



**Dam Happy Hour 3-6pm Daily**  
**\$1.00 off pints**  
**\$6.00 House Wine and Wells**  
**Monday-Thursday includes**  
**Half off starters (excluding Bavarian Pretzel & add-ons)**

**Here's Your DAM IPA - 7% abv - \$7 - \$2 sample**

*This American IPA is citrusy with underlying notes of tropical fruit & pine. The finish is dry and clean with moderate bitterness*

**Hefeweizen - 5.6% abv - \$7 - \$2 sample**

*Traditional South German-style Wheat beer features notes of banana and citrus with underlying notes of clove and a hint of vanilla*

**The Commadore - 7.1% abv - \$7 - \$2 sample**

*The original example of the IPA style. Made with the world famous Maris Otter malt from the UK, and lots and lots of Goldings hops from the East Kent region of England.*

**English Stout - 5.4% abv - \$7 - \$2 sample**

*A traditional Stout brewed with a delicate balance of dark roasted and pale malts from the UK.*

**Bavarian Pilsner - 5.5% abv - \$7 - \$2 sample**

*A lager made in the classic German tradition. Brewed with crisp European pilsner malts, noble Saaz hops, and yeast from a monastery in Southern Germany.*

**Wee Heavy Scotch Ale - 8.0% abv - \$7 - \$2 sample**

*A hefty amount of Scottish pale and crystal malts make this a Scotch Ale of substantial depth.*

**Sweet George's Brown - 5.4% abv - \$7 - \$2 sample**

*It's a creamy English-style brewed with a variety of brown & caramel malts, it is lightly hopped & finishes with a hint of chocolate in its flavor and aroma.*

**Extra Pale Ale - 5.5% abv - \$7 - \$2 sample**

*A pleasantly hoppy yet very drinkable Pale Ale. Utilizing American Pale malts and Amarillo, Citra, and El Dorado hops.*

**Farmhouse - 6.5% abv - \$7 - \$2 sample**

*A classic Saison, made with a unique blend of two famous farmhouse yeast strains*

**American Mosaic - 6.1% abv - \$7 - \$2 sample**

*A modern take on America's original beer style, American Amber. This ale is made with a noticeable amount of darker crystal malts and is dry-hopped with Mosaic hops.*

**Lagareño Mexican Lager - 4.8% abv - \$7 - \$2 sample**

*An ultra drinkable Mexican Lager. American Pilsner malt and flaked maize combined with just enough noble hops for balance.*

**DAM Kolsch - 5.7% abv - \$7 - \$2 sample**

*This refreshingly light ale is a combination of the finest American pilsner malts and European pale malts, touched with noble Saaz hops, and finished with a special yeast from Cologne Germany.*

**Mild Chili Ale - 5.5% abv - \$7 - \$2 sample**

*A light bodied, refreshing blonde Chili Ale brewed with roasted mild Hatch green chilis, for a flavorful, aromatic but easy drinking Chili beer.*

**Ask your server about the Brewmaster's Special Stash**



## Starters

**Whipped Feta** \$16.00

*Creamy whipped feta topped with Granny Smith apples, pomegranate seeds, toasted almonds and drizzled with honey served warm pita*

**House Hummus** \$16.00

*Roasted paquillo pepper hummus topped with herbs & drizzled with olive oil served with warm pita bread*

**Sausage Platter** \$15.00

*Rotating CO sausages served with beer cheese, brown mustard & sauerkaut*

**Bavarian Pretzel** \$8.00

*A favorite revisited - warm pretzel served with housemade beer mustard and spicy lager cheese dip*

*\*Excluded from happy hour pricing\**

**Crispy Brussel Sprouts** \$16.75

*Tossed with feta, roasted almonds, mixed greens and figs with honey lemon basil vinaigrette*



**Chicken Wings** \$22.50

*1 lb fried wings in your choice of Calabrian chili buffalo sauce or BBQ dry rub, served with southwest ranch or blue cheese dressing, carrots and celery*



