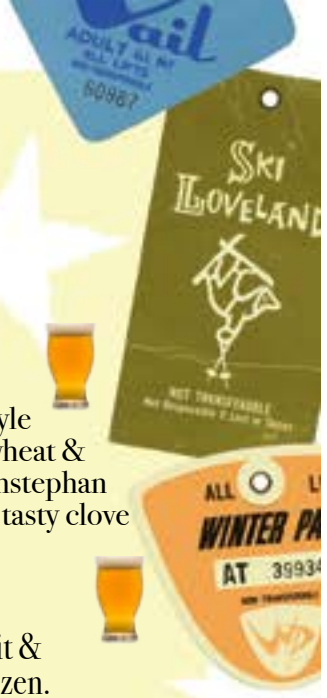


"Get Your Own DAM Beer"®



The DAM Lyte

This light bodied, well-balanced lager with a crisp, clean flavor is light in alcohol, calories & color. 4.8% abv

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. 5.8% abv

DAM Straight Lager

A smooth medium bodied Vienna lager with caramel malts & a light hop character. 5.2% 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

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-blonde ale. 7.0% abv \$7.00 Pint, Happy Hour \$5.00

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 Hefeweizen

This is a traditional South German style unfiltered wheat beer. Brewed with wheat & Pilsen malt & fermented with Weihenstephan Hefeweizen yeast. This provides the tasty clove & banana esters. 5.7% abv

Tropical Hefeweizen

We added orange, mango, passion fruit & mandarin purees to our DAM Hefeweizen. 5.7% abv

Winter Chili Ale

A light bodied, refreshing blonde Chili Ale brewed with roasted mild Hatch green chilis, for a slightly spicy, flavorful, but easy drinking chili beer. 6.4% 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



Hop Hulk

This juicy New England style IPA is brewed & dry-hopped with predominately Waimea hops which produce a wonderful pine, citrus & intense tangelo flavor & aroma. 7.2% abv \$8.50 snifter \$4.25 sample No Happy Hour

Spruce Banner

An Imperial IPA brewed with tips from both Colorado Blue Spruce & Englemann Spruce trees. To balance out the piney goodness, we added substantial amounts of Simcoe & Citra hops to compliment the piney, resinous flavor & aroma. 10.4% abv \$8.50 snifter \$4.25 sample No Happy Hour



4 oz. samplers \$2.00 *

* unless priced specifically above

Pint \$6.50, Half Pint \$4.00

*Some premium seasonals beers are higher priced as noted above.



DAM Happy Hour 3-6pm
Everyday: \$4.00 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. \$12.00

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. \$14.50

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. \$11.00 V
Topped with chopped bacon. \$12.00

Pretzel Basket

Salted & baked pretzel bites served with beer mustard & Lager Beer cheese dip. \$11.50 V

DAM Poutine

Our french fries loaded up these ways:

- Pork Green Chili & cheddar & jack cheese topped with queso fresco. \$13.00
- Red Beef Chili & cheddar & jack cheese topped with scallions. \$13.00

Onion Rings

A basket of deep-fried, beer-battered, king-size Brewhouse onion rings with southwest ranch dressing. \$13.50 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. \$15.00
- Sweet Barbeque. \$15.00

Cowboy Dip

Beef chili baked with a creamy scallion, cream cheese mix. Topped with diced tomatoes & cilantro. Served with corn tortilla chips. \$11.00 GF



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. \$12.00
(small Caesar \$7.00)

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. \$7.00 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. \$17.50 GF

Warm Spinach Salad

A bed of wilted spinach with a warm strawberry balsamic-gastrique tossed with button mushrooms, chopped bacon, crumbled goat cheese & candied pecans. Not available with dressing on the side or substitution dressing. \$13.50

V- Substitute more button mushrooms for bacon.



