

"Get Your Own DAM Beer"®



Dillon 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. 5.8% 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. 6.7% abv



Dam Lyte

This light bodied, well-balanced lager with a crisp, clean flavor is light in alcohol, calories & color. 4.9% 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 Proximity Malt & fermented with Weihenstephan Hefeweizen yeast. This provides the tasty clove & banana esters. 5.4% abv



DAM Straight Lager

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



Tropical Hefeweizen

We added orange, mango, passion fruit & mandarin purees to the above Hefeweizen. 5.4% 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



ZumaZen (Marzen Oktoberfest)

In the old world tradition, ZumaZen benefits from a slow, cool fermentation & a long lagering period, resulting in the crisp, smooth flavor of mild, toasted malts balanced nicely with spicy German hops. The ZumaZen is a light amber lager that goes down easy. 5.7% 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



McLuhr's Irish Stout

An Irish style stout brewed with caramel & black malts. Slightly dry, yet smooth & malty sweet. 5.0% abv



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. 6.6% abv \$6 snifter \$3 sample No Happy Hour



Exit 205 DAM 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. 4.8% abv



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



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



Still Hazy New England IPA

This juicy New England style IPA is brewed with a blend of Zamba, Amarillo & Waimea hops which produce a wonderful fruit, tangelo & piney flavor & aroma. 6.5% 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 3-6pm

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

Monday - Thursday: Half off appetizers





APPETIZERS

Sausage & Pretzel Skewers

Pretzel bites & bison jalapeno cheddar sausage, served warm on two skewers. Served with lingonberry sauce & beer mustard. \$11.00

DAM Poutine

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

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

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

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

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)

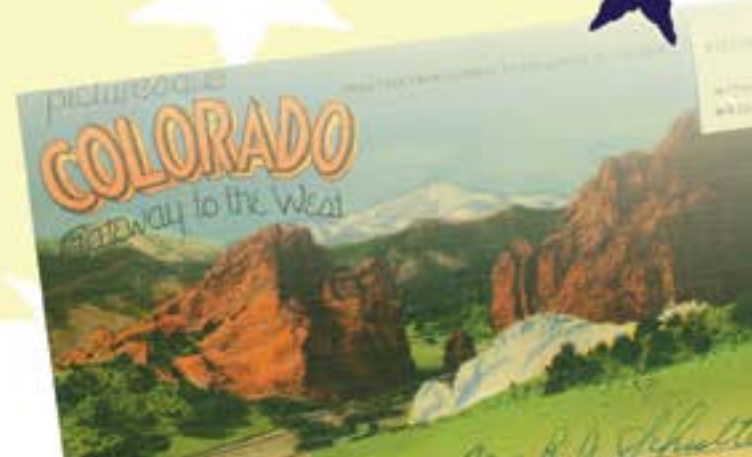


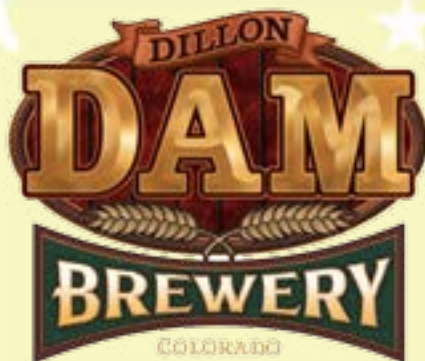
Butter Pasta Spirals

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



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

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:

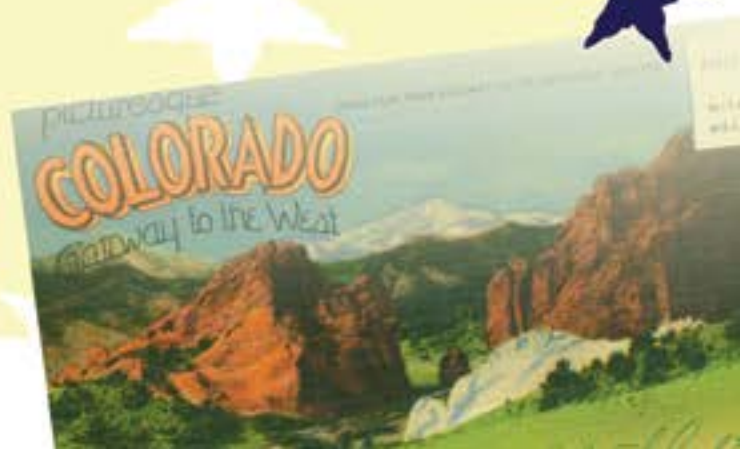
(All house-made!)

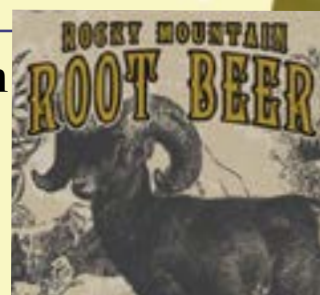
Southwest Ranch, Caesar, Blue Cheese,

Balsamic Vinaigrette,

Chili-Lime Vinaigrette

& Apple Cider Agave Vinaigrette





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

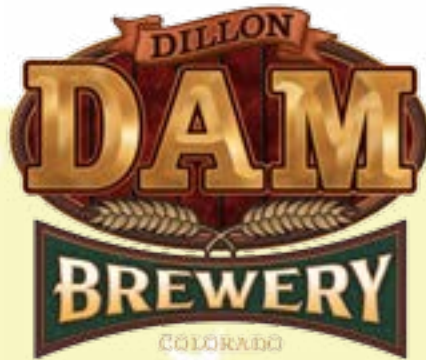
S'mores Bread Pudding

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





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 Cabernet mushroom demi-glace served with garlic mashed potatoes. \$28.00

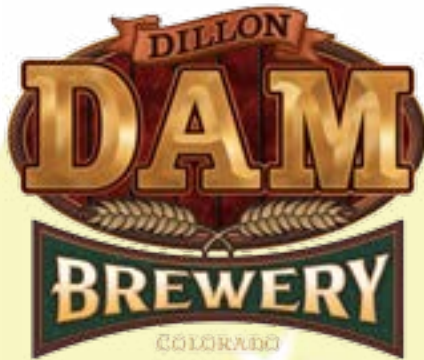
**Beer Suggestion: McLuhr's Irish Stout or Sweet George's Brown

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 salad or caesar salad for only \$2.50,

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

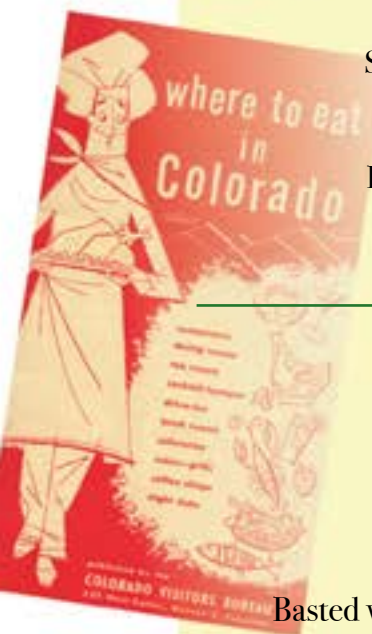
Toppings for \$1.50

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

Toppings for \$1.00

Braised Onions
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 \$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

Highlands 41 Red Blend, California.....9.75/glass, 40/bottle
Apothic Red Blend, California.....8.25/glass, 34/bottle
Charles Smith Velvel Devil Merlot, Washington.....8.50/glass, 33/bottle
Bread & Butter Cabernet Sauvignon, California.....10.00/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 Paul Chevalier Brut, California (187ml).....7.00/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.