**Shishito Peppers** \$15.00

*Pan seared shishito peppers in sesame oil tossed in lemon teriyaki sauce finished with sesame seeds - watch for the spicy one!*



**DAM Nachos** Sm \$14.75

*Black bean chips topped with melted jack and cheddar cheese blend, jalapenos, black beans, diced tomatoes, cilantro, sour cream and scallions with a side of salsa*

Lg \$25.75



## Salads

**Caprese Salad** \$15.00

*Mozzarella, fresh tomatoes, and basil drizzled with aged balsamic and e.v.o.o.*



**Delicata Squash Salad** \$16.75

*Spring mix tossed in lemon vinagarett topped with CO delicata squash, crumbled feta, pomegranate seeds and radish mix*



**Caesar Salad** \$14.00

*Cool baby romaine lettuce tossed with housemade caesar dressing, parmesan cheese and topped with housemade croutons*



**House Salad** \$9.00

*Mixed greens with carrots, cucumbers, cherry tomatoes, and housemade croutons with choice of dressing*



**Wedge Salad** \$15.75

*Crisp lettuce topped with cherry tomatoes, bacon crumbles, blue cheese crumbles, red onions and blue cheese dressing*



### Salad Add-Ons

**Trout** \$10.00

**Steak** \$18.00

**Grilled Chicken Breast** \$8.00

**Side Pita Bread** \$3.50



Vegan

### Nacho Add-Ons

Guacamole \$3 Green Pork or Red Chili \$4

Pulled Pork \$8 Shredded Chicken \$8 Steak \$18



## Soups

**Pork Green Chili** Cup - \$8 Bowl - \$10

*Roasted poblanos, tender pork and onions create bold and spicy flavors in a classic southwestern dish*



**DAM Red Chili** Cup - \$8 Bowl - \$10

*Spicy beef chili topped with scallions*



**Ale Onion Soup** Crock \$11.50

*Sweet George's Brown Ale braised onions in broth base with croutons topped with baked muenster cheese.*

**Soup du Jour** Cup - \$8 Bowl - \$10

*Chef's housemade creation - always a hit!*



Spicy



Gluten Free

# Handhelds

Handhelds served with French Fries  
see Sides for substitutions

## Classic Dam \$18.00

Angus beef patty topped with applewood smoked bacon, aged white cheddar cheese and served with lettuce, tomato, onions, and pickles on a brioche bun

## Rodeo Burger \$18.50

Angus beef patty topped with aged white cheddar, BBQ seasoned tobacco onions, applewood smoked bacon and BBQ sauce on a toasted brioche bun with lettuce, tomato, onions, and pickles

## Summit Lamb Burger \$22.50

1/2 pound ground lamb patty served with french onion aioli sundried tomatoes, spring mix and muenster cheese on a brioche bun

## GhostRider \$20.50

Angus beef patty topped with pepper jack cheese, candied jalapenos served on a brioche bun with honey sriracha glaze

## Southwest \$19.75

Angus beef patty topped with roasted poblano pepper, muenster cheese, guacamole, tortilla strips on a brioche bun

## Buffalo Chicken Sammy \$18.00

Our famous fried chicken tossed in buffalo sauce, served with blue cheese dressing and LTOP

## Grilled Chicken Sandwich \$19.50

All natural chicken breast topped with muenster cheese, piquillo pepper, caramelized onions and basil aioli on brioche bun with lettuce, tomato, onion, and pickles

## Grilled Portobello \$18.25

Portobello caps topped with whipped feta on brioche bun with basil aioli, lettuce, tomatoes, onions, and pickles

## Classic Reuben \$21.00

Melt in your mouth corned beef brisket topped with sauerkraut, muenster cheese, & 1000 island dressing on toasted rye bread

## BBQ Pork Sammy \$18.50

Smoky BBQ pulled pork topped on toasted brioche bun served with housemade BBQ sauce & pickles