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

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

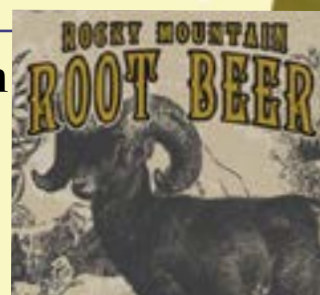
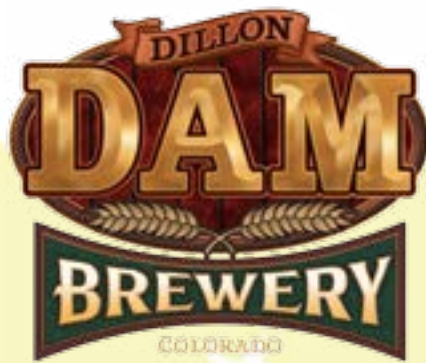
Bowl with brewhouse salad \$13.50

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!) \$10.00

The Mini-Me Brownie

A smaller version of our monster brownie. \$7.00

Cinnamon Churros

Bavarian cream filled deep fried cinnamon churros topped with chocolate sauce & caramel & a scoop of vanilla bean ice cream. \$7.50

Turtle Cheesecake

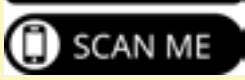
A thick layer of fudge covered with caramel sauce and topped with creamy cheesecake garnished with chopped pecans and wrapped in a graham cracker crust. \$8.50

S'mores Bread Pudding

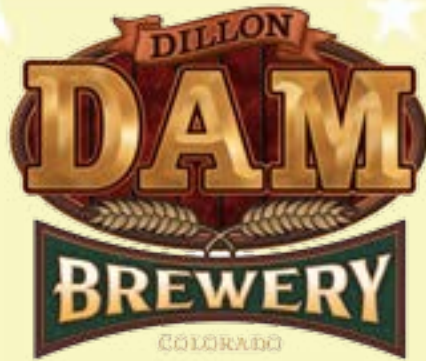
A twist on a classic. Graham cracker crust topped with chocolate soaked brioche bread with a marshmallow topping. \$7.50

Strawberry Cream Pie

Sliced & pureed strawberries mixed with pie cream in a fluffy pastry shell topped with whipped cream! \$8.00



GF - Gluten Friendly
V - Vegetarian



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. \$16.50

Porky's DAM Platter

Hickory-smoked BBQ pulled pork, garlic mashed potatoes with creamy chicken gravy & Haricot Vert green beans. \$13.50

Bison Sausage

Bison jalapeño cheddar sausage with Sweet George's Brown ale braised onions on a french roll with beer mustard & french fries. \$14.00

Fried Shrimp Basket

Five deep fried jumbo Shrimp served with french fries & a beer cocktail sauce. \$18.00

Chicken Tender Basket

Three fried Chicken tenders with french fries & choice of BBQ or Southwest Ranch. \$14.75

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. \$30.00

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

* Or with our Soup Du Jour! \$12.00

* Or with our Seafood Chowder! \$14.50

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. \$14.50

- Or in a **toasted bread bowl** \$16.50

BBQ Pork Sammy

House smoked BBQ pulled pork on a toasted bun & topped with cole slaw. Served with french fries. \$12.50

Southwest Sloppy G's

Seasoned ground beef with jalapeños served on a brioche bun with pickles & french fries. \$13.50

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. \$16.50

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. \$14.50

Spicy Mac & Cheese

Our house made creamy four cheese sauce with Sambal Oleke chili sauce, green chilies & fresh jalapenos tossed with cavatappi pasta. \$14.50

