

"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. 5.2% 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



### McLuhr's Irish Stout

An Irish style stout brewed with caramel & black malts. Slightly dry, yet smooth & malty sweet. 5.8% 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



### 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



### 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



### 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



### 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



### 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 seasonal 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

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

### DAM Poutine

Our french fries loaded up these ways:

- Pork Green Chili & cheddar & jack cheese topped with queso fresco. \$12.50
- Red Beef Chili & cheddar & jack cheese topped with scallions. \$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

GF - Gluten Friendly

V - Vegetarian

## SALAD & SOUP

To any salad, add a grilled or blackened protein:

**Red Bird Chicken Breast, Salmon 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



### 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 \$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

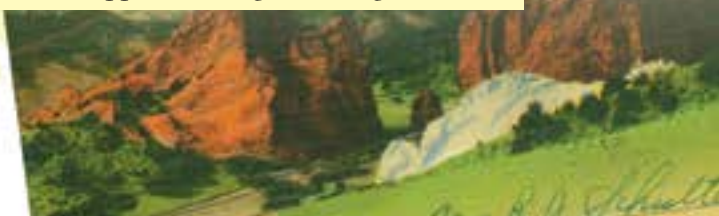
Cup with brewhouse salad \$10.00

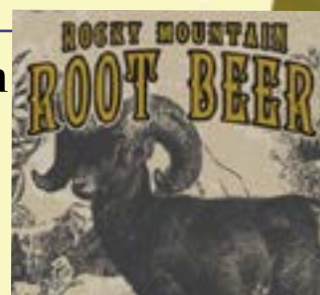
Bowl with brewhouse salad \$11.00

## SALAD DRESSINGS:

(All house-made!)

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





## 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

### Cinnamon Churros

Bavarian cream filled deep fried cinnamon churros topped with chocolate sauce & caramel & a scoop of vanilla bean ice cream. \$7.00

### Cheesecake Du Jour

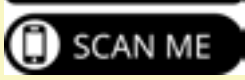
Ask your server about our rotating daily cheesecake. Lots of seasonal fun flavors! \$7.75

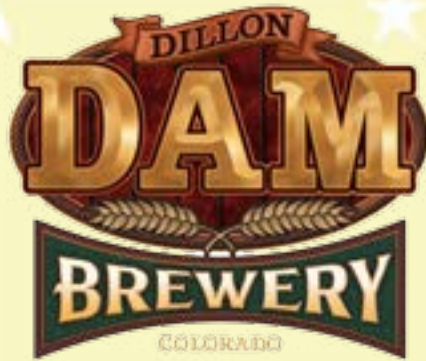
### S'mores Bread Pudding

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

### Strawberry Pie

Sliced & pureed strawberries mixed with pie cream in a fluffy pastry shell topped with whipped cream! \$7.50





## 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

### DAM Lunch Steak

A 12 oz. steak topped with sautéed mushrooms & beer braised onions served with garlic mashed potatoes & creamy chicken gravy & Haricot Vert green beans. \$28.00

### DAM Chili Bread Bowl

Our DAM good beef chili served in a toasted bread bowl topped with shredded jack & cheddar cheese & scallions. \$12.50

\*Or try it with our Pork Green Chili! \$12.00 (no cheese)

\*Or with our Soup Du Jour! \$12.00

### 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 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, sautéed 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

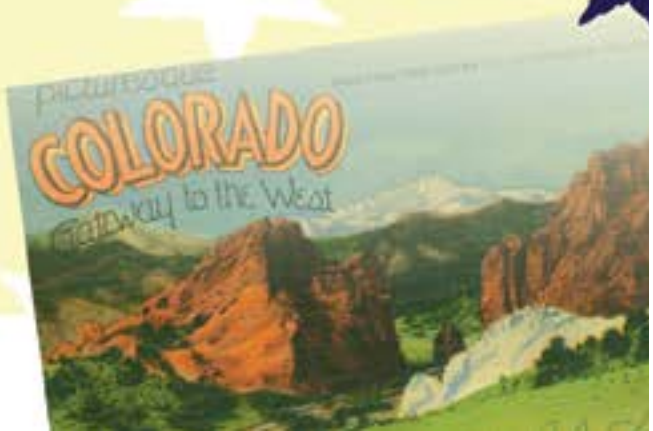
### Spicy Mac & Cheese

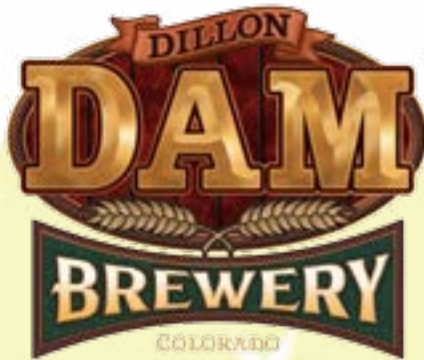
Our house made creamy four cheese sauce with Sambal Oleke chili sauce, green chilies & fresh jalapenos tossed with cavatappi pasta. \$14.00

