

"Get Your Own DAM Beer"®



Wilderness Wheat

This American style wheat is easy drinking, light straw color with a bit of creaminess in the body from the white wheat & a hint of grassiness from the mild German hops. 6.0% abv



LandesKölsch

This Kölsch style ale is brewed with Pilsner & premium two row pale malt. Using our house ale yeast, we lagered it & added German Tettnanger & Sapphire hops to produce a traditional Koln Kölsch. Our ingredients create a floral, earthy highly quaffable ale. 6.3% abv



Paradise Pilsner

Brewed with the lightest malts available, Pilsen & a touch of Munich to slightly balance out the sharp, spicy German hops in this crisp refreshing lager. 5.0% abv Available in 22 oz. bombers to go



DAM Hefeweizen

This is a traditional South German style unfiltered wheat beer with a Colorado twist! Brewed with CO grown wheat & Pilsen malt from our local maltsters at Proximity Malt & fermented with Weihenstephan Hefeweizen yeast. This provides the taste of clove & banana esters. 6.3% abv



The American C.R.E.A.M.

A light bodied, refreshing Cream Ale brewed with American Pale malts, flaked corn & a small addition of Centennial hops. Easily drinkable & well attenuated this misunderstood pre-prohibition North American style ale contains no dairy products or lactose. 5.8% abv



Zuma Zen (Marzen Oktoberfest)

In the old world tradition, Zuma Zen benefits from a slow, cool fermentation & a long lagering period, resulting in the crisp, smooth flavor of mild, toated malts balanced nicely with spicy German hops. The ZumaZen is a light amber lager that goes down easy, yet is strong enough to help keep you warm on those cool, crisp, high altitude Colorado nights! Prost! 6.7% abv



DAM Straight Lager

A smooth medium bodied Vienna lager with caramel malts & a light hop character. 5.0% abv



Sweet George's Brown

It's a creamy English-style brown ale. Brewed with a variety of brown & caramel malts, it is lightly hopped & finishes with a hint of chocolate in its flavor and aroma 5.4% abv



Extra Pale Ale

Medium bodied, well balanced pale ale with a healthy dose of citrus & floral American hops. 6.1% abv



Brut Double Pilsner

This celebratory beer was made with a wide range of styles & ingredients. The high malt to water ratio, ample hops & smooth/dry yeast character combine for a balanced golden strong beer. 11.6% \$8 snifter \$4 sample No Happy Hour



Here's Your Dam IPA

Spicy grapefruit aroma leads the charge to a spicy, earthy & slightly citrusy hoppiness that totally dominates the subtle, yet complex, toasty-biscuity malt balance in this reddish-blonde ale. 7.0% abv \$6.50 Pint, Happy Hour \$4.50



Farmhouse Blonde Ale

This blonde is pale, golden, straw colored, with aromas & flavors of ripe apple, citrus & spice from Belgian Yeast. 6.5% abv \$6 snifter \$3 sample No Happy Hour



McLuhr's Irish Stout

An Irish style stout brewed with caramel & black malts. Slightly dry, yet smooth & malty sweet. 5.0% abv Available in 22 oz. bombers to go



Hazy Dukes New England IPA

This juicy New England style IPA is brewed with Chinook, Centennial, Amarillo & Citra hops which produce a wonderful tropical fruit, citrus & piney flavor & aroma. 7.9% abv \$8 snifter \$4 sample No Happy Hour



Art of Science Schwarzbier

This dark but smooth German lager combines traditional German malts & Noble hops to produce a highly drinkable dark beer. 5.9% abv



4 oz. samplers \$2.00 *

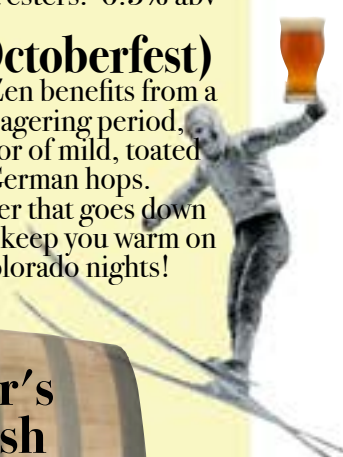
* unless priced specifically above
Pint \$6.00, Half Pint \$3.50

* Some premium seasonals beers are higher priced as noted above.