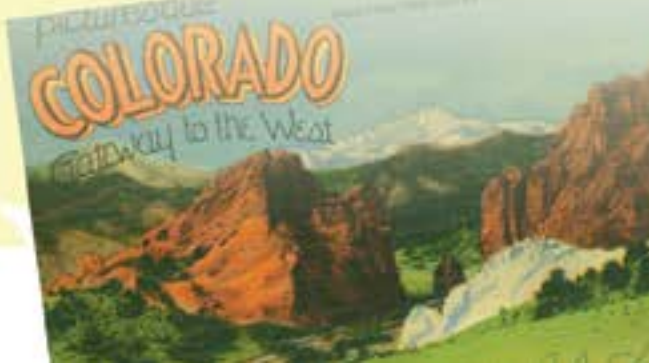
Chili Mac & Cheese

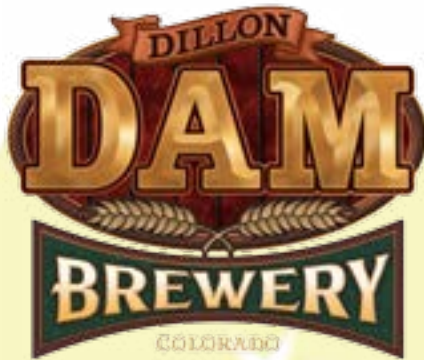
Our house made Dam Good Beef chili & our creamy four cheese sauce tossed with cavatappi pasta. \$14.50

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

* 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 a cup of seafood chowder or a cup of beef chili for \$3.75

OR onion rings for \$4.50.

Design your burger masterpiece!

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

Toppings for \$2.00

Toppings for \$1.50

Toppings for \$1.00

Gruyere Cheese

Smoked Bacon

Guacamole

Blue Cheese Crumbles

Balsamic Glaze

Cheddar Cheese

Monterey Jack Cheese

Smoked Ghost Pepper Cheese

Lager Beer Cheese Dip

Braised Onions

Sautéed 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 \$15.00 Bison \$18.00

The Rodeo

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

Beef, Chicken or Veggie \$16.00 Bison \$18.50

The Chostrider

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

Beef, Chicken or Veggie \$16.00 Bison \$18.50

The Blue Buffalo

Our homemade traditional buffalo wing sauce & Blue Cheese crumbles.

Beef, Chicken or Veggie \$16.00 Bison \$18.50

The MoMo

Sautéed mushrooms & braised onions topped with Monterey jack cheese.

Beef, Chicken or Veggie \$15.00 Bison \$18.00

The Fry Guy Burger

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

Beef, Chicken or Veggie \$16.00 Bison \$18.50

* Regarding the safety of these items, written information is available upon request:

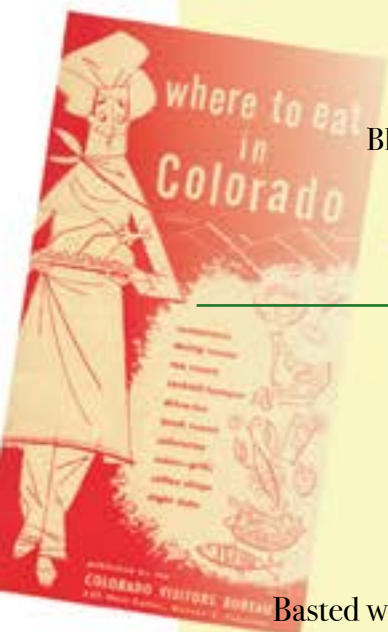
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ORDER IT HOLD EVERYTHING!

Any burger may be gluten friendly (GF)

- no bun & substitute fries with a
brewhouse salad. Add \$2.00

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





Our DAM Wines

House Wines

Barefoot Wines, California
Cabernet Sauvignon, Merlot, Chardonnay & White Zinfandel.....\$7.00/glass, \$15 Half Liter

Premium Red Wines

Highlands 41 Red Blend, California.....10.25/glass, 40/bottle
Apothic Red Blend, California.....8.75/glass, 34/bottle
Charles Smith Velvel Devil Merlot, Washington.....9.00/glass, 33/bottle
Bread & Butter Cabernet Sauvignon, California.....10.50/glass, 41/bottle
Cline Old Vine Zinfandel, California.....8.75/glass, 34/bottle
Alamos Malbec, Argentina.....9.25/glass, 37/bottle
La Crema Pinot Noir, California.....11.75/glass, 46/bottle
Camelot Pinot Noir, California.....7.50/glass, 29/bottle

