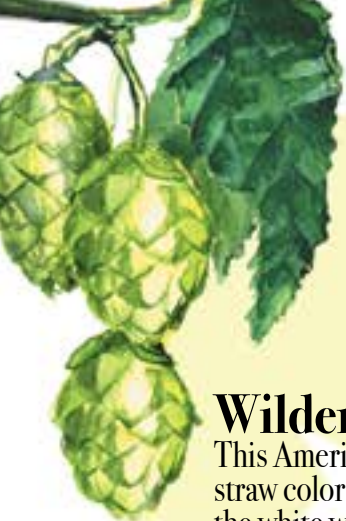


"Get Your Own DAM Beer"®



### 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



### 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



### 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



### Zuma Zen (Marzen Octoberfest)

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



### 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



### Mango-Peach Hard Seltzer

This light, refreshing beverage was concocted by fermenting dextrose (corn sugar) with a distiller's yeast. No malted grain or hops! Mango & Peach puree were added post-fermentation to yeild a perfect balance of sweetness & tartness. Served with an orange garnish. 5.0% 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



### Kev's Kolsh

This Kolsch style ales was brewed with 100% Premium Two Row Pale Malt from our silo. Using a German Perle, Tradition & Tettninger hops, we fermented with a German Ale yeast at a cooler temperature to produce a light, easy drinking ales that tastes like a lager. 4.2% abv



### Extra Pale Ale

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



### 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



### 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



### 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



**Brewmaster's Special Stash**  
Ask your server about our barrel aged Brewmaster's secret stash...

### 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



### Hop Monstah NEIPA

This juicy, hazy monstrosity of an IPA was brewed to accentuate some of our favorite fruity hops Low on bitterness, high on aro & flavor, this New England style IPA goes down smooth. 6.6% abv \$8 snifter \$4 sample No Happy Hour



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

### Onion Rings

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

### 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

GF - Gluten Friendly

V - Vegetarian

### 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.

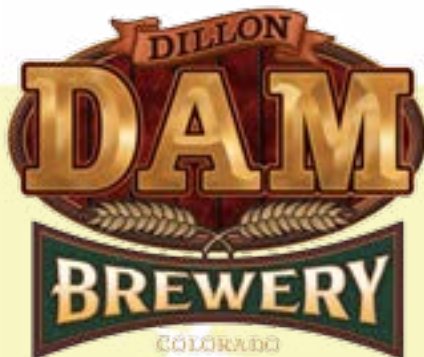
- Traditional Spicy Buffalo. \$13.00
- Sweet Barbeque. \$13.00



### 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

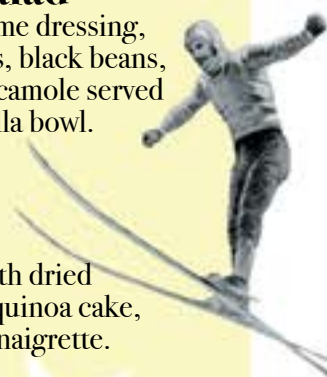
Mixed greens tossed with chili-lime dressing, shredded cheddar & jack cheeses, black beans, roasted corn pico de gallo & guacamole served in a deep-fried corn & flour tortilla bowl. \$12.00 V

### 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:

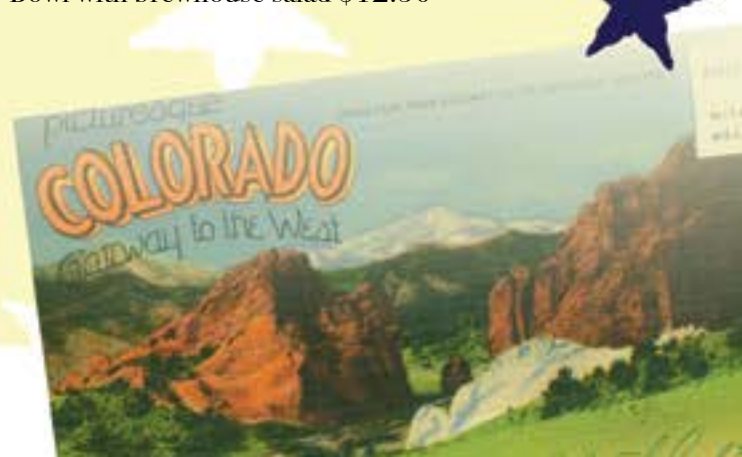
(All house-made!)

