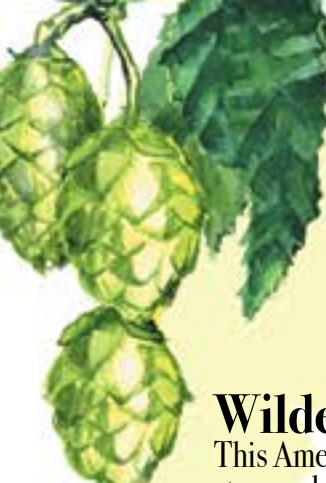


"Get Your Own DAM Beer"®



### 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. 5.0% 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. 6.3% abv Available in 22 oz. bombers to go



### 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



### 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-blond ale. 7.0% abv \$6.50 Pint, Happy Hour \$4.50



Available in 22 oz. bombers to go

### 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



### 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. Prost! 6.7% 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. 5.0% 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 & Tettnanger hops, we fermented with a German Ale yeast at a cooler temperature. 4.2% abv



### Hatch Green Chili Ale

A medium bodied, refreshing blonde Chili Ale brewed with roasted Hatch Green Chilis. Mildly spicy, this beer shows off the aroma & flavor of Hatch chilis without being overly spicy. 6.9% abv



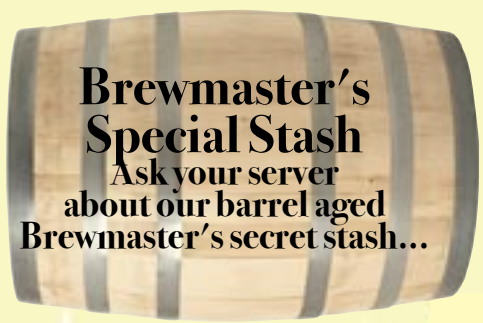
### DAM Hefeweizen

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. 5.8% abv



### Peach Hefeweizen

Our traditional Hefe above with pureed white peaches. 5.8% abv



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

### High Speed Quad Belgian Quadruple

This stong, dark ale is brewed with a specialty yeast that produces a fruity, floral & dry character & balances well with the various dark malts that provide rich notes of caramel, raisin, plum & figs. 9.7% abv \$8 snifter \$4 sample No Happy Hour



### Peanut Butter & Chocolate Porter

We brewed this strong porter with peanut butter & liquid cacao to produce a smooth, rich dessert beer. 9.6% abv \$8 snifter \$4 sample No Happy Hour



### From the Blue Spruce Tip IPA

An Imperial IPA brewed with tips from Colorado Blue Spruce trees, harvested locally from the lower Blue River basin. To balance out the piney goodness, we added substantial amounts of Chinook, Simcoe & Eldorado hops to compliment the piney, resinous flavor & aroma. 8.9% 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.



Join our Free WiFi: DAMBEER  
Password: skipowder





## APPETIZERS

### Sausage & Pretzel Skewers

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

### 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

GF - Gluten Friendly

V - Vegetarian

### DAM Poutine

Our french fries loaded up these ways:

- Pork Green Chili, Cheddar & Jack Cheese topped with queso fresco. \$11.50
- Stout Beef Stew, Cheddar & Jack Cheese topped with scallions. \$11.75
- Red Beef Chili, Cheddar & Jack Cheese topped with scallions. \$12.00

### 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



## KID'S MENU - ALL MEALS \$7.50

### Chicken Tenders

Breaded, deep fried real Chicken Tenders served with French Fries.

### Corn Dog

Fun with out the bun served with French Fries.

### Kid's Shrimp

Two Jumbo fried Shrimp served with french fries and cocktail sauce.

### Kid's Burger

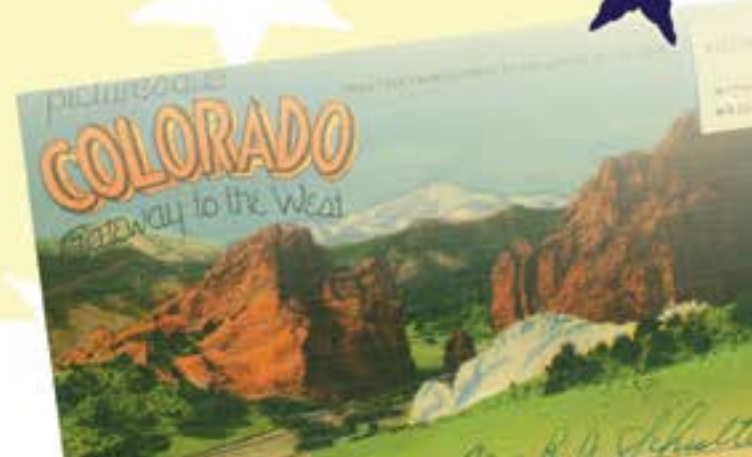
Served with French Fries.  
(Add cheddar cheese add \$1.00)

### Butter Pasta Spirals

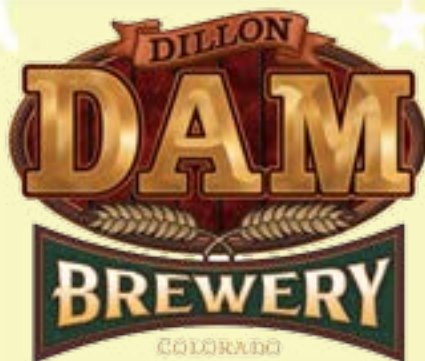
Spiral pasta tossed in butter topped with Asiago cheese served with fruit.

### BBQ Pork Sammy

Tender pulled Pork on a toasted bun served with French Fries.