## Chicken Caesar Wrap \$15.00

Grilled chicken tossed with fresh cut romaine, house caesar dressing and parmesan cheese wrapped in flour tortilla

## Turkey Bacon Ranch Wrap \$15.00

Smoked turkey breast, bacon, and cheddar wrapped in a flour tortilla with spring mix lettuce, tomatoes, red onions and ranch dressing

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

# Pub Favorites

## Chicken Pot Pie \$20.00

Shredded chicken & vegetables in creamy sauce and baked in a fluffy puff pastry

\*\*Limited Availability on Monday and Tuesdays Only\*\*

## Chicken Fried Chicken \$24.50

All natural chicken breast, buttermilk battered and fried golden brown, served with garlic mashed potatoes, creamy chicken gravy, ale braised onions and green beans

## Short Rib Sandwich \$24.00

Tender sliced short rib topped with caramelized onions, muenster cheese, & chive horseradish mayo on a cibatta

## Fish and Chips \$23.00

9oz of cod beer battered & fried until golden brown. Served with french fries.

## Mountain Mac and Cheese \$18.50

Pasta tossed in a creamy four cheese sauce, flavored with a touch of Dam Lager, chopped bacon and mild green chiles, topped with a sprinkle of parmesan cheese



## Dinners

Served 5pm to close

## Barbeque Roasted Chicken \$28.00

Half chicken roasted in BBQ dry rub served with mashed potatoes, green beans, and side of BBQ sauce for extra tang  
- Limited Quantities, order early-

## Flat Iron Steak \$39.00

Tender medium rare steak served atop roasted barley risotto & finished with fresh chimichurri

## Stuffed Squash \$28.75

Delicata squash stuffed with quinoa, mushrooms, & heirloom carrots topped with mozzarella and served with brocolini



## Baked Chicken Parm \$28.75

Pasta, pomodoro sauce topped with mozzarella and baked to perfection

## Trout \$30.25

Served with pearl cous-cous, seasonal vegetables and herb beurre blanc

## Duck Confit \$30.25

Slow roasted duck leg served with wild mushroom risotto and brocolini



## *Sides & Substitutes*

Substitute for French Fries

Cup of Soup (excl. Ale Onion) - \$5.00

Bowl of Soup (excl. Ale Onion) - \$7.00

Small House Salad - \$4.00

Sweet Potato Waffle Fries- \$4.00

Mixed Fruit - \$4.00

Cottage Cheese - \$3.00

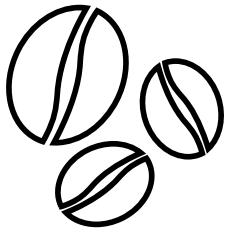
## *Beverages*

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale, Club Soda,  
Iced Tea, Lemonade

\$3.00 ~ Free Refills ~

Coffee (regular or decaf), Hot Tea (selection), Hot Chocolate, Hot Apple Cider

\$3.00



San Pellegrino Sparkling Water \$8.00

Rocky Mountain Rootbeer \$6.50

Gosling's All Natural Ginger Beer \$6.00

Red Bull Energy Drink \$4.50

Juices - orange, grapefruit, pineapple, apple, cranberry, and tomato

\$2.75 small, \$3.75 large

## *Desserts*



Strawberry Cake \$10.00

Two buttery-moist layers topped with thin layer of cream cheese icing, finished  
with strawberry glaze

Reese's Cheesecake- \$10.00

Light & creamy filling with crunchy peanut butter on chocolate graham crust

Guava Cheesecake- \$10.00

New York-style guava cheesecake topped with mango puree

Carrot Cake - \$10.00

Four layers of carrot cake sandwiched with cool cream cheese frosting

Heath Bar Brownie - \$9.00

Rich brownie, covered with Heath candy pieces, served warm with vanilla bean ice  
cream and chocolate syrup

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