata olives, fresh basil leaves, whole-roasted garlic and feta cheese served open faced. \$10.50

Chips Fiesta

A platter of tortilla chips served with pico de gallo, salsa, sour cream and guacamole. \$6.50

Hummus Plate

A vegetarian delicacy of garbanzo bean dip, fresh diced tomatoes, cucumber, and kalamata olives served with flatbread crackers. \$7.95

SOUPS

Mike's Ale Onion Soup

A special onion soup with multi-grain croutons and baked Gruyère cheese. \$5.25
With Brewhouse salad \$9.50

Seafood Chowder

A creamy potpourri of salmon, scallops and shrimp along with traditional vegetables and fresh basil. \$3.95 cup \$4.95 bowl
With Brewhouse salad \$7.95 w/cup \$9.50 w/bowl

Soup Du Jour

Our chef's daily inspiration....
\$3.25 cup \$4.25 bowl

Soup & Deli Sandwich

A cup of our soup of the day or our Brewhouse salad with a Deli sandwich. Choose from smoked ham, smoked turkey or roast beef. \$7.95/\$8.75 bowl
Deli with Mike's Ale Onion \$9.20
Deli & cup of Seafood Chowder \$8.50/\$9.50 bowl

Soup & Brewhouse salad \$6.95 w/cup du jour
\$7.95 w/bowl du jour

BEVERAGES

Cool Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer and Ginger Ale, Iced Tea. \$2.25 (free refills)

Hot Drinks

Organic regular or decaf coffee, tea, hot chocolate or hot apple cider. \$2.25

Red Bull Energy Drink \$4.00

Rocky Mountain Root Beer

Remember the old West with warm vanilla and caramel notes with a touch of cinnamon and nutmeg. Made right here in the Rocky Mountains. \$3.95/bottle

San Peligrino Sparkling Water or Panna Bottled Water

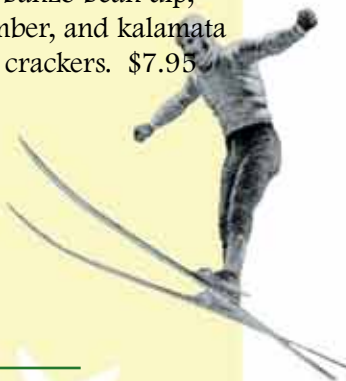
17 oz. bottle \$3.95

Juices

Orange, grapefruit, pineapple, apple or tomato. \$2.25 small \$3.25 large

Clausthaler, Non-Alcoholic Beer

Amber or Pilsner \$3.50



Somewhere under the rainbow...





SALADS ALL SALADS ARE SERVED WITH BREAD

To any salad, add a grilled or blackened meat:

Fresh Salmon for \$4.95

Chicken for \$3.75, Seared Beef for \$3.75

Or a grilled Portabella Mushroom for only \$2.95



Brewhouse Salad

Mixed greens with cucumber, tomatoes, carrots, red onions, and multi-grain croutons, served with your choice of dressing. \$4.95

DAM Chef's Salad

A bed of fresh greens topped with smoked turkey, smoked ham, chopped bacon, diced tomatoes, sliced red onion, bleu and asiago cheeses. Served with your choice of dressing. \$10.95

New Classic Caesar

Tender romaine, multi-grain croutons, Asiago cheese, drizzled with a traditional Caesar dressing \$8.50

Asian Spinach Salad

Tender baby spinach, cucumber, carrot, red onion & roasted red peppers, topped with honey-sesame dressing & garnished with wonton strips . \$9.50

Organic Mediterranean Salad

Fresh organic greens with romaine, chopped artichoke hearts, kalamata olives, fresh tomatoes, cucumbers, pepperoncinis, and feta cheese topped with champagne vinaigrette. Served with flatbread crackers. \$10.95

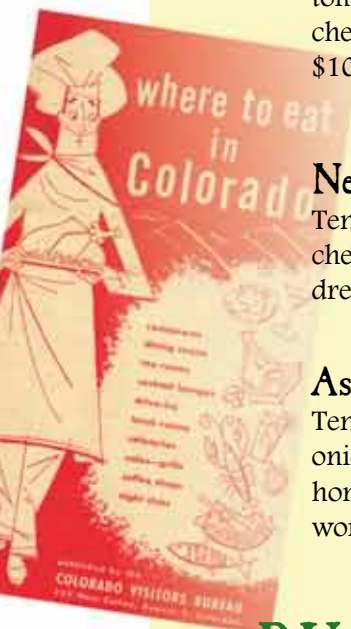
Santa Fe Tortilla Salad

Fresh mixed greens, black beans, jalapeños, fresh diced tomatoes, jack and cheddar cheeses, scallions, served on a bed of rainbow tortilla chips and a chili-lime vinaigrette. \$9.50

SALAD DRESSINGS:

(All made in house!)