DAM Happy Hour
Everyday 3-6pm:
\$3.50 Select Pints, House Wines & Wells
Monday - Thursday 3-6pm:
Half off appetizers

Join our Free WiFi: DAMBEER
Password: skipowder





APPETIZERS



Caprese Quinoa Cakes

Three large quinoa cakes each topped with fresh mozzarella, sweet fire roasted tomatoes & basil along with a balsamic glaze. \$10.00 GF,V



Roasted Garlic Hummus

House-made roasted garlic hummus along with cucumber slices & carrot & celery sticks served with warm naan flat bread. \$11.25 V

Sausage & Pretzel Skewers

Pretzel bites & bison jalapeno cheddar sausage, served warm on two skewers. Served with lingonberry sauce & beer mustard. \$10.00

Lager BEER Cheese Dip

Four cheeses blended with our Dam Straight Lager Beer, which gives a slight bitterness to the sharp cheeses, served with your choice of french fries or corn tortilla chips. \$9.75 V
Topped with chopped bacon. \$10.75

Nachos San Luis

Gluten free corn tortilla chips topped with jalapeños, black beans, diced tomatoes, cilantro, melted jack & cheddar cheeses, served with our fresh salsa, sour cream & scallions. \$12.75

GF,V

- Guacamole \$3
- BBQ pulled pork \$3
- Pork Green Chili or Beef Chili \$4

Pretzel Basket

Salted & baked pretzel bites served with beer mustard & Lager Beer cheese dip. \$9.75 V

DAM Poutine

Our french fries loaded up with Pork Green Chili, Cheddar & Jack Cheese topped with queso fresco. \$11.50

Cowboy Dip

Beef chili baked with a creamy scallion, cream cheese mix. Topped with diced tomatoes & cilantro. Served with corn tortilla chips. \$9.75 GF

Onion Rings

A basket of deep-fried, beer-battered, king-size Brewhouse onion rings with southwest ranch dressing. \$11.75 V

DAM Wings

One pound of lightly smoked chicken wings fried crispy & tossed in your choice of sauce served with carrots, celery & ranch or bleu cheese dressing.

- Traditional Spicy Buffalo. \$13.00
- Sweet Barbeque. \$13.00

GF - Gluten Friendly

V - Vegetarian

Audio Everywhere!

Ask your server about the Audio Everywhere app you can download so that you can listen to any of our tv's on your smart phone! With earbuds only! Don't have earbuds? We sell them for \$3!





SALAD & SOUP

To any salad, add a grilled or blackened meat:

Fresh Salmon, Red Bird Chicken Breast or Sautéed Shrimp \$5.00



Brewhouse Salad

House-mix of green leaf & romaine lettuce topped with red bell pepper, carrots, grape tomatoes, cucumber slices & croutons, served with your choice of dressing & a dinner roll. \$6.00 V

California Chicken Salad

Green leaf & romaine lettuce topped with chopped bacon, blue cheese crumbles, red onion, grape tomatoes, guacamole & a grilled chicken breast served with your choice of house made dressing. \$16.00 GF

Classic Caesar

Tender romaine lettuce tossed in traditional Caesar dressing, topped with croutons & asiago cheese, served with a dinner roll. \$10.75 (small Caesar \$6.00)

