



GREAT DIVIDE®

BREWERY & ROADHOUSE

• ON TAP •

TITAN | ABV: 7.1% - 16oz | **7.5**

AMERICAN IPA - PINEY HOP AROMAS & CITRUS HOP FLAVORS & FINISHES WITH A NICE RICH, MALTY SWEETNESS THAT IS BALANCED WITH CRISP HOP BITTERNESS

HAZY IPA | ABV: 6.2% - 16oz | **8**

NEW ENGLAND IPA - A JUICY & BALANCED MIX OF CITRUS HOPS THAT BRING OUT THE AROMATIC CHARACTERISTICS OF PAPAYA & MANGO WITH A HINT OF RIPE STRAWBERRIES

STRAWBERRY RHUBARB | ABV: 6.2% - 10oz | **8.5**

SOUR ALE - BURSTS WITH STRAWBERRY AROMA & BITES WITH EVERY SIP. BRIGHT & EFFERVESCENT, SOUR & REFRESHING

LAGER | ABV: 5.0% - 16oz | **7**

AMERICAN LAGER - A BLEND OF NOBLE & NEW WORLD HOPS ALONG WITH GERMAN MALTS & A TRADITIONAL LAGER YEAST CREATE A CRISP, REFRESHING & EASY-DRINKING BEER

DENVER PALE ALE | ABV: 5.0% - 16oz | **7.5**

AMERICAN PALE ALE - OPENS WITH BIG CITRUS & PINE NOTES, THEN SMOOTHS OUT WITH A FAINT TOASTED MALT CHARACTER & A DRY, SLIGHTLY BITTER FINISH

CAR CAMPER | ABV: 5.0% - 16oz | **7.5**

HAZY PALE ALE - GENEROUSLY HOPPED & DRY-HOPPED WITH SABRO HOPS, THE AROMA HINTS AT CANTALOUPE, MANGO & COCONUT

COLETTE | ABV: 6.5% - 16oz | **7.5**

FARMHOUSE ALE - FRUITY & SLIGHTLY TART, WITH A DRY FINISH THAT MAKES IT THAT RAREST OF TREATS - A BEER AS REFRESHING AS IT IS COMPLEX

YETI | ABV: 9.5% - 10oz | **8.5**

IMPERIAL STOUT - BIG, ROASTY MALT FLAVOR THAT GIVES WAY TO RICH CARAMEL & TOFFEE NOTES

YETI SERIES | ROTATING - 10oz | **8.5**

THE YETI SEASONAL SERIES FEATURES PLAYFUL YET INNOVATIVE TAKES ON ONE OF GREAT DIVIDES MOST ICONIC BREWS, YETI IMPERIAL STOUT. EXPECT A SENSORY TREAT FULL OF BOLD CHARACTER.

WILD RASPBERRY ALE | ABV: 4.8% - 16oz | **7.5**

A SLIGHTLY SWEET, SLIGHTLY TART, FLAVORFUL ALE USING REAL FRUIT, THAT WON A SILVER MEDAL AT THE 2021 GREAT AMERICAN BEER FESTIVAL

SEASONAL FAVORITES | ROTATING | **7.5**

THE GREAT DIVIDE SEASONAL SERIES FEATURES A STEADFAST LINEUP OF ROTATING BREWERY FAVORITES PERFECT FOR THE HERE AND NOW.