## SALAD & SOUP

To any salad, add a grilled or blackened meat:

**Red Bird Chicken Breast or Sautéed Shrimp \$5.00**

### 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)

### Brewhouse Salad

House-mix of green leaf & romaine lettuce topped with 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, diced tomatoes, guacamole & a grilled chicken breast served with your choice of house made dressing. \$16.00 GF

### 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:

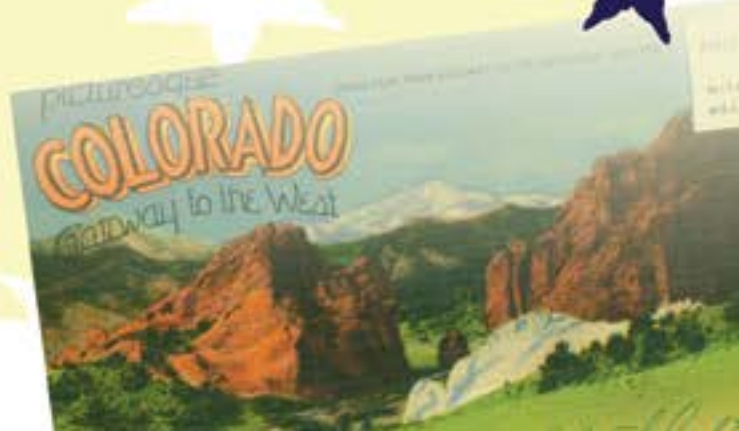
(All house-made!)

Southwest Ranch, Caesar, Blue Cheese,

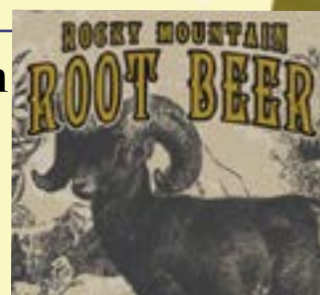
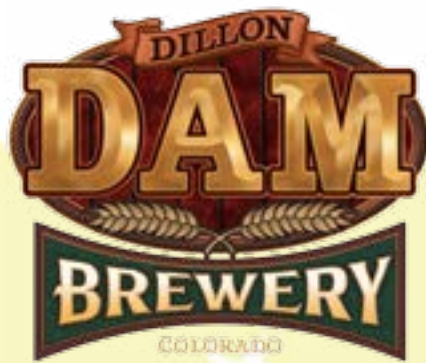
Balsamic Vinaigrette,

Chili-Lime Vinaigrette

& 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

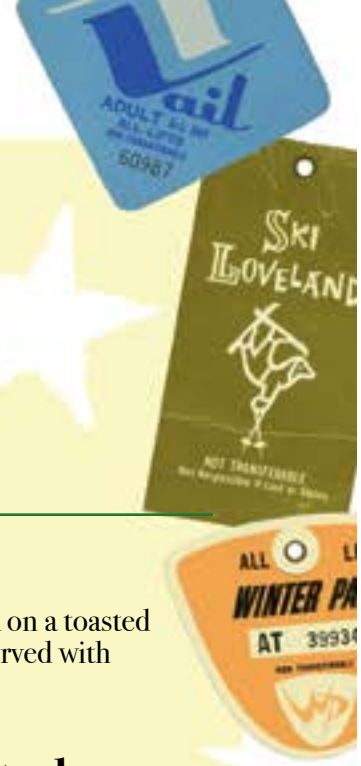
### S'mores Bread Pudding

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



**TO ORDER, CALL  
970-262-7777  
EXT. 2**





## 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

### McLuhr's Stout Beef Stew

Traditional beef stew made with our McLuhr's Irish Stout beer & a hint of smoky chipotle over garlic mashed potatoes & Haricot Vert green beans. \$12.50

#### 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

## PUB DINNERS

All meals are served with vegetable & accompaniment.

### Ruby Mountain New York Strip\*

A fresh cut 12 oz. New York Strip steak topped with a garlic compound butter served with garlic mashed potatoes. \$26.50

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

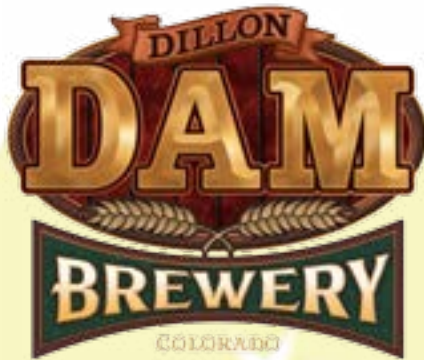
### Honey Chipotle Chicken

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

\* 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.





## 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 pork green chili or a caesar salad for only \$2.50, OR a cup of 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

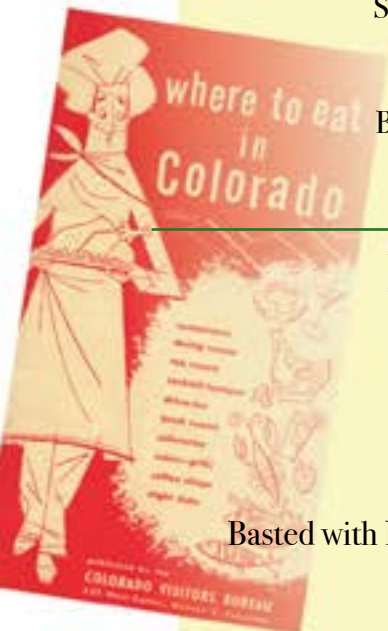
Toppings for \$1.45

Cheddar Cheese  
Monterey Jack Cheese  
Smoked Ghost Pepper Cheese  
Lager Beer Cheese Dip

Toppings for \$1.00

Braised Onions  
Sautéed 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 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





## 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.

