



BREWHOUSE AND KITCHEN

EARLY RISERS *Served until 10:30 a.m.*

- GREAT DIVIDE CLASSIC*** 3 eggs your style, choice of bacon, twelve hour braised beef or sausage, breakfast potatoes, choice of toast **15**
- STOUT FRENCH TOAST** brioche, dark stout mascarpone, fresh strawberries, infused syrup, powdered sugar **14**
- BREAKFAST SANDWICH** crisp bacon, flattop egg, cheddar cheese, tomato aioli, arugula, brioche **13.50**
- DENVER OMELET** ham, onions, peppers, tomato, mushrooms, spinach **14**
- BREWERS OMELET** sausage or bacon, onions, peppers, cheddar cheese, dressed arugula **14**

SIDES

- FRESH FRUIT** 4.25
- SAUSAGE** 4.75 | **BACON** 4.75
- BREAKFAST POTATOES** 4
- TOAST** 3.25
sourdough or multigrain

SMALL PLATES *Smaller Plates, but still Yeti-Approved*

- ZUCCHINI FRITES** tempura zucchini, sriracha lime aioli **8.25**
- COLORADO LAMB MEATBALLS** roasted tomato sauce, mama lil's peppers, local buttercup goat cheese, herb crouton **17.75**
- CRISPY FRIED SHRIMP** farmhouse ale tempura, power crunch, lemon aioli **16.25**
- PORK BELLY STEAMED BUNS** house braised pork belly, pickled vegetables, sweet soy glaze **16.5**

SOUPS & SALADS *Farm Fresh, just like Colette likes it.*

- COLORADO BISON CHILI** spiced sour cream, white cheddar **9**
- CREAMY BROCCOLI CHEDDAR** creamy broccoli soup, cheddar cheese, herb croutons **8.75**
- BABY ARUGULA AND KALE** roasted butternut squash, balsamic figs, creamy citrus dressing, crispy prosciutto, brown butter almonds **15**
- SEARED SALMON SALAD*** baby greens, charred cucumber cream, tomato, feta, crispy chickpeas, greek vinaigrette **20.5**
- FRIED CHICKEN SALAD** shaved honey crisp apple, aged white cheddar, house trail mix, baby arugula, honey lemon vinaigrette **17.50**

BURGERS & SANDWICHES *Go ahead, have a Heyday.*

served with fries, a pub pickle, and house slaw. Sub any patty for the plant-based, "impossible burger", 2.00

- GREAT DIVIDE BURGER*** local beef, tomato jam, maple pepper bacon, lettuce, tomato, brioche **17.75**
- BREWERY BURGER*** local beef, white cheddar, lettuce, tomato, mayo, brioche **14.25**
- GRILLED SALMON SANDWICH*** cumin-dusted salmon, charred cucumber cream, lettuce, tomato, brioche **19.75**
- ROASTED TURKEY** house roasted turkey breast, white cheddar, lettuce, tomato, lemon aioli, sourdough **12.75**
- GRILLED CHICKEN** beer brined chicken, lettuce, tomato, mayo, swiss cheese, brioche **14.25**

SIDES


- FRIES** 4
- SIDE SALAD** 5
- BISON CHILI**
- CHEESE FRIES** 6


ENTREES *The Hercules of Meals*


- FARMHOUSE ALE CHICKEN** beer brined chicken, charred caulilini, mushroom farro risotto **20**
- STEAK FRITES** pepper crusted flat iron steak, roasted tomato relish, lemon aioli, parmesan fries **25**
- GRILLED SALMON*** tabbouleh, charred cucumber cream, harissa sauce, crispy chickpeas **23.5**


*Consuming raw or undercooked Meats, Poultry, seafood, shellfish, or Eggs may increase your risk of foodborne illness

Draft Beer


 **HAZY IPA | 6.2% ABV**
juicy mix of citrus hop aromas and nuanced fruit characteristics, notes of papaya and mango, soft bitterness.

 **AMERICAN LAGER | 5.0% ABV**
noble and new world hops, German malts, and a traditional lager yeast for a crisp, refreshing, easy drinking beer

 **HEYDAY MODERN IPA | 5.8% ABV**
abundantly hopped, light body, low bitterness, notes of tropical fruit and melon, crisp malt character.


 **TITAN IPA | 7.1% ABV**
piney, citrusy, crisp hop bitterness.


 **COLETTE FARMHOUSE ALE | 6.5% ABV**
tart, dry finish, refreshing & light.


 **DENVER PALE ALE | 5.0% ABV**
big citrus and pine notes, faint toasted malt character, refreshing bitter hop finish.


 **CAR CAMPER HAZY PALE ALE | 5.0% ABV**
hopped and dry-hopped with sabro hops, aromas of cantaloupe, mango and coconut, even finish with a pleasant mouthfeel.