CASTLE ROCK ROTATORS | ROTATING | **MKT**

WHITewater HARD SELTZER | ABV: 5.0% - 16oz | **7.5**
WHITewater MANGO + GINGER

• BEER FLIGHTS •

5 FOR \$15 MIX AND MATCH ANY DRAFTS

• BOTTLES AND CANS •

BUDWEISER | ABV: 5.0% | **5.5**

COORS BANQUET | ABV: 4.2% | **5**

COORS LIGHT | ABV: 4.2% | **5.5**

CORONA | ABV: 4.5% | **5.5**

DOS EQUIS AMBER | ABV: 4.7% | **6.5**

MONTUCKY TALL BOY | ABV: 4.0% | **5.5**

STELLA ARTOIS | ABV: 5.0% | **6.5**

HEINEKEN 0.0 (NON-ALCOHOLIC) | ABV: 0% | **5.5**

JUNESHINE HARD KOMBUCHA | ABV: 6.5% | **7.5**

MODELO NEGRO | ABV: 4.4% | **6.5**

STEM CIDER OFF DRY | ABV: 5.8% | **8.5**

• BUBBLES •

MASCHIO ROSÉ SPLIT | 12
VENETO, ITALY

LA MARCA PROSECCO SPLIT | 14
VENETO, ITALY

CHANDON BRUT | BOTTLE 47
CALIFORNIA

• WHITES / ROSÉ •

M. CHAPOUTIER BELLERUCHE ROSÉ
GLASS (6OZ) 10 | GLASS & HALF (9OZ) 14 | BOTTLE 37
CÔTES DU RHÔNE

DIORA 'LA BELLE FETE' ROSÉ
GLASS (6OZ) 13 | GLASS & HALF (9OZ) 17 | BOTTLE 49
MONTEREY, CA

FOLONARI PINOT GRIGIO
GLASS (6OZ) 8 | GLASS & HALF (9OZ) 11 | BOTTLE 30
VENEZIA, ITALY

J VINEYARDS PINOT GRIS
GLASS (6OZ) 12 | GLASS & HALF (9OZ) 16 | BOTTLE 46
CALIFORNIA

HOGUE CELLARS RIESLING
GLASS (6OZ) 9 | GLASS & HALF (9OZ) 14 | BOTTLE 34
WASHINGTON

PINE RIDGE WHITE BLEND
GLASS (6OZ) 11 | GLASS & HALF (9OZ) 15 | BOTTLE 42
SONOMA, CA

MATUA SAUVIGNON BLANC
GLASS (6OZ) 10 | GLASS & HALF (9OZ) 14 | BOTTLE 34
NEW ZEALAND

STONELEIGH SAUVIGNON BLANC
GLASS (6OZ) 13 | GLASS & HALF (9OZ) 17 | BOTTLE 49
MARLBOROUGH, NZ

COPPOLA CHARDONNAY
GLASS (6OZ) 10 | GLASS & HALF (9OZ) 14 | BOTTLE 37
CALIFORNIA

SONOMA CUTRER CHARDONNAY
GLASS (6OZ) 14 | GLASS & HALF (9OZ) 19 | BOTTLE 51
RUSSIAN RIVER, CA

• REDS •

LA CREMA PINOT NOIR
GLASS (6oz) 12 | GLASS & HALF (9oz) 16 | BOTTLE 46
MONTEREY, CA

WILLAMETTE VALLEY PINOT NOIR
GLASS (6OZ) 15 | GLASS & HALF (9OZ) 20 | BOTTLE 57
WILLAMETTE VALLEY, OR

CHATEAU SOUVERAIN MERLOT
GLASS (6OZ) 11 | GLASS & HALF (9OZ) 15 | BOTTLE 42
CALIFORNIA

TRAPICHE 'BROQUEL' MALBEC
GLASS (6OZ) 11 | GLASS & HALF (9OZ) 15 | BOTTLE 42
MENDOZA, Az

PENFOLD'S MAX'S RED BLEND
GLASS (6OZ) 13 | GLASS & HALF (9OZ) 17 | BOTTLE 49
AUSTRALIA

Z. ALEXANDER BROWN 'UNCAGED' RED BLEND
GLASS (6OZ) 15 | GLASS & HALF (9OZ) 20 | BOTTLE 57
CALIFORNIA

CLINE 'SEVEN RANGLANDS' CABERNET SAUVIGNON
GLASS (6OZ) 13 | GLASS & HALF (9OZ) 17 | BOTTLE 49
MONTEREY, CA

OBERON CABERNET SAUVIGNON
GLASS (6OZ) 17 | GLASS & HALF (9OZ) 23 | BOTTLE 64
PASO ROBLES, CA

• BOTTLES •

ROMBAUER SAUVIGNON BLANC
BOTTLE | 57