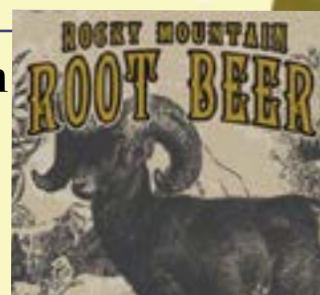
Southwest Ranch, Caesar, Blue Cheese,

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

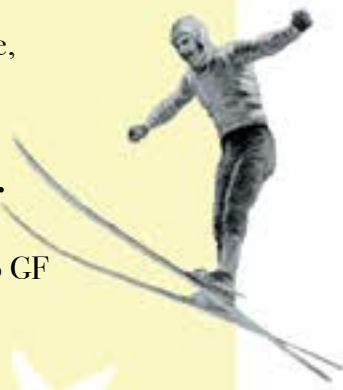
A refreshing, zesty soda with fresh ginger. 12 oz. can. \$4.35

### 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!

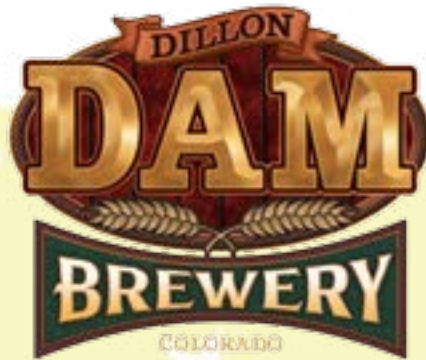
### S'mores Bread Pudding

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

### BBQ Pork Sammy

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

### Porky's DAM Platter

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

### 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

### 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

### 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

### Fried Shrimp Basket

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

### Chili Mac & Cheese

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

### Chicken Tender Basket

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

### 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

#### 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 Con Papas** Fried potato barrels, smothered with Pork green chili & topped with pinto beans, cheddar cheese, tomatoes & two eggs any style. \$11.00

**"The Rachel" Turkey Reuben Sandwich** A twist on a classic. Hot sliced turkey, gruyere cheese, sauerkraut & Thousand Island dressing on grilled marble rye bread served with french fries. \$13.00



## 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.

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

Design your burger masterpiece!

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

Toppings for \$1.75

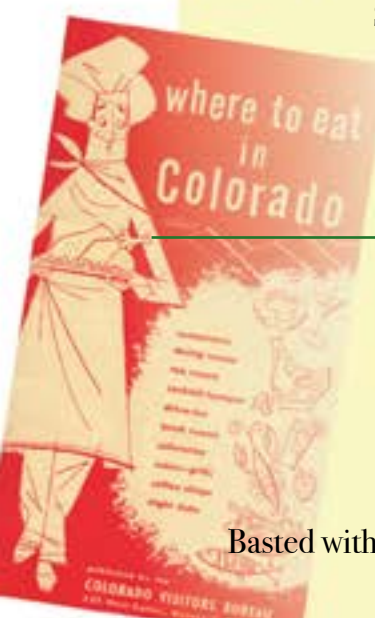
- Gruyere Cheese
- Smoked Gouda Cheese
- Smoked Bacon
- Guacamole
- Blue Cheese Crumbles

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



## 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.

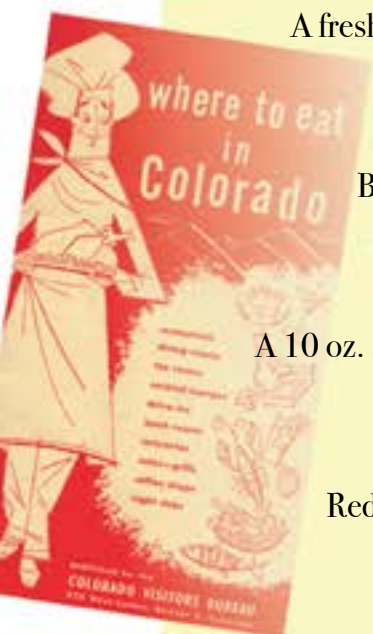
Beef, Chicken or Veggie \$13.00    Bison \$16.50



\* 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

\* 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.

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

	<u>Neat 3.5oz.</u>	<u>Flight 1oz.</u>
Bear Creek Rye Whiskey, Denver	10.50	5.00
Vail 10th Mountain Rye Whiskey, Vail	11.00	5.00
Tin Cup Whiskey, Denver	8.50	4.25
39 North Spiced Whiskey, Eagle	10.00	4.50
Wood's Tenderfoot Whiskey, Salida	8.50	4.25
DeerHammer Signle Malt Whiskey, Buena Vista	11.75	5.00

LAWS Four Grain Straight Bourbon, Denver	13.50	6.00
Stranahan's Bourbon, Denver	13.25	5.50
Fireside Bourbon, Denver	7.25	3.50
Breckenridge Bourbon, Breckenridge	11.50	5.00

Colorado Clear 10th Mountain Moonshine, Vail	7.50	3.50
Wood's Western Style Gin, Salida	7.00	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.