- Southwestern Ranch
- Caesar
- Bleu Cheese
- Honey-Sesame
- Balsamic Vinaigrette
- Chili-Lime Vinaigrette



PUB TRADITIONS

Neville's Chicken Fried Chicken

Fresh and all natural Red Bird® chicken breast, buttermilk battered and fried golden brown served with garlic mashed potatoes, cream gravy, wilted spinach and caramelized onions. Served with bread. \$10.50

BBQ Smoked Pork Ribs

St. Louis style pork ribs, slow smoked and basted with a Big Hoss® barbeque sauce, served with french fries.
half rack \$14.95 full rack \$21.50

Porky's Dam Platter

Hickory smoked BBQ pulled pork, served with garlic mashed potatoes, cream gravy and fresh steamed spinach with mushrooms. \$9.25

Naked Pasta

Penne pasta, scallions, tomatoes, portabella mushrooms and spinach tossed with white wine, olive oil and whole-roasted garlic, topped with asiago cheese. \$10.50
add chicken for \$3.75 add shrimp \$4.50



Fish 'n' Chips

Battered and deep fried, served with tartar sauce, coleslaw & fries. \$11.95

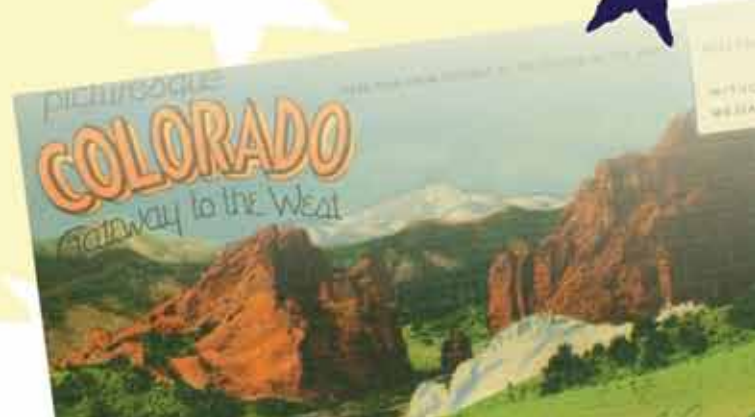
Mountain Man Mac & Cheese

A mountain portion of penne pasta tossed in our house cheese sauce, topped with blackened chicken breast. \$13.95 (\$10.50 no chicken)

Chili Bowl

Spicy beef chili, served in a crusty bread bowl, topped with shredded cheddar cheese and scallions. \$10.95

Non-bread bowl options:
A cup \$4.50 A bowl \$6.00
A cup with salad \$8.25
A bowl with salad \$9.95



SPECIALTY BURGERS

Your choice of natural* beef, range-fed buffalo, chicken, or veggie burger. All burgers are served with french fries. Substitute onion rings, cup of soup du jour, brewhouse salad for only \$2.25, a bowl of soup du jour for \$2.95, a cup of chowder for \$2.95, or, a bowl of chowder for \$3.75.

Please no variations on specialty burgers!

*Natural: No artificial ingredients. Minimally processed.

The Smokehouse

Basted with BBQ sauce and topped with melted smoked cheddar cheese.

Beef \$10.25 Buffalo \$13.95 Chicken \$10.25 Veggie \$9.25

The Zurich

Topped with smoked bacon, Gruyère, and guacamole.

Beef \$10.95 Buffalo \$14.50 Chicken \$10.95 Veggie \$10.25

The DAM

Our most popular!! Melted cheddar cheese and smoked bacon.

Beef \$10.50 Buffalo \$14.50 Chicken \$10.50 Veggie \$9.95

The Cortez

Green chilies, melted Monterey jack and Chipotle aioli.

Beef \$9.95 Buffalo \$13.95 Chicken \$9.95 Veggie \$9.25

The Philly

Sauteed mushrooms & onions topped with provolone.

Beef \$9.95 Buffalo \$13.95 Chicken \$9.95 Veggie \$9.50

Enjoy a basket of onion rings for only \$6.50

BUILD YOUR OWN BURGER

Choose your meat and then the toppings! There are unlimited possibilities!!