NAPA VALLEY, CA

DAOU BODYGUARD CHARDONNAY
BOTTLE | 68
CALIFORNIA

TALBOTT SLEEPY HOLLY PINOT NOIR
BOTTLE | 70
MONTEREY, CA

ORIN SWIFT 'ABSTRACT' RED BLEND
BOTTLE | 72
NAPA VALLEY, CA

ELEANOR RED BLEND
BOTTLE | 90
NAPA VALLEY, CA

BLACK STALLION CABERNET SAUVIGNON
BOTTLE | 81
NAPA VALLEY, CA

SILVER OAK ALEXANDER VALLEY CABERNET SAUVIGNON
BOTTLE | 102
SONOMA, CA

• COCKTAILS •

MODERN CLASSICS

LIMONCELLO SPRITZ | 13

LA MARCA PROSECCO, PALLINI LIMONCELLO, FRESH LEMON

HUCKLEBERRY LEMONADE | 10

44 NORTH MOUNTAIN HUCKLEBERRY VODKA, FRESH LEMONADE

RUBY RED MARTINI | 11

DEEP EDDY GRAPEFRUIT VODKA, RUBY RED GRAPEFRUIT JUICE, COINTREAU, LIME JUICE

ROADHOUSE MARGARITA | 9

EL JIMADOR SILVER TEQUILA, LIME JUICE, LEMON JUICE, AGAVE

RASPBERRY BASIL PALOMA | 13

MILAGRO REPOSADO, GRAPEFRUIT JUICE, LIME JUICE, BASIL, FRESH RASPBERRIES

BEHIND THE PINES | 13

HENDRICK'S GIN, MARBLE GINGERCELLO, PINEAPPLE, ROSEMARY, LIME

WHISKEY BASIL SMASH | 11

WHISTLEPIG 'PIGGYBACK' RYE, HONEY, LEMON JUICE, BASIL

OUTLAW OLD FASHIONED | 14

LAWS BOURBON, ANGOSTURA BITTERS, BORDEAUX CHERRY, ORANGE PEEL

BRAZILIAN LIMEADE | 12

FLOR DE CAÑA WHITE RUM, CONDENSED SWEET MILK, LIME JUICE, MINT

ESPRESSO MARTINI | 13

TITO'S HANDMADE VODKA, BORGHETTI DI VERO CAFE ESPRESSO, COLD BREW COFFEE

BANANA SPLIT MARTINI | 15

JACKSON MORGAN BANANA PUDDING, STOLI VANILLA VODKA, SOFT SERVE, ALMOND

CRAFT MULES

KENTUCKY MULE | 12

WOODFORD RESERVE BOURBON, LIME JUICE, Q GINGER BEER

PEACH MULE | 11

DEEP EDDY PEACH VODKA, Q GINGER BEER, LEMON JUICE

CUCUMBER MINT MULE | 11

KETEL ONE CUCUMBER MINT VODKA, LIME JUICE, Q GINGER BEER

ALL AMERICAN MULE | 11

TITO'S HANDMADE VODKA, Q GINGER BEER, LIME JUICE



• **STARTERS** •

ASIAN BRUSSELS SPROUTS | 13
SWEET & SPICY SESAME, GOAT CHEESE

GREEK STYLE HUMMUS | 15
GRILLED PITA, CARROTS, CUCUMBERS,
TOMATOES, FETA, TZATZIKI,
PEPPERONCINI PEPPERS, KALAMATA OLIVES
ADD CHICKEN | 5 ADD GYRO | 7

BAKED BRIE | 16
HOMEMADE COLORADO PEACH
MARMALADE, PUFF PASTRY, FRESH BAKED
FLATBREAD

PRETZELS & QUESO | 14
HOMEMADE QUESO, PICO DE GALLO
ADD CHORIZO | 2

TUNA TARTARE* | 18
AVOCADO, SAMBAL PONZU, SESAME,
GREEN ONION, CRISPY WONTONS

CHIPS, GUAC & SALSA | 14
LIME, CILANTRO, OAXACA CHEESE

HOUSEMADE FRIED PICKLE CHIPS | 11
DILL SPICED BREADING, CHILI RANCH

DEVILED EGGS | 12
CRISPY BACON, RADISH, GREEN ONION, CAYENNE

NACHOS | 15
CORN TORTILLA CHIPS, QUESO, LIME CREMA,
TOMATOES, SHAVED RADISHES, SHAVED JALAPEÑOS,
CILANTRO, CHOICE OF CHORIZO OR CHICKEN