La Bamba Tortilla Salad

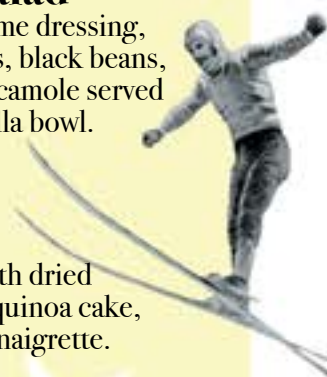
Mixed greens tossed with chili-lime dressing, shredded cheddar & jack cheeses, black beans, roasted corn pico de gallo & guacamole served in a deep-fried corn & flour tortilla bowl. \$12.00 V

Warm Spinach Salad

Fresh green spinach tossed with sauteed crimini mushrooms, bacon & strawberry balsamic gastrique. Served with a deep fried goat cheese crouton. Not available with dressing on the side or substitution dressing. \$12.00 V- *Substitute more crimini mushrooms for bacon.*

Super Food Salad

Organic power greens topped with dried cranberries, sliced almonds & a quinoa cake, dressed with apple cider agave vinaigrette. \$13.00 GF, V



Mike's Ale Onion Soup

Sweet George's Brown Ale braised onions in broth with croutons & baked gruyere cheese. \$7.00
With brewhouse salad \$12.00

Seafood Chowder

A creamy potpourri of salmon, scallops & shrimp along with traditional vegetables and basil.

Cup \$6.00

Bowl \$8.00

Cup with brewhouse salad \$11.00

Bowl with brewhouse salad \$12.50

Pork Green Chili

Roasted poblanos & onions create bold flavors in this classic southwestern dish.

Cup \$ 5.00

Bowl \$6.00

Cup with brewhouse salad \$9.00

Bowl with brewhouse salad \$11.00

Soup Du Jour

Our chef's daily inspiration...

Cup \$5.00

Bowl \$6.00

Cup with brewhouse salad \$9.00

Bowl with brewhouse salad \$11.00

Dam Good Chili

House-made with Angus chuck beef, black beans, pinto beans & jalapenos. Garnished with scallions. GF

Cup \$6.00

Bowl \$8.00

Cup with brewhouse salad \$11.00

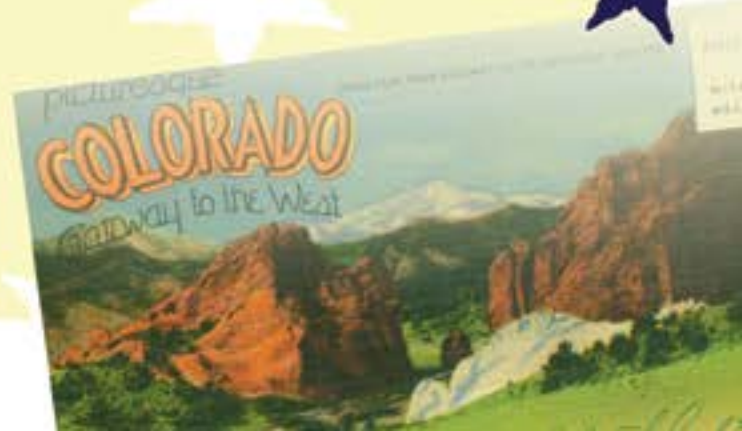
Bowl with brewhouse salad \$12.50

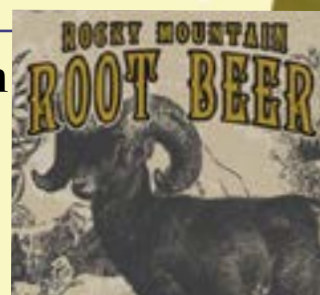
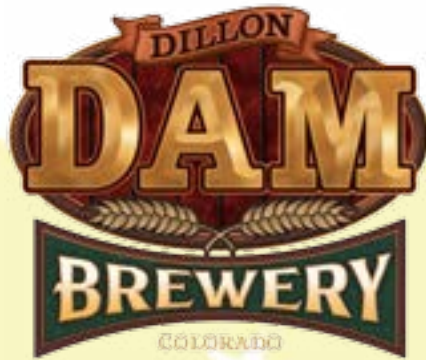


SALAD DRESSINGS:

(All house-made!)