Build-A-Dam-Burger \$8.95

Ride-A-Dam-Bufferalo \$12.50

Hug-A-Dam-Tree (Vegan Boca Burger) \$8.25 Cross-A-Dam-Chicken \$8.95

Toppings for \$1.35**

Toppings for \$1.00

Smoked Bacon

Guacamole

Cheddar Cheese

** (Gruyere for \$1.75)

Smoked Cheddar

Bleu Cheese

Monterey Jack

Pepper Jack

Grilled Onions

Grilled Mushrooms

Green chiles

Jalapenos

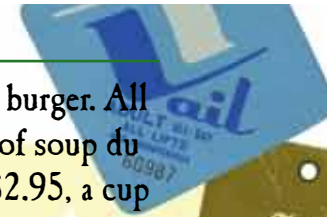
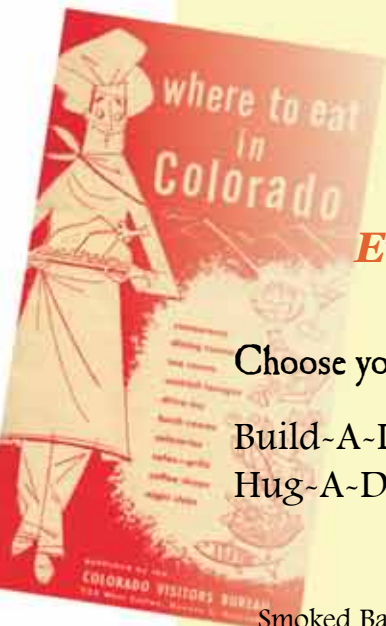
rare = cool & red center medium rare = warm & red center medium = warm & pink center
medium well = warm with little or no pink center well = cooked throughly

PARTIES, EVENTS & CATERING

Planning a party? Need to find a place to have it? Birthday parties, family reunions, wedding rehearsals, Christmas parties, going-away parties and retirement parties, consider them our specialty.

We can arrange a party from 20 to 200 people.

For more ideas see our website at, dambrewery.com





SAMMYS & WRAPS

All sammys & wraps are served with french fries. Substitute onion rings, cup of soup du jour, or brewhouse salad for only \$2.25, a bowl of soup du jour for \$2.95, a cup of chowder for \$2.95, or a bowl of chowder for \$3.75. (Note: Onion soup can not be ordered as a "sub" due to cooking time.)

Patty Sausage Sub

Spicy Italian patty topped with sauteed onions, peppers, marinara sauce and provolone cheese on a French roll. \$8.95

Veggie Sub

(We substitute grilled portabello for sausage) \$8.95

BBQ Pork Sandwich

Hickory-smoked pork, braised in Sweet George's Brown and tangy barbeque sauce, served on a whole wheat bun. \$8.95

Smokey Club Wrap

A pesto tortilla wraps smoked ham, turkey, bacon and cheddar, with mixed greens, and diced tomatoes, with a touch of Caesar dressing. \$10.95

Tuscan Wrap

Fresh grilled chicken, balsamic-roasted eggplant, tomatoes, red onions, red peppers, basil pesto and jack cheese all tossed together and wrapped in a red chile tortilla. Served with your choice of dressing. \$10.75 (All veggie same price)

French Dip

Thinly sliced roast beef warmed in au jus and served on a French hoagie. \$8.75

Ptarmigan Portabella

Portabella mushroom, braised with fresh herbs, char-grilled; served on a whole wheat bun with fresh spinach, roasted red peppers, and melted pepper jack. \$8.95

Sweet Brown Bratwurst

Jumbo 1/3 pound Johnsonville bratwurst, simmered in our award-winning ale, char broiled, served in a fresh French roll with sauerkraut. \$8.75

DESSERTS

Monster Brownie

Rich chocolate brownie, covered with Heath Bar candy pieces, served warm, with vanilla bean ice cream, real whipped cream and chocolate syrup. \$7.50

Brown Cow

A big "ol" mug of rootbeer with vanilla bean ice cream. \$4.25

Frozen Peanut Butter Cheesecake

A rich peanut butter cheesecake filling inside a chocolate rice crispy crust. \$5.95