• **SOUP & SALAD** •

PORK GREEN CHILI
SERVED WITH SHREDDED CHEDDAR, FLOUR TORTILLA

FRENCH ONION
SERVED WITH GRILLED ROSEMARY BREAD

CUP | 6 BOWL | 9

• **GREENS** •

ROADHOUSE | 14
MIXED GREENS, STRAWBERRIES, CANDIED PECANS,
GOAT CHEESE, APPLES, DRIED CRANBERRIES,
CIDER DRESSING

GREEK | 14
MIXED GREENS, FETA, KALAMATA OLIVES,
TOMATOES, CUCUMBERS, RED ONIONS,
PEPPERONCINI, HERBS, GREEK VINAIGRETTE, TZATZIKI

CANDIED PORK BELLY WEDGE | 18
ICEBERG, CHERRY TOMATO, PICKLED ONION,
CANDIED SMOKED PORK BELLY, GORGONZOLA,
RADISH, GREEN ONION, CABERNET BUTTERMILK
DRESSING

CRISPY KALE CAESAR | 13
ROMAINE, CRISPY KALE, CROUTONS, PARMESAN,
HOUSEMADE CAESAR DRESSING
CLASSIC UPON REQUEST

**GRILLED CHICKEN | 5, GYRO | 6, SHRIMP | 8,
SALMON* | 8, STEAK* | 8, SEARED TUNA* | 8,
CANDIED PORK BELLY | 5**

• **PIZZA & WINGS** •

SUB GLUTEN-FREE PIZZA DOUGH | 3

MARGHERITA | 15
MARINARA, BUFFALO MOZZARELLA, FRESH BASIL,
TOMATO **ADD PEPPERONI | 2**

SPICY SAUSAGE & PEPPERONI | 17
MARINARA, MOZZARELLA, OREGANO, CHILI FLAKES

PROSCIUTTO & BRIE | 17
WHIPPED BRIE, MOZZARELLA, BUFFALO MOZZARELLA,
PROSCIUTTO, ARUGULA, BALSAMIC GLAZE

• **WINGS** •

HALF DOZEN | 11 DOZEN | 20
SERVED WITH CARROTS, CELERY, CHOICE OF RANCH
OR BLEU CHEESE DRESSING

**(CHILI LIME BBQ RUB / SWEET & SPICY SESAME /
NASHVILLE HOT DRY RUB / BUFFALO / HOT HONEY/
TRADITIONAL BBQ / CAROLINA GOLD BBQ / PEACH
HABANERO / CREOLE DRY RUB)**

• **SIGNATURES** •

**ALL SANDWICHES & TACOS ARE SERVED WITH A
CHOICE OF FRIES, COLESLAW, OR FRUIT.**

**SUB ANY OTHER SIDE | 2
SUB GLUTEN FREE BRIOCHE BUN | 3**

PRIME DIP | 21
SHAVED TO ORDER 1855 PRIME RIB*, SIDE OF CREAMY-
ONION HORSERADISH, AU JUS, HOAGIE ROLL

PEACH HABANERO CHICKEN | 16
GRILLED CHICKEN BREAST, GOAT CHEESE, RED ONION,
ARUGULA, AIOLI, PEACH HABANERO SAUCE,
BRIOCHE BUN

GYRO | 16
SHAVED LAMB, LETTUCE, TOMATOES, ONIONS,
TZATZIKI, FETA, GRILLED PITA
SUB GRILLED CHICKEN

CALIFORNIA TURKEY | 16
SHAVED SMOKED TURKEY, SWISS, TOMATO,
CUCUMBER, AVOCADO, CHIPOTLE AIOLI, ALFALFA
SPROUTS, HONEY-OAT ARTISAN BREAD
WRAP UPON REQUEST

PASTRAMI REUBEN | 17
PASTRAMI, SWISS CHEESE, JALAPEÑO-BACON
SAUERKRAUT, 1000 ISLAND DRESSING, MARBLE RYE

BLACKENED FISH TACOS (2) | 18
RED CABBAGE, ROASTED CORN PICO DE GALLO,
LIME CREMA, CORN TORTILLAS. CHOICE OF SIDE.