Southwest Ranch, Caesar, Blue Cheese, Balsamic Vinaigrette, Chili-Lime Vinaigrette and Apple Cider Agave Vinaigrette





BEVERAGES

Cool Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger Ale, Club Soda, Iced Tea, Lemonade. \$2.35 (free refills)

Hot Drinks

Organic regular or decaf coffee, black or herbal tea, hot chocolate or hot apple cider. \$2.35

Red Bull Energy Drink \$4.25

San Pellegrino Sparkling Water

17 oz. bottle \$4.25

Clausthaler

Non-Alcoholic Beer. Amber or Pilsner. \$3.75

Rocky Mountain Root Beer

Warm vanilla and caramel notes with a touch of cinnamon & nutmeg. Made here in the Rockies 12 oz. bottle. \$4.35

Gosling's All Natural Ginger Beer

A refreshing, zesty soda with fresh ginger. 12 oz. can. \$4.35

Juices

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

Gluten Friendly Cider Beer (Alcoholic)

Samuel Smith Organic Cider \$7.75 GF



DESSERTS

Monster Brownie

Rich chocolate brownie, covered with Heath Bar candy pieces, served warm, with vanilla bean ice cream, real whipped cream & chocolate syrup. (Definitely for sharing!) \$9.00

The Mini-Me Brownie

A smaller version of our monster brownie. \$6.00

Cheesecake Du Jour

Ask your server about our rotating daily cheesecake. Lots of seasonal fun flavors! \$7.25

DAM Adult Beer Float

Best with our McLuhr's Irish Stout Beer or maybe a seasonal beer! A pint of Dam Beer with a scoop of vanilla ice cream in it! \$6.00 with McLuhr's Irish Stout. Ask your server about premium floats!

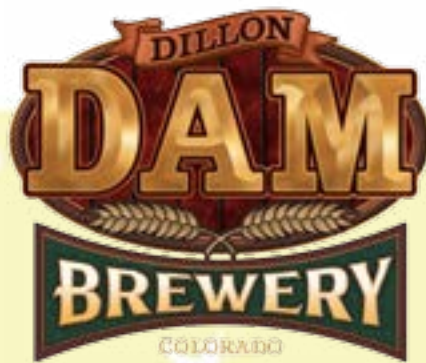
S'mores Bread Pudding

A twist on a classic. Graham cracker crust topped with chocolate soaked brioche bread with a marshmallow topping. \$6.50

Brown Cow

A big "ol" mug of rootbeer with vanilla bean ice cream. \$4.50 or with Rocky Mtn Root Beer \$7.00





PUB FAVORITES

Chicken Fried Chicken

Fresh & all-natural chicken breast, buttermilk battered & fried golden brown. Served with garlic mashed potatoes, creamy chicken gravy, tender Haricot Vert green beans & sweet braised onions. \$14.50

Porky's DAM Platter

Hickory-smoked BBQ pulled pork, garlic mashed potatoes with creamy chicken gravy & Haricot Vert green beans. \$11.50

Bison Sausage

Bison jalapeño cheddar sausage with Sweet George's Brown ale braised onions on a french roll with beer mustard & french fries. \$12.25

Fried Shrimp Basket

Five deep fried jumbo Shrimp served with french fries & a beer cocktail sauce. \$16.50

Chicken Tender Basket

Three fried Chicken tenders with french fries & choice of BBQ or Southwest Ranch. \$13.00

Margarita Flatbread

Toasted flatbread brushed with olive oil topped with fresh mozzarella, sweet fire roasted tomatoes & basil chiffonade. Served with a brewhouse salad with your choice of dressing. \$12.50 V

BBQ Pork Sammy

House smoked BBQ pulled pork on a toasted bun & topped with cole slaw. Served with french fries. \$10.75