 **CLAYMORE SCOTCH ALE | 7.7% ABV**
caramel sweetness, slight roastiness, warming character.

 **YETI IMPERIAL STOUT | 9.5% ABV**
roasty, caramel & toffee notes, hoppy finish, mild coffee notes.

 **STRAWBERRY RHUBARB SOUR | 6.2% ABV**
big strawberry aroma, sweet, tart, bright and effervescent.

 **VELVET YETI NITRO STOUT | 5.0% ABV**
velvety and rich mouthfeel, roasty, caramel & toffee notes.

 **HERCULES DOUBLE IPA | 10.0% ABV**
aggressively hopped, citrus & grassy notes, full bodied.

 **AMELIA MARY BLONDE ALE | 5.5% ABV**
crisp, bright, light malt character, dry finish.

 **WHITewater MANGO+GINGER CRAFT HARD SELTZER | 5.0% ABV**
brewed with all-natural ingredients, gluten-free with low carbs and zero sugar, whitewater showcases real, yet subtle fruit flavor.

GUEST DRAFT **STELLA ARTOIS | 5.0% ABV**
a crisp and refreshing Belgian pilsener.

COORS BANQUET | 5.0% ABV
light and malty with a soft, pleasant finish.

Bottles

BUDWEISER 16 oz. | BUD LIGHT 16 oz.
HEINEKEN 12 oz. | MODELO ESPECIAL 12 oz.
COORS LIGHT 16 oz. | CORONA 12 oz.
SAMUEL ADAMS BOSTON LAGER 12 oz.

GUEST

Cans


BLUE MOON 16 oz. | LAGUNITAS IPA 19 oz.
JUNESHINE MIDNIGHT PAINKILLER
HARD KOMBUCHA 12 oz.
STEM CIDERS
REAL DRY APPLE CIDER 12 oz.
HEINEKEN 0.0 N.A. 11.5 oz.


Cans

DENVER PALE ALE 19.2 oz.
HEYDAY MODERN IPA 19.2 oz.
AMERICAN LAGER 19.2 oz.
YETI IMPERIAL STOUT 19.2 oz.
YETI VARIATIONS 19.2 oz.
ask your server about our seasonal selections
WOOD WERKS BARREL AGED SERIES 16 oz.
ask your server about our seasonal selections

COCKTAILS *Shaken, stirred, delicious*

 **5280'** Strawberry Rhubarb Sour, jalapeño infused suerte tequila, ginger shrub, strawberry purée, fresh lime, rhubarb bitters 14

 **RiNo OLD FASHIONED** Claymore Scotch Ale, laws four grain bourbon, carpano antica vermouth, bourbon cherries, mole bitters 15

 **WHITewater MULE** Whitewater Mango+Ginger Seltzer, tito's handmade vodka, candied ginger, lime 14

HAND SHAKEN BLOODY MARY hangar I vodka, elements bloody mary elixir, celery, grape tomato, lime, stuffed olive 14

THE DEPARTURE bulleit bourbon, fresh lemon juice, simple syrup, ginger ale, mint, angostura & peychaud's bitters 15

WINES *A grape escape*

WHITES

DEL VENTO pinot grigio, delle venezie, italy 10 / 15 / 40

ALTITUDE PROJECT chardonnay, central coast, california 9 / 13.5 / 36

VILLA MARIA sauvignon blanc, marlborough, new zealand 11 / 16.5 / 44

CHALK HILL chardonnay, russian river valley, california 15 / 22.5 / 60

REDS

ALTITUDE PROJECT cabernet sauvignon, central coast, california 9 / 13.5 / 36

NEILSON pinot noir, santa barbara county, california 14 / 21 / 56

ALAMOS malbec, mendoza, argentina 12 / 18 / 48

HESS SHIRTAIL RANCHES cabernet sauvignon, lake county, california 15 / 22.5 / 60

SPARKLING & ROSÉ

MATHILDE CHAPOUTIER rosé, côtes de provence, france 14 / 21 / 56

MIONETTO prosecco, veneto, italy 187 ml. 12

SPIRITS *We've got spirit, how bout you?*

VODKA grey goose, absolut, absolut citron, ketel one, hangar I, tito's handmade vodka, helix

BOURBON & WHISKEY basil hayden's, knob creek rye, bulleit, woodford reserve, fireball, jack daniel's, maker's mark, crown royal, jameson, jim beam

SCOTCH balvenie doublewood 17 yr., glenfiddich 14 yr., macallan 12yr., johnnie walker black, johnnie walker red

GIN hendrick's, tanqueray, beefeater

TEQUILA patrón silver, don julio blanco, 1800 añejo, 1800 reposado, jose cuervo tradicional

RUM flor de caña gran reserva 7 yr., malibu, captain morgan, bacardi superior

COGNAC & LIQUEUR hennessy vs, grand marnier, kahlúa, baileys, cointreau, campari, aperol, carpano antica, martini & rossi

THE LOCALS

BEAR CREEK
DISTILLERY BOURBON

PEACH STREET
GOAT VODKA

DEERHAMMER
ROUGH & TUMBLE
CORN WHISKEY

SUERTE
TEQUILA

AD LAWS FOUR GRAIN STRAIGHT
BOURBON WHISKEY