

**APPETIZERS**

**SMOKED WINGS**

choice of sauce: dry ranch, buffalo, bbq / 16

**SPINACH ARTICHOKE DIP**

seasonal vegetables, tortilla chips / 13

**ALE HOUSE NACHOS** 

white queso, black beans, pico de gallo, sour cream, pickled jalapeños, cotija, tortilla chips / 13  
add smashed avocado / 2 chicken or pulled pork / 5

**ALE HOUSE BEER PRETZEL** 

amber ale beer cheese, sweet onion beer mustard / 12.5

**LOADED GREEN CHILI FRIES**

white queso, green chili, cotija, lime crema, cilantro / 13

**QUESO AND SALSA** 

tortilla chips, white queso, salsa / 10

**TERIYAKI CHICKEN SATAYS**

grilled teriyaki chicken, sesame seeds, peanut sauce / 10.5

**FRIED PICKLES** 

beer-battered pickle spears, red pepper ranch / 9.5

**EDAMAME**  

steamed edamame, chili crunch sauce, sesame seeds, cilantro / 11

**SPICY RED PEPPER HUMMUS** 

roasted red pepper hummus, vegetables, naan / 13

**BURGERS + SANDWICHES**

served with french fries, sweet potato fries, coleslaw, or cottage cheese

**CLASSIC BURGER\***

beef patty, lettuce, tomato, onion, pickles, brioche bun / 15  
add cheese: american, cheddar, bleu, swiss, mozzarella, pepper jack, smoked gouda or goat / 1  
add bacon / 2 smashed avocado / 3 caramelized onions / 1

**BISON BURGER\***

all-natural colorado bison patty, lettuce, tomato, onion, pickles, brioche bun / 17.5  
add cheese / 1 bacon / 3 guacamole / 2

**VEGGIE BURGER** 

house-made veggie patty, lettuce, tomato, onion, pickles, brioche bun / 15

**ALE HOUSE BURGER\***

all-natural colorado bison patty, smoked gouda, pickled onions, green chili mayo, arugula, brioche bun / 19

**BBQ PULLED PORK**

crispy onions, coleslaw, brioche bun / 15.5

**PATTY MELT\***

beef patty, caramelized onions, swiss, 1000 island, marble rye / 16

**CORNED BEEF REUBEN**

corned beef, sauerkraut, swiss, 1000 island, marble rye / 15.5

**BRIE APPLE CHICKEN**

grilled chicken, green apples, tomato, spinach, honey mustard, brioche bun / 16.5

**SCHNITZEL GRILLED CHEESE**

pork schnitzel, provolone, swiss, pickled onions, beer mustard, sliced brioche / 16

**ADOVADO CHICKEN**

chipotle-marinated chicken, grilled green chile, pepper jack, smashed avocado, brioche bun / 16.5

**SOUPS + SALADS**

dressings: red pepper ranch, balsamic-bleu cheese, caesar, honey mustard, sesame, italian, balsamic vinaigrette, red wine vinaigrette, honey miso vinaigrette

**GREEN CHILI**

pork or vegetarian, flour tortilla / 7 / 9

**ALE HOUSE BEER CHEESE SOUP**

served with crackers / 7 / 9

**CAESAR\***

romaine, croutons, parmesan, caesar dressing / 11  
add salmon\* / 10 chicken / 6

**ASIAN CHICKEN**

mixed greens, teriyaki chicken, cabbage, carrots, almonds, chow mein noodles, sesame dressing / 17

**WEDGE BLT**

iceberg wedge, bacon, cherry tomatoes, crispy onions, bleu cheese crumbles, bleu cheese dressing / 13.5  
add salmon\* / 10 chicken / 6

**ROASTED SQUASH SALAD**

mixed greens, roasted butternut squash, quinoa, pancetta lardon, honey miso vinaigrette / 13

**BLACK & BLEU COBB** 

mixed greens, blackened chicken, bleu cheese, bacon, tomatoes, hard boiled egg, avocado / 16.5

**CHICKEN POT PIE + SALAD**

roasted chicken pot pie, puff pastry, garden salad / 14

**SOUTHWEST PULLED PORK** 

mixed greens, pulled pork, avocado, black beans, cheese blend, tortilla chips, pico de gallo / 15.5

**ENTRÉES**

add a small house or caesar salad / 5

**SHEPHERD'S PIE**

ground beef, carrots, peas, corn, beer gravy, whipped potatoes / 16.5

**VEGGIE SHEPHERD'S PIE** 

mushrooms, carrots, peas, corn, beer gravy, whipped potatoes / 15.5

**FISH + CHIPS**

beer-battered cod, coleslaw, fries / 16.5

**CARNITAS TACOS**

house-smoked carnitas, corn tortillas, lime crema, salsa, cilantro, lime, cotija, tortilla chips, white queso / 16.5