DAM Philly Cheesesteak

Traditional thinly sliced Philly steak in a toasted Amoroso roll topped with our house made lager cheese sauce, sauteed mushrooms & beer braised onions served with french fries. \$14.25

Mountain Man Mac & Cheese

Cavatappi (spiral macaroni) pasta tossed in a creamy four cheese sauce, flavored with a touch of Dam Straight Lager, chopped bacon & green chilies topped with a sprinkle of asiago cheese. \$13.00

Chili Mac & Cheese

Our house made Dam Good Beef chili & our creamy four cheese sauce tossed with cavatappi pasta. \$13.00

Spicy Mac & Cheese

Our house made creamy four cheese sauce with Sambal Oleke chili sauce, green chilies & fresh jalapenos tossed with cavatappi pasta. \$13.00

Mac & cheese add-ons:

- Add grilled or blackened Red Bird chicken or shrimp for additional \$5.00
- Or house pulled pork \$4.00
- Or Bison sausage \$4.95

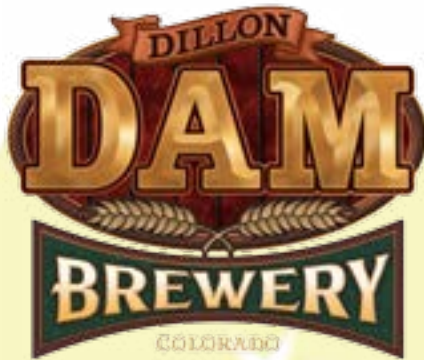
Long Weekend Brunch

Served Friday-Sunday 11AM to 3 PM



Huevos Rancheros Three flour tortillas, smothered with Pork green chili & topped with pinto beans, cheddar cheese, tomatoes & two eggs any style. \$11.50

DAM Cuban Sandwich House made pulled Pork specially seasoned, topped with ham, gruyere cheese, pickels & spicy mustard on a traditional Cuban style roll served with French fries. \$13.50



BUILD YOUR OWN BURGER

Choose your burger: All Natural Angus Chuck Beef, Range-Fed Bison, Chicken, or Veggie Black Bean.

All burgers are served with french fries.

Substitute a cup of soup du jour or pork green chili or a brewhouse salad for only \$2.50, OR a cup of seafood chowder, beef chili or onion rings for \$3.75.

Design your burger masterpiece!

Beef*, Chicken or Veggie \$11.00, Bison* \$14.50

Toppings for \$1.75

- Gruyere Cheese
- Smoked Gouda Cheese
- Smoked Bacon
- Guacamole
- Blue Cheese Crumbles

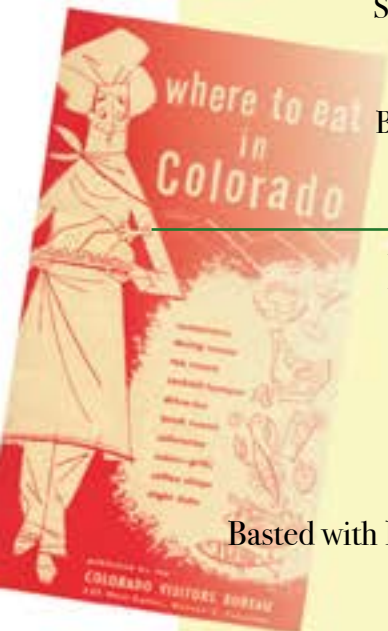
Toppings for \$1.45

- Cheddar Cheese
- Monterey Jack Cheese
- Smoked Ghost Pepper Cheese
- Tomato Basil Pesto
- Lager Beer Cheese Dip

Toppings for \$1.00

- Braised Onions
- Sauteed Mushrooms
- Fresh Jalapeños
- Candied Jalapeños

Fresh!!
Bison, Beef & Chicken... all natural, all fresh, never frozen!!



SIGNATURE BURGERS

Please no variations on signature burgers!

The DAM

Our most popular! Melted cheddar cheese & smoked bacon.