#### 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

\* 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 or a cup of beef chili 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  
Balsamic Glaze

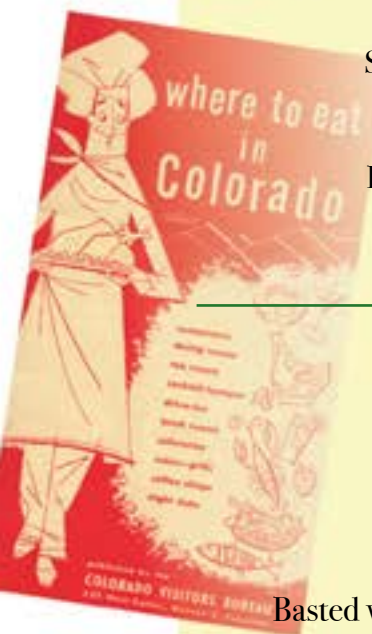
Toppings for \$1.50

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 Fry Guy Burger

Gruyere cheese, smoked bacon, sautéed mushrooms & balsamic glaze.

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



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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

	<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

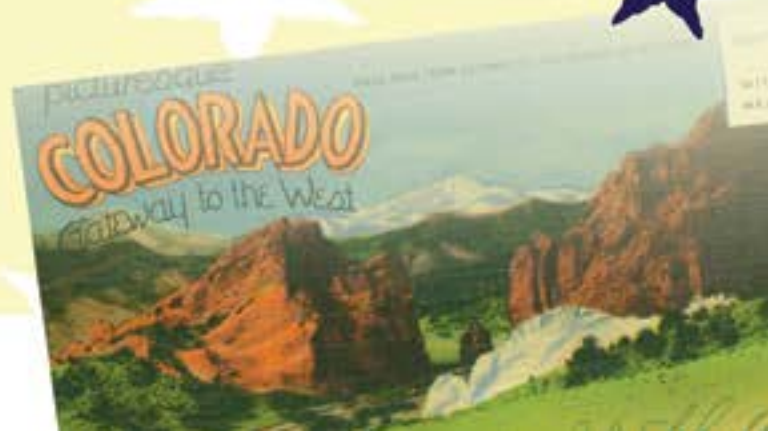
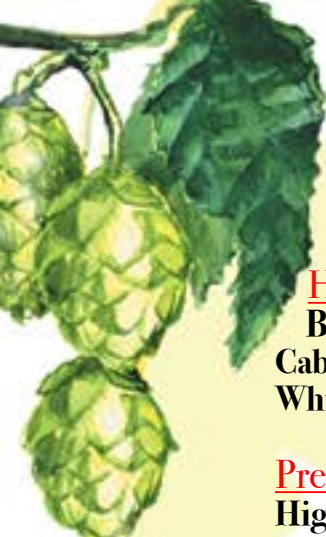
### Single Malt Scotches

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.





## PUB DINNERS

Available from 5:00 pm - close.

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 Spanish rice. \$20.00

\*\*Beer Suggestion: Paradise Pilsner or Farmhouse Blonde

### Mushroom "Scampi" Trout

Red meat Trout filet finished with a button mushrooms, garlic & lemon white wine sauce 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

\*\*Beer Suggestion: Wilderwest Wheat or Extra Pale Ale

### Bone-In Pork Chops\*

Two grilled bone-in Pork Chops topped with Crown Royal Apple demi-glace served with garlic mashed potatoes. \$20.00 GF

\*\*Beer Suggestion: Hefeweizen or Sweet George's Brown

### Carne Asada Flank Steak\*

Marinated Flank steak served over Spanish rice topped with avocado crema topped with fried tortilla strips. \$21.00 GF

\*\*Beer Suggestion: Here's Your DAM IPA or Seasonal IPA

### Pasta Carbonara

Linguine pasta with cream, egg, roasted garlic, button mushrooms, bacon & peas served with garlic toast. \$18.00 **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

\*\*Beer Suggestion: Dam Straight Lager or Sweet George's Brown

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