

"Get Your Own DAM Beer"®



DAM Happy Hour 3-6pm

Everyday: \$3.50 Select Pints, House Wines & Wells

Monday - Thursday: Half off appetizers

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

Dillon Pivo (Pilsner)

This Bohemian/Czech style Pilsner features Colorado's Leopold Brothers Pilsner malt. Their old world floor malting techniques give this classic beer style a soft, grassy sweetness to balance out the Czech Saaz hops & Czech Lager yeast. 4.4% abv

Dam Lyte

This light bodied, well-balanced lager with a crisp, clean flavor is light in alcohol, calories & color. 4.9% 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

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

Exit 205 Session IPA

Light in color, body & alcohol, with fresh citrus & passion fruit notes from a generous dry hopping of Amarillo & Simcoe hops which give a fruity, citrusy aroma & flavor. 4.5% abv

LandesKolsch

This Kolsch style Ale is brewed with Pilsner & premium two row pale malt. Using our house Ale yeast, we lagered it & added German Tettnanger & Saphir Hops to produce a traditional Köln Kolsch. Our ingredients create a floral, earthy highly quaffable Ale. 5.7% 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. It pairs well with warm weather, front porches, lawn mowing & half days. 6.7% 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

DAM Gogh De Garde

Funky Belgian yeast brings balance to this light, fresh, crisp & spicy coppery-blond libation. American oak spirals & lemon grass were steeped at the end of fermentation to accentuate this style as a "beer for keeping." 6.6% abv \$6 snifter \$3 sample No Happy Hour

Hazy Train NEIPA

This juicy New England style IPA is brewed with a blend of Chinook, Zamba, Amarillo & Citra hops which produce a wonderful tropical fruit, citrus & piney flavor & aroma. 6.4% \$8 snifter \$4 sample No Happy Hour

Farmhouse Blonde Ale

This Farmhouse Blonde is pale, golden, straw colored, with aromas & flavors of ripe apple, citrus & spice from Belgian yeast. It is light, refreshing & easy drinking. 6.0% abv \$6 snifter \$3 sample No Happy Hour

Strawberry-Watermelon Sour

This light easy drinking wheat ale was steeped with acidulated malt for 48 hours to give it a soft approachable sourness, then fermented with strawberry & watermelon puree to give a well-balanced sweet & sour flavor that is as refreshing as it sounds. 4.7% \$6 snifter \$3 sample No Happy Hour

G-fruit Double IPA

This new Double IPA was brewed with Grapefruit zest & a selection of newer hops which give it a bitter, dry finish & balance citrus with extremely fruity flavors & aromas. Highly effervescent hops lend to the strong citrus & tropical tones of grapefruit, melon, lime, gooseberry & passion fruit. We kept a light malt profile for this brew to let the hops really shine & left it unfiltered to retain as much of the fresh hop flavor as possible. 9.6% \$8 snifter \$5 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. \$11.00

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. \$13.50

GF, V

- Guacamole \$3
- BBQ pulled pork \$4
- Pork Green Chili \$4
- Sloppy G beef \$4

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. \$10.50 V
Topped with chopped bacon. \$11.50

GF - Gluten Friendly

V - Vegetarian

DAM Poutine

Our french fries loaded up with Pork Green Chili & white cheddar cheese curds topped with queso fresco. \$12.50

Pretzel Basket

Salted & baked pretzel bites served with beer mustard & Lager Beer cheese dip. \$10.50 V

Onion Rings

A basket of deep-fried, beer-battered, king-size Brewhouse onion rings with southwest ranch dressing. \$12.50 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. \$14.00
- Sweet Barbeque. \$14.00



KID'S MENU - ALL MEALS \$8.50

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)