**CRISPY FISH TACOS**

beer-battered cod, corn tortillas, red cabbage slaw, red pepper ranch, lime, fried jalapeño, avocado, cotija, tortilla chips, white queso / 17

**GRILLED SALMON\***

za'atar crusted salmon, couscous, pisto, sumac labneh / 25

**GRILLED PORK CHOP\*** 

garlic and smoked paprika rubbed chop, boudin rice, sautéed shrimp, trinity sauce, scallions / 19.5

**MAC & CHEESE** 

toasted breadcrumbs, parmesan / 15  
add chicken or pulled pork / 5

**SMOTHERED BURRITO**

black beans, spanish rice, cheese blend, pico de gallo, pork green chili, lime crema, tortilla chips / 14  
add chicken or pulled pork / 5

**MARKET GRILL**

chef's choice grill, seasonal sides / mkt

**HAND-TOSSED PIZZA**

**CHEF'S PIZZA**

pepperoni, salami, italian sausage, sliced cherry peppers, fresh garlic, herbs / 25.5

**BBQ CHICKEN PIZZA**

sweet baby ray's™ bbq sauce, diced chicken, red onions, applewood bacon, cheese blend / 25.5

**AVALANCHE ALE PIZZA**

roasted garlic ale-fredo, spinach, pesto chicken, roasted red peppers, shaved parmesan / 26.5

**20" NEW YORK STYLE PIE** 

traditional cheese pizza / 19

**CUSTOM TOPPINGS:** tomato, bell pepper,

red onion, mushroom, pineapple, jalapeño, green olive, baby spinach, fresh basil, roasted red pepper, cheddar, parmesan / 1.5 ea

**DELUXE TOPPINGS:** buffalo chicken,

diced chicken, pepperoni, italian sausage, ground beef, applewood bacon, ham, artichoke hearts, goat cheese, bleu cheese, ale-fredo / 2.5 ea

**SIDES**

**FRENCH FRIES** / 5

**SWEET POTATO FRIES** / 6

**WHIPPED POTATOES** / 5

**COTTAGE CHEESE** / 3

**COLESLAW** / 4

**SEASONAL VEGETABLES** / 4

**SWEETS**

**ALE HOUSE BROWNIE**


triple chocolate brownie, whipped cream, coffee ice cream / 8 


**CHEF'S CHOICE CAKE** 

ask server for details / 8

**CHEF'S CHOICE CHEESECAKE** 

ask server for details / 8

 Vegetarian or can be made vegetarian

 Gluten-friendly or can be made gluten-friendly

## BOTTLE + CAN BEER

ask about our rotating craft bottles and cans

**CORONA** / 6

**CORONA PREMIER** / 6

**ANGRY ORCHARD** / 7 <sup>GF</sup>

**MICHELOB ULTRA** / 5

**BUD LIGHT** / 5

**BUDWEISER** / 5

**COORS LIGHT** / 5

**COORS ORIGINAL** / 5

**PABST BLUE RIBBON** / 5

**MONTUCKY COLD  
SNACKS** / 5

**HIGH NOON** / 8 <sup>GF</sup>

## NON-ALCOHOLIC

### GRÜVI

golden lager, hazy ipa / 8

### GRÜVI

dry secco, rosé / 10 dry red blend / 15

**INDUSTRIAL ARTS SAFTEY GLASSES IPA** / 8

**UNTITLED ART MANGO DRAGONFRUIT SOUR** / 8

**WELLBEING MATCH DAY LIGHT PALE ALE** / 8

**UNTITLED ART CBD SPARKLING WATER**

strawberry, blackberry, grapefruit, lemon-lime / 8

## COCKTAILS

### GLADSTONER

our secret blend of spirits and fruit juices, a local favorite / 7

### THE GRIMACE

grape or prickly pear, vodka, rocky mountain soda, lime, ice ball / 9

### AFTERGLOW

gin, fresh lemon, passionfruit, orgeat, ginger, vanilla bitters / 14

### REBEL SMASH

bourbon, fresh lemon, blackberry syrup / 10

### CHAMPAGNE PROBLEMS

bubbles, blood orange, ginger, fresh lemon / 13

### THE ELDERWAND

vodka, elderflower, fresh lemon, rosemary / 13

### GIN BLOSSOM

pear gin, fresh lemon, cinnamon syrup, orgeat, soda / 11

### SO LONG, LONDON

bourbon, aquafaba, earl grey, fresh lemon / 12

### PERFECT MARGARITA

blanco tequila, triple sec, agave, fresh lime / 9

make it spicy / 1

make it coin style / 2

### ESPRESSO MARTINI

vodka, espresso liqueur, simple syrup / 13

### COOL AS A CUCUMBER

gin, fresh lime, basil, cucumber, simple syrