



The DAM Menu

Starters

DAM Nachos Black bean chips topped with jalapenos, black beans, diced tomatoes, cilantro, melted jack & cheddar cheeses, served with our fresh salsa, sour cream & scallions. **GF** Small - \$12 Large - \$16.50. Add Guacamole \$6 * Add Beef Chili or Pork Green Chili \$4 * Add Grilled Chicken \$6

Lager BEER Cheese Party Four cheeses blended with our DAM Straight Lager Beer served with pretzel bites, black bean chips, carrots, celery & beer mustard. \$14.00

DAM Wings One pound of lightly smoked chicken wings fried crispy & tossed in Spicy Buffalo sauce or BBQ dry rub served with carrots, celery & ranch or bleu cheese dressing. \$16.50

Cowboy Dip Beef Chili baked with a creamy scallion, cream cheese mix, topped with tomatoes & cilantro served with chips. \$13.50 **GF**

Salads & Soups

Yoga Pants Salad Mixed lettuces, kale, cabbage, carrots, bell peppers, quinoa, blueberries, strawberries, edamame & balsamic vinaigrette. \$18.00 **GF**

Caprese Salad Heirloom tomatoes, burrata & mozzarella with basil, olive oil, balsamic glaze & lavender dust. \$18.00 **GF**

Colorado Chopped Salad Lettuce mix tossed in a southwest ranch dressing & topped with chopped bacon, shredded cheddar cheese, red onion, diced tomatoes, roasted green chilies & corn, black beans, guacamole, tortilla strips & a grilled chicken breast. \$19.50 **GF**

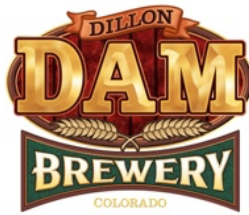
Wilted Spinach Salad A bed of wilted spinach with a warm strawberry balsamic-gastrique tossed with button mushrooms, chopped bacon, crumbled goat cheese & candied pecans. \$15.50 **GF**
Add Grilled Chicken \$6

Dam Good Chili Angus chuck beef simmered with tomatoes, spices, black beans, pinto beans, onions & jalapenos garnished with scallions. Cup \$7 Bowl \$9 **GF**

Pork Green Chili Roasted poblanos, tender pork & onions create bold flavors in this classic southwestern dish. Cup \$6 Bowl \$7 **GF**

Ale Onion Soup Sweet George's Brown Ale braised onions in broth with croutons & baked muenster cheese. \$8

Soup Du Jour Our chef's daily inspiration.... Cup \$6 Bowl \$7



Pub Favorites

Chicken Fried Chicken A Chicken breast, buttermilk battered & fried golden brown, served with garlic mashed potatoes, creamy chicken gravy, sweet, braised onions & green beans. \$18.50

Fish & Chips Beer battered Cod filets, fried crispy & served with French fries, vinegar slaw & tartar sauce. \$18.50

Mountain Man Mac & Cheese Cavatappi 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 parmesan cheese. \$16.50** Add Grilled Chicken \$6. ** Other Options: Make it Buffalo Mac with wing sauce & blue cheese or make it Chili Mac with our DAM Good chili!

Handhelds (all served with French fries)

The Original Dam Burger* All natural Angus Chuck Beef patty topped with melted cheddar cheese & smoked bacon. \$16.50

The Bistro Burger* All natural Angus Chuck Beef patty with garlic & herb aioli, arugula, roasted tomatoes, caramelized onions, bacon, Muenster cheese & balsamic reduction. \$21

Bison Fry Guy* Range-Fed Bison patty topped with goat cheese, smoked bacon, sauteed mushrooms & balsamic glaze. \$20

Chicken MoMu Grilled Chicken breast topped with muenster cheese, sauteed mushrooms & braised onions. \$16.50

Southwest Veggie Black Bean A veggie black bean patty topped with Monterey jack cheese, poblano Pico de Gallo, guacamole & fried tortilla strips. \$17.50

Colorado Cubano Sammy Black forest ham, BBQ pulled pork, yellow mustard, pickles & muenster cheese pressed on a toasted Amoroso roll. \$18.00

BBQ Pork Sammy Smoked BBQ pulled Pork on a toasted brioche bun topped with slaw. \$14.50

Dam Veggie Wrap Quinoa, chickpeas, edamame, kale, vinegar slaw, tahini sriracha & roasted tomatoes wrapped in a tortilla. \$17 V

Pub Dinners (Served 5:00 pm - close)

DAM Pig Out Sliced loin, pulled shoulder & a quarter rack of BBQ Baby Back Ribs served with mashed potatoes & gravy. \$35

Beef Tips Marinated Beef filet tips served with creamy risotto & today's vegetable. \$34

Chicken Caprese Chicken breast with oven roasted tomatoes, basil pesto, spinach & goat cheese served over cavatappi pasta. \$26

Rocky Mountain Trout Steelhead Trout filet finished with sliced mushrooms, garlic & lemon in a white wine sauce served with a quinoa salad & today's vegetable. \$26 GF

A 20% gratuity will be added to parties of 6 or more & any separate checks.

* 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.