Granny Crisp

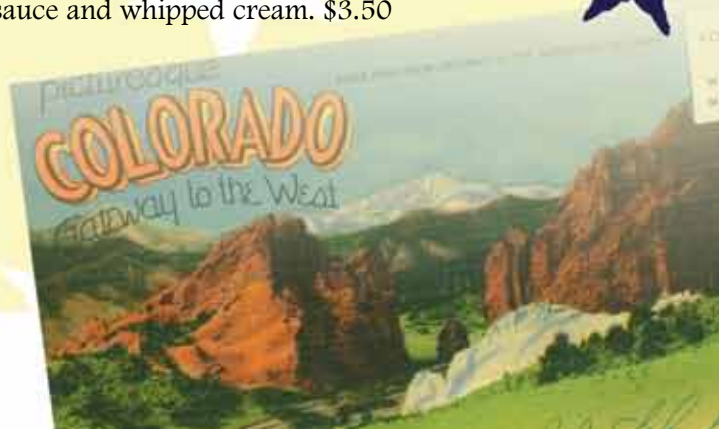
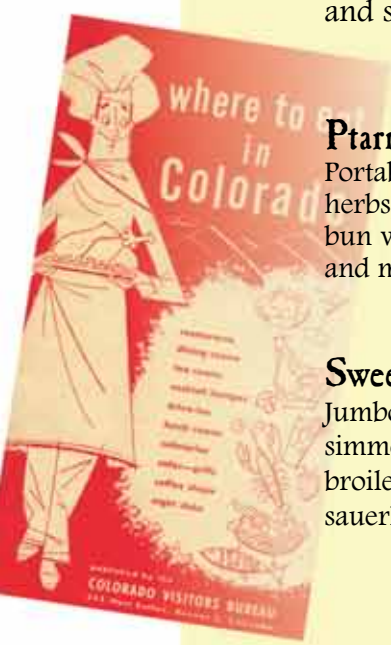
Granny Smith apples baked with a sweet crumble topping, served warm with vanilla bean ice cream and real whipped cream. \$5.95

Banana Bread Pudding

Traditional bread pudding spiced with dark rum and fresh bananas topped with ice cream. \$5.95

Chocolate Sundae

Vanilla bean ice cream topped with chocolate sauce and whipped cream. \$3.50



The following dinners and pastas
are served from 5:00 p.m.-10:00 p.m.

PUB DINNERS

All pub dinners are served with your choice of soup or salad, bread, vegetable and accompaniment (Pastas receive soup or salad and bread)

(Friday & Saturday Night Only) Prime Rib

An 11 oz. cut of slow roasted, herb encrusted, Prime Rib served with au jus, creamy horseradish, and a baked potato. \$19.95

"Dam Straight" Beef Medallions

8 oz. of beef shoulder tenderloin medallions with a mushroom demi-glace deglazed with Dam Straight Lager with garlic mashed potatoes. \$19.95

** *Dam Straight Lager or BV Coastal Merlot*

Monte Bella Ribeye

12 oz. trimmed ribeye, chargrilled to order, and topped with sauteed mushrooms and onions, au jus, and served with garlic mashed potatoes. \$22.95

** *A by Acacia Red Blend or Extra Pale Ale*

Pilsner Chicken

Three petite lightly seasoned and floured fresh, natural *Red Bird®* chicken breasts, sauteed with portabella mushrooms, deglazed with pilsner beer, then finished with a scallion bechamel sauce. Served on a bed of wild rice pilaf. \$16.95

** *Kendall Jackson, Chardonnay or Paradise Pilsner of course!*

Mango & Chipotle Pork

Fresh pork tenderloin seasoned with a mango chipotle rub finished with mango chutney. Served with rice pilaf and fresh vegetable. \$16.95

** *La Crema Pinot Noir or Extra Pale Ale*

Ruby Red Trout

Lightly seasoned fresh red meat trout, pan sauteed finished with a lemon butter sauce served with wild rice pilaf. \$17.95

** *Kendall Jackson Riesling or Wilderrest Wheat*

Sweet Jalapeño Salmon

8 oz. of Fresh Atlantic Salmon filet topped with a jalapeño honey glaze, served with wild rice pilaf. \$17.95

** *Kendall Jackson Vitner's Riesling or Paradise Pilsner*

Chicken & Sausage Pasta!

Fresh Red Bird chicken breast sauteed with spicy Italian sausage, spinach, sundried tomatoes and roasted garlic, finished with a white wine butter sauce, tossed with penne pasta and topped with Asiago cheese and scallions. \$16.95

** *Diseño Malbec or EPA*

**Suggested wine or beer

Pasta Piccola

Large shrimp pan seared & served over a bed of linguine tossed in a tomato cream sauce with Asiago cheese & scallions. \$18.95

\$1.50 split-plate charge on all dishes.