Premium White Wines

The Palm Rosé by Whispering Angel, Provence, France.....11.00/glass, 42/bottle
Mezza Corona Pinot Grigio, Trentino, Italy.....8.00/glass, 31/bottle
Stemmari Italian Moscato, Terre Sicillan, Italy.....9.00/glass, 33/bottle
Kendall Jackson Vitner's Chardonnay, California.....10.00/glass, 37/bottle
Matua Marlborough Sauvignon Blanc, New Zealand.....9.00/glass, 33/bottle

Sparkling Wine

Zonin Prosecco, Italy (187ml).....9.00/bottle
Individual Mini Paul Chevalier Brut, California (187ml).....7.50/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	11.00	5.50
Vail 10th Mountain Rye Whiskey, Vail	11.50	5.50
Tin Cup Whiskey, Denver	9.00	4.75
Wood's Tenderfoot Whiskey, Salida	9.00	4.75
DeerHammer Signle Malt Whiskey, Buena Vista	12.25	5.50

LAWS Four Grain Straight Bourbon, Denver	14.00	6.50
Stranahan's Bourbon, Denver	13.75	6.00
Fireside Bourbon, Denver	7.75	4.00
Breckenridge Bourbon, Breckenridge	12.00	5.50

Colorado Clear 10th Mountain Moonshine, Vail	8.00	4.00
Wood's Western Style Gin, Salida	7.50	3.75

Single Malt Scotches

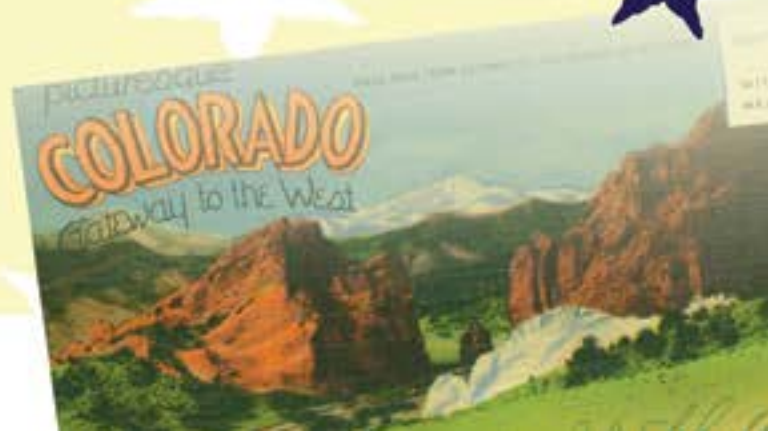
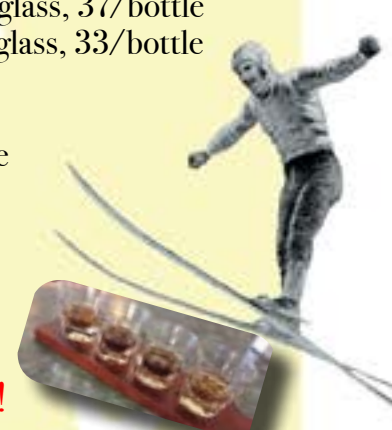
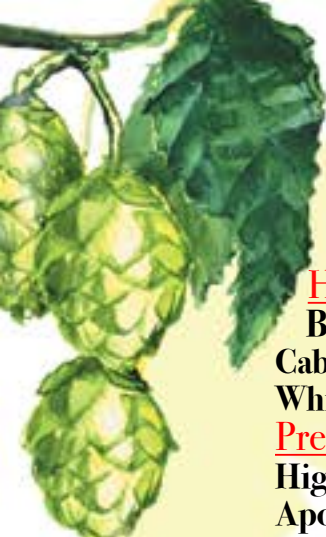
Macallan 12 years	16.00 neat
Glenfiddich 12 years	13.00 neat
Glenlivet 12 years	12.50 neat

Small Batch Bourbons

Bakers	14.00 neat
Basil Hayden	13.00 neat
Knob Creek Rye	12.00 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. \$30.00

**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. \$22.00

**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. \$23.00 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. \$23.00

**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. \$22.00 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. \$23.00 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. \$20.00 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. \$27.00 GF

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

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