Beef, Chicken or Veggie \$13.00 Bison \$16.50

The Rodeo

Basted with BBQ sauce & topped with smoked bacon, cheddar cheese & braised onions.

Beef, Chicken or Veggie \$14.00 Bison \$17.25

The Ghostrider

HOT!! Smoky ghost pepper cheese, hot chili sauce, fresh jalapeños & candied jalapeños.

Beef, Chicken or Veggie \$14.00 Bison \$17.25

The Blue Buffalo

Our homemade traditional buffalo wing sauce & Blue Cheese crumbles.

Beef, Chicken or Veggie \$14.25 Bison \$17.50

The MoMo

Sautéed mushrooms & braised onions topped with Monterey jack cheese.

Beef, Chicken or Veggie \$13.25 Bison \$16.75

The Caprese

Monterey jack cheese, sweet roasted tomato basil pesto & a balsamic glaze.

Beef, Chicken or Veggie \$13.25 Bison \$16.75

The Flying Dutchman

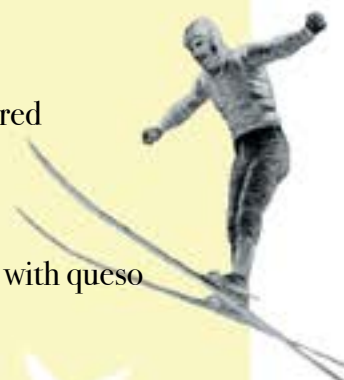
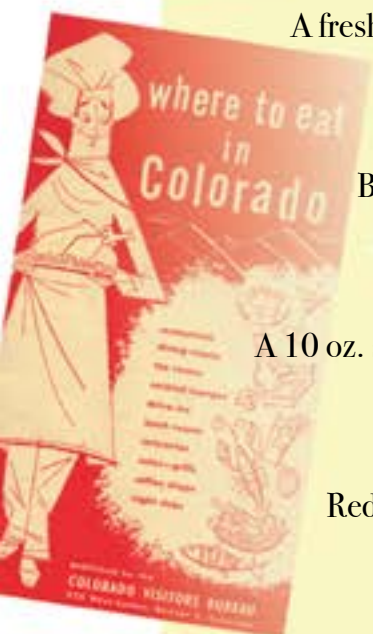
Smoked Gouda cheese, cole slaw & a side of beer mustard.

Beef, Chicken or Veggie \$13.00 Bison \$16.50

* Regarding the safety of these items, written information is available upon request: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ORDER IT HOLD EVERYTHING!
Any burger may be gluten friendly (GF)
- no bun & substitute fries with a brewhouse salad. Add \$2.00



The following dinners & pastas are served from 5-10 p.m.

PUB DINNERS

All meals, with the exception of the pasta dinners, are served with vegetable & accompaniment. Add a brewhouse salad or soup du jour for \$2.50.

Ruby Mountain New York Strip*

A fresh cut 12 oz. New York Strip steak topped with a roasted red pepper ancho sauce served with garlic mashed potatoes. \$26.50

**Beer Suggestion: McLuhr's Irish Stout or Sweet George's Brown

Brown Ale Bison Tips

Bison tenderloin tips marinated in a light brown ale & soy sauce, pan seared served over mushroom risotto. \$25.50

**Beer Suggestion: McLuhr's Irish Stout or Sweet George's Brown

Honey Chipotle Chicken

A 10 oz. split Red Bird chicken breast grilled with a honey chipotle glaze topped with queso fresco crumbles served with garlic mashed potatoes. \$18.00 GF

**Beer Suggestion: Paradise Pilsner or Farmhouse Blonde

Mushroom "Scampi" Trout

Red meat Trout filet finished with Crimini mushrooms, garlic, lemon & scallions served with herb quinoa. \$21.00 GF

**Beer Suggestion: Here's Your DAM IPA or Farmhouse Blonde

Honey Sriracha Salmon

Fresh marinated & pan seared Atlantic Salmon, glazed with sweet & spicy, honey, Sriracha sauce served with a side of herb quinoa. \$21.00 GF

**Beer Suggestion: Wilderrest Wheat or Extra Pale Ale

Pasta Carbonara

Linguine pasta with cream, egg, roasted garlic, crimini mushrooms, bacon & peas served with garlic toast. \$17.00 Vegetarian option: order with no bacon.