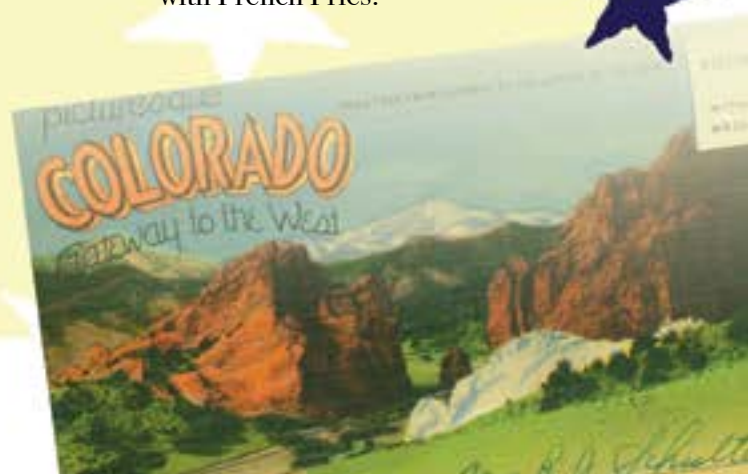


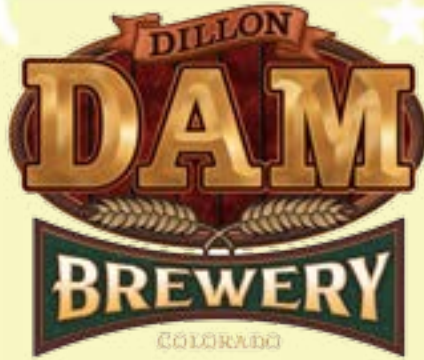
Butter Pasta Spirals

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.
\$11.50 (small Caesar \$6.25)

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. \$6.25 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. \$17.00 GF

Mike's Ale

Onion Soup

Sweet George's Brown Ale braised onions in broth with croutons & baked gruyere cheese. \$7.50

With brewhouse salad \$13.00



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 \$12.00

Bowl with brewhouse salad \$13.50

Pork Green Chili

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

Cup \$ 5.00

Bowl \$6.00

Cup with brewhouse salad \$10.00

Bowl with brewhouse salad \$11.00

SALAD DRESSINGS:

(All house-made!)

Southwest Ranch, Caesar, Blue Cheese,

Balsamic Vinaigrette,

Chili-Lime Vinaigrette

& Apple Cider Agave Vinaigrette

Soup Du Jour

Our chef's daily inspiration...

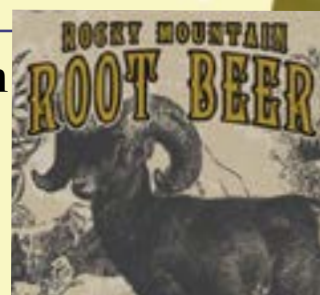
Cup \$5.00

Bowl \$6.00

Cup with brewhouse salad \$10.00

Bowl with brewhouse salad \$11.00





BEVERAGES

Cool Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger Ale, Club Soda, Iced Tea, Lemonade. \$2.50 (free refills)

Hot Drinks

Organic regular or decaf coffee, black or herbal tea, hot chocolate or hot apple cider. \$2.50

Dunkin' Iced Coffee

Original Coffee & milk beverage. 13.7 oz. \$4.00

Red Bull Energy Drink \$4.50

San Pellegrino Sparkling Water

17 oz. bottle \$4.25

Clausthaler

Non-Alcoholic Beer. Amber or Pilsner. \$4.00

Rocky Mountain Root Beer

Warm vanilla and caramel notes with a touch of cinnamon & nutmeg. Made here in the Rockies 12 oz. bottle. \$4.75

Gosling's All Natural Ginger Beer

A refreshing, zesty soda with fresh ginger. 12 oz. can. \$4.75

Juices

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

Gluten Friendly Cider Beer (Alcoholic)

Samuel Smith Organic Cider \$8.00 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!) \$9.50

The Mini-Me Brownie

A smaller version of our monster brownie. \$6.50

Cheesecake Du Jour

Ask your server about our rotating daily cheesecake. Lots of seasonal fun flavors! \$7.75

S'mores Bread Pudding

A twist on a classic. Graham cracker crust topped with chocolate soaked brioche bread with a marshmallow topping. \$7.00

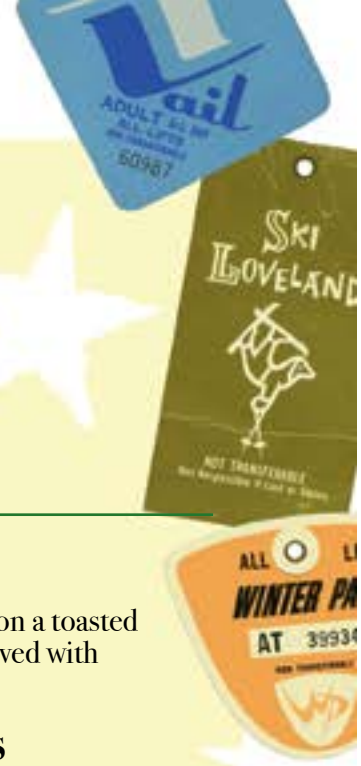
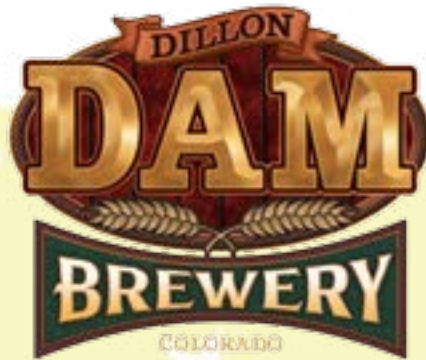