SHORT RIB ENCHILADAS | 21
PEPPER JACK CHEESE, CORN TORTILLAS, JALAPEÑO
CREAM SAUCE, HONEY CHIPOTLE MOLASSES,
BRUSSELS SPROUTS

FISH & CHIPS | 19
HAZY IPA BEER-BATTERED COD, HOUSEMADE TARTAR
SAUCE, FRIES

SURF & TURF | 38
HOUSE-MARINATED FILET* AND GRILLED SHRIMP,
ROASTED ROOT VEGETABLES, HOT HONEY DRIZZLE,
GOAT CHEESE, HERBS

• **SIGNATURE
BURGERS** •

**ALL BURGERS ARE SERVED WITH A CHOICE OF
FRIES, COLESLAW, OR FRUIT.**

**SUB ANY OTHER SIDE | 2
SUB GLUTEN FREE BRIOCHE BUN | 3
SUB GRILLED CHICKEN | 0
SUB BISON BURGER | 3
SUB IMPOSSIBLE BURGER | 3**

THE JAM* | 18
BACON ONION APPLE JAM, APPLEWOOD BACON,
BRIE, ARUGULA, BRIOCHE BUN

ALL AMERICAN* | 17
SHARP CHEDDAR, LETTUCE, ONION, PICKLE,
DIJONNAISE, BRIOCHE BUN

TURKEY BURGER* | 17
HOMEMADE TURKEY PATTY, CHIMICHURRI, ALFALFA
SPROUTS, PICKLED JALAPEÑOS, AVOCADO, TOMATO,
ONION, PEPPER JACK, CHIPOTLE RANCH, BRIOCHE BUN

• **BREAKFAST
SPECIALTIES** •

**SERVED TIL 3PM EVERYDAY
ADD A BLOODY MARY SHOOTER | 4**

FARM FRESH BREAKFAST | 14
TWO EGGS* ANY STYLE, HASH BROWNS,
CHOICE OF TOAST, CHOICE OF SAUSAGE OR
APPLEWOOD BACON

BANANA BREAD FRENCH TOAST | 14
BAKED BANANA BREAD, BANANAS, WHISKY CARAMEL
GLAZE, WHIPPED MASCARPONE, CANDIED PECANS

SHORT RIB BURRITO | 16
FLOUR TORTILLA, BRAISED BEEF SHORT RIB, SCRAMBLED
EGGS*, HASH BROWNS, CARAMELIZED ONIONS,
SHREDDED CHEDDAR, PICO DE GALLO, SOUR CREAM,
PORK GREEN CHILI

AVOCADO TOAST BENNY | 16
SOFT-POACHED EGGS*, ENGLISH MUFFIN, AVOCADO,
TOMATO CHILI HOLLANDAISE*, BALSAMIC REDUCTION,
GOAT CHEESE, HASH BROWNS

SOUTHWEST OMELET | 16
THREE EGG* OMELETTE, SHORT RIB, CARAMELIZED
ONION, CHEDDAR, ROASTED CORN PICO,
HASH BROWNS

HANGOVER HELPER | 15
BUTTERMILK BISCUITS, SCRAMBLED EGGS*,
APPLEWOOD BACON, JALAPEÑOS, CARAMELIZED
ONIONS, CHORIZO GRAVY, CHEDDAR

BERRY BANANA BREAKFAST BOWL | 14
BLUEBERRIES, BANANA, CANDIED PECANS, DRIED
CRANBERRIES, QUINOA, WILD RICE, MAPLE COCONUT
MILK WITH A SIDE OF CINNAMON HONEY PEANUT
BUTTER & ENGLISH MUFFIN

• **SIDES** •

**CORNBREAD
COLESLAW
CREAMED SPINACH
FRENCH FRIES**

**BROCCOLINI
BRUSSELS SPROUTS
ROASTED ROOT
VEGETABLES
HOME-MADE RANCH
POTATO CHIPS**