Add grilled or blackened chicken or shrimp. \$5.00

**Beer Suggestion: Dam Straight Lager or Paradise Pilsner

Prime Rib* (Friday & Saturday Night Only)

A 12 oz. cut of marinated, slow-roasted Prime Rib served with au jus, creamy horseradish & a baked potato. \$25.00 GF

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GF - Gluten Friendly





Our DAM Wines

House Wines

BV Vinyards, Coastal Estates, California
 Cabernet Sauvignon, Merlot & Chardonnay or
 Beringer White Zinfandel.....\$6.50/glass, \$14 Half Liter

Premium Red Wines

Ravage Dark Red Blend, California.....8.50/glass, 33/bottle
 Apothic Red Blend, California.....8.25/glass, 34/bottle
 Charles Smith Velvel Devil Merlot, Washington.....8.50/glass, 33/bottle
 Tom Gore Cabernet Sauvignon, California.....10.50/glass, 41/bottle
 Cline Old Vine Zinfandel, California.....8.25/glass, 34/bottle
 Alamos Malbec, Argentina.....8.75/glass, 37/bottle
 La Crema Pinot Noir, California.....11.25/glass, 46/bottle
 Camelot Pinot Noir, California.....7.00/glass, 29/bottle

Premium White Wines

Smoke Tree Rosé, California.....11.75/glass, 49/bottle
 Mezza Corona Pinot Grigio, Trentino, Italy.....7.50/glass, 31/bottle
 Stemmari Italian Moscato, Terre Sicillan, Italy.....8.50/glass, 33/bottle
 Kendall Jackson Vitner's Chardonnay, California.....9.50/glass, 37/bottle
 Matua Marlborough Sauvignon Blanc, New Zealand.....8.50/glass, 33/bottle

Sparkling Wine

Zonin Prosecco, Italy (187ml).....8.50/bottle
 Individual Mini Cooks Brut, California (187ml).....6.75/bottle

Our Whiskey, Bourbon & Scotch

Enjoy your favorite neat or try a few as a Flight of 2, 3 or 4!

Colorado Spirits

Bear Creek Rye Whiskey, Denver
 Vail 10th Mountain Rye Whiskey, Vail
 Tin Cup Whiskey, Denver
 39 North Spiced Whiskey, Eagle
 Wood's Tenderfoot Whiskey, Salida
 DeerHammer Signle Malt Whiskey, Buena Vista

Neat 3.5oz.

10.50
 11.00
 8.50
 10.00
 8.50
 11.75

Flight 1oz.

5.00
 5.00
 4.25
 4.50
 4.25
 5.00

LAWS Four Grain Straight Bourbon, Denver
 Stranahan's Bourbon, Denver
 Fireside Bourbon, Denver
 Breckenridge Bourbon, Breckenridge

13.50
 13.25
 7.25
 11.50

6.00
 5.50
 3.50
 5.00

Colorado Clear 10th Mountain Moonshine, Vail
 Wood's Western Style Gin, Salida

7.50
 7.00

3.50
 3.25

Single Malt Scotches

Macallan 12 years 15.75 neat
 Glenfiddich 12 years 12.50 neat
 Glenlivet 12 years 12.00 neat

Small Batch Bourbons

Bakers 13.50 neat
 Basil Hayden 12.50 neat
 Knob Creek 11.50 neat

We carry a full bar of your
 other favorite Vodkas,
 Whiskeys, Bourbons, Tequilas,
 Gins & Cordials.
 Please ask your
 server for brands.