TO ORDER, CALL
970-262-7777
EXT. 2



SCAN ME





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. \$15.50

Porky's DAM Platter

Hickory-smoked BBQ pulled pork, garlic mashed potatoes with creamy chicken gravy & Haricot Vert green beans. \$12.50

Bison Sausage

Bison jalapeño cheddar sausage with Sweet George's Brown ale braised onions on a french roll with beer mustard & french fries. \$13.00

Fried Shrimp Basket

Five deep fried jumbo Shrimp served with french fries & a beer cocktail sauce. \$17.00

Chicken Tender Basket

Three fried Chicken tenders with french fries & choice of BBQ or Southwest Ranch. \$13.75



BBQ Pork Sammy

House smoked BBQ pulled pork on a toasted bun & topped with cole slaw. Served with french fries. \$12.00

Southwest Sloppy G's

Seasoned ground beef with jalapeños served on a toasted brioche bun with pickles & french fries. \$12.75

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. \$15.50

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. \$14.00

Spicy Mac & Cheese

Our house made creamy four cheese sauce with Sambal Oleke chili sauce, green chilies & fresh jalapenos tossed with cavatappi pasta. \$14.00

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

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. \$28.00

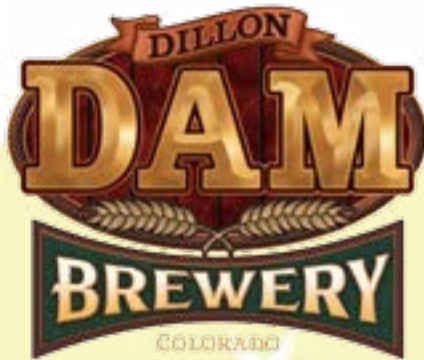
**Beer Suggestion: McLuhr's Irish Stout or Sweet George's Brown

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. \$20.00 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, Fresh Chicken or Veggie Black Bean.

All burgers are served with french fries.

Substitute a cup of pork green chili, soup du jour or a house or caesar salad for only \$2.50,

OR a cup of seafood chowder for \$3.50 OR Onion Rings for \$3.75.

Design your burger masterpiece!

Beef*, Chicken or Veggie \$12.50, Bison* \$16.00

Toppings for \$2.00

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

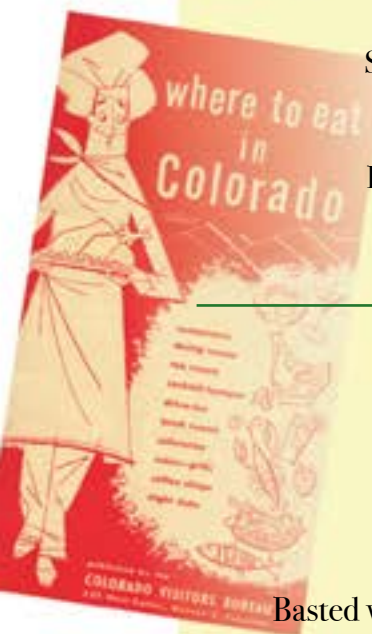
Toppings for \$1.50

- Cheddar Cheese
- Monterey Jack Cheese
- Smoked Ghost Pepper Cheese
- 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 \$14.50 Bison \$17.50

The Rodeo

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

Beef, Chicken or Veggie \$15.50 Bison \$18.00

The Chostrider

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

Beef, Chicken or Veggie \$15.50 Bison \$18.00

The Blue Buffalo

Our homemade traditional buffalo wing sauce & Blue Cheese crumbles.

Beef, Chicken or Veggie \$15.50 Bison \$18.00

The MoMo

Sautéed mushrooms & braised onions topped with Monterey jack cheese.

Beef, Chicken or Veggie \$14.50 Bison \$17.50

The Flying Dutchman

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

Beef, Chicken or Veggie \$14.50 Bison \$17.50



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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

Barefoot Wines, California
Cabernet Sauvignon, Merlot, Chardonnay & 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

The Palm Rosé by Whispering Angel, Provence, France.....10.50/glass, 42/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.