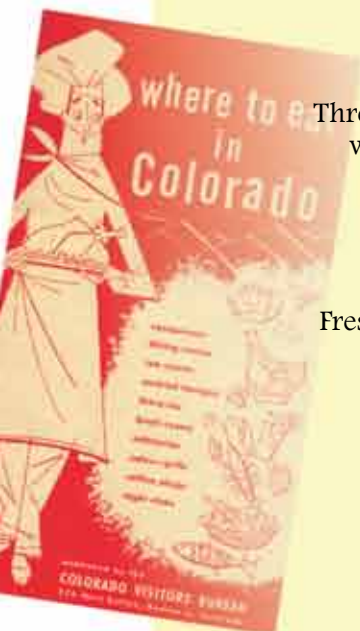
Personal Check Policy

In-state personal checks accepted only with Check Network approval. A valid Colorado driver's license number, address and day-time phone number required on all checks.

18% service charge on parties of 6 or more

18% service charge on separate checks.

Maximum amount
of separate checks
per table is six.
Please allow extra
time for payment on
all separate checks.



WINE & SPIRITS

House Wines

BV Vineyards, Century Cellars
Cabernet Sauvignon, Merlot, Chardonnay
and White Zinfandel.

Since 1900, Beaulieu Vineyards, Sonoma CA, produces a variety of wines which are rich, round and fruity, complimenting American cuisine.

5.50 glass 9.25 1/2 liter 17.00 liter

Premium White Wines

Mezza Corona Pinot Grigio

Crisp and refreshing, with a floral bouquet and a dry flavor. A nice aperitif or match with white meats and seafood.

6.50 glass 28.00 bottle

Stellina di Notte Pinot Grigio

Meaning "little night star" and from Veneto in NE Italy, this wine offers lush tropical fruit & citrus flavors balanced by a pleasant minerality.

6.75 glass 28.00 bottle

Chalone Vineyards Chardonnay

This Chardonnay is an earthy, herbal, medium body wine with light, smoky, pear, melon and apple flavors.

6.75 glass 28.00 bottle

Kendall Jackson Vintner's Chardonnay

Light and buttery. A favorite with our Chicken Pilsner!

8.00 glass 33.00 bottle

Kendall Jackson Vintner's Riesling

Stone fruit flavors of apricot and peach deliciously mingle with hints of Anjou pear and aromatic jasmine.

7.25 glass 30.00 bottle

BV Coastal Sauvignon Blanc

Clean, crisp and refreshing with tangy lemon and grapefruit flavors.

7.00 glass 30.00 bottle

Premium Red Wines

BV Coastal Merlot

Ripe and spicy with distinctive Merlot flavors and hints of coffee and vanilla.

7.00 glass 30.00 bottle

A by Acacia Red Blend

This syrah based blend is well balanced and layered and layered with aromas of rich dark cherry, plum and raspberry.

6.50 glass 28.00 bottle

Estancia Cabernet Sauvignon

Ripe, dark black cherry, chocolate and currant compliment the spicy, peppery notes of this Cabernet that is followed by a long rich finish.

9.00 glass 39.00 bottle

Camelot Pinot Noir

An elegant soft red with hints of cherries and plums.

6.50 glass 28.00 bottle

Ravenswood Zinfandel Lodi

A rich, round, full bodied red with blackberry, vanilla & subtle spices.

7.50 glass 31.00 bottle

Diseno Malbec

Juicy, with bright raspberry cherry & floral notes, this Malbec from the Mendoza region of Argentina explodes with flavor.

8.00 glass 34.00 bottle

La Crema Pinot Noir

From Sonoma, aromas are floral and delicate, with red cherry, cranberry and hint of black tea. Balanced and lively.

9.75 glass 44.00 bottle

SPARKLING WINE

Chandon Brut

Half bottle 18.00 bottle

Mini Cooks Champagne

Single serving 6.00 bottle

Hornsby's Draft Cider \$4.50 Bottle

Single Malt Scotches

Served on the rocks. Please add \$1.00 if ordered neat.

Glenkinchie ~ 10 years \$9.00
Cragganmore ~ 12 years \$9.00
Dalwhinnie ~ 15 years \$10.00
Oban ~ 14 years \$11.50
Talisker ~ 10 years \$9.50
Macallan ~ 12 years \$9.00
Glenfiddich ~ 12 years \$9.25
Glenlivet ~ 12 years \$9.50
Lagavulin ~ 16 years \$13.00

Small Batch Bourbons

Bookers ~ \$10.00
Bakers ~ \$7.00
Basil Hayden ~ \$7.75
Knob Creek ~ \$7.00

Tequilas

Patron Silver ~ \$7.75
Cuervo Platino ~ \$8.00
Herradura Blanco ~ \$8.00
Don Julio Anejo ~ \$9.25
Cuervo Reserva De la Familia ~ \$15.00

We carry a full bar of your favorite vodkas, whiskeys, bourbons, tequilas, gins and cordials. Please ask your server for brands.

