

SALADS

INTERLOCKEN CAESAR \$16

little gem | crispy bread | parmesan
roasted creamy tomato | Caesar dressing

*CHOPPED COBB SALAD \$19

ramen egg | bleu cheese
grape tomato
applewood bacon | avocado ranch

ANCIENT GRAIN SALAD \$18

baby kale | Boulder goat cheese
fig heirloom tomato | sesame vinaigrette

ENHANCEMENTS

- * steak \$8
- * chicken \$6
- *grilled shrimp \$9
- *salmon \$9

FROM THE PIZZA OVEN

THE AVALANCHE \$23

pepperoni | meatballs | olives
red onion | roasted chilies

HIGH ON THE HOG \$25

spicy salami | bacon | capicola
wagyu summer sausage
n'duja honey

FUNGHI \$23

mushroom ragout | broccoli raab
garlic oil | pecorino | truffle

MARGHERITA \$20

farm fresh tomatoes | sweet basil
mozzarella

20% gratuity will be added to parties of 6 or more

SHAREABLES

BLISTERED SHISHITO PEPPERS \$18

pickled veggies | smoked honey vinegar

*RED BIRD FARM WINGS \$20

choice of peach bbq | house hot sauce | teriyaki

FLYING PRETZEL \$18

jalapeno ranch | queso dip | ale mustard

PORK GREEN CHILI NACHOS \$18

corn tortilla | pico de gallo | jalapenos
chipotle crema | cilantro

PARMESAN GARLIC KNOTS \$12

house made marinara sauce

CALAMARI \$20

buttermilk | cornmeal
3 sauces: salsa de mariscos, tartar, cocktail

STARTERS

*CRAFT BURGER \$20

double smashed patty | choice of cheese
pickle | kale | bacon | cantina sauce

cheese options:

white cheddar, american, swiss, pepper jack

THE TURKEY CLUB \$18

smoked turkey | brie | bacon | avocado
green onion aioli | 7 grain bread

ADULT GRILLED CHEESE \$16

peach chutney | house cheese blend
thick cut bacon | rustic sourdough

*CHICKEN SANDWICH \$20

grilled or fried chicken | brioche bun
choice of: house hot sauce | peach bbq | teriyaki

*BLACKENED SALMON CIABATTA \$21

remoulade | cabbage slaw | tomato

choice of fries | salad | fresh fruit
substitute impossible burger \$5 | tindle chicken \$4

HANDHELDS

DINNER ENTREES

dinner served 5-10pm

*STEAK FRITES \$35

churrasco style | forest mushroom
charred broccolini | tiger bite

*CAST IRON SEARED SALMON \$30

sweet potato | cauliflower
romanesco | yuzu

*BROILER MARSALA CHICKEN \$27

hasselback potato | heirloom carrots
blistered tomatoes

GNOCCHI ALLA ROMANO \$24

seasonal veggies | sage butter
pecorino | pea tendrils

CAMPANELLE POMODORO \$26

local italian sausage
confit peppers & onions

SWEETS

THE BROOKIE \$10

peach preserves | caramel | local ice cream

BOURBON CARAMEL CHEESECAKE \$12

granny smith apple | espresso gelato

LOCAL ICE CREAM + GELATO \$8

pints peaks inspired ice creams + gelato

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.

COCKTAILS

MEXICAN MULE \$15

casamigos blanco tequila | lime
ginger beer

CLASSIC NEGRONI \$14

hendrick's gin | campari | carpano antica
sweet orange peel

OMNI OLD FASHIONED \$15

woodford reserve | orange & cardamom bitters
cane sugar simple | orange & lemon peel

APPLE PEAR WHISKEY SOUR \$14

maker's mark | barmalade apple pear
fresh lemon

INTERLOCKEN MANHATTAN \$15

breckenridge bourbon | walnut bitters
sweet vermouth



JUST PEACHY \$12

ciroc peach vodka | lemon | sprite

SPRITZ TWIST \$13

st. germain elderflower liqueur
prosecco | club soda

PALOMA \$14

casamigo's blanco | lime juice
grapefruit juice | salted rim
fresh lime wheel

SMOOTH FLIGHT \$15

aviation gin | chambord | black raspberry
lemon | lavender bitters | mint garnish

SPA-TINI \$16

ketel one grapefruit & rose vodka
grapefruit juice | sauvignon blanc | triple
sec | grapefruit garnish

ON TAP

Coors Light | American Lager | 4.2% / \$7.50

Upslope Lager | Boulder | 4.5% / \$8.50

Venga Mexican Lager | 4.9% / \$8.50

Wibby Volksbier Vienna Lager | 5.5% / \$9.00

Kolsch Ale Lager | Germany | 5.2% / \$8.50

Resolute Hefeweizen | 4.8% / \$8.50

Avery White Rascal | White Ale | 5.2% / \$8.00

New Belgium Voodoo Haze | 5.6% / \$9.00

Voodoo Ranger IPA | 7.0% / \$9.00

Station 26 Juicy Banger IPA | 7.4% / \$9.00

New Belgium Fat Tire | 5.2% / \$8.50

Ska Pinstripe Red Ale | 5.2% / \$8.50

90 Shilling | 5.3% / \$8.50

Denver Beer Graham Cracker Porter | 5.6% / \$9.00

Left Hand Milk Stout Nitro | 6.0% / \$9.00

WINE & BUBBLES

6 OZ / 9 OZ / BOTTLE



Chateau St. Michelle Reisling 12 / 16 / 48

Columbia Valley, Washington

Zenato Pinot Grigio 12 / 16 / 48

Delle Venezie, Italy

Rose Gold Rosé 14 / 19 / 54

Cotes de Provence, France

Decoy Sauvignon Blanc 16 / 20 / 62

Sonoma County, California

Conundrum White Blend 9 / 12 / 36

California

Mohua Sauvignon Blanc 10 / 14 / 40

Marlborough, New Zealand

Pine Ridge Chenin Blanc & Viognier 14 / 19 / 54

California

Wente Chardonnay 10 / 14 / 40

Livermore Valley, California

Kendall Jackson Chardonnay 11 / 15 / 44

California

Meiomi Pinot Noir 12 / 16 / 48

California

Elouan Pinot Noir 12 / 16 / 48

Russian River Valley, Oregon

Banfi Chianti Classico Sangiovese 13 / 18 / 50

Tuscany, Italy

Benzinger Merlot 11 / 15 / 44

Sonoma, California

Louis M. Martini Cabernet 12 / 16 / 48

Napa Valley, California

Tribute Cabernet 11 / 15 / 44

California

Liberty School Cabernet 11 / 15 / 44

Paso Robles, California

Franciscan Cabernet 9 / 13 / 36

California

Joel Gott Washington Red 11 / 15 / 44

Columbia Valley, Washington

Lunetta Prosecco 10 / 40

Italy

Chandon Rosé 14 / 42

California

Campo Viejo 7 / 32

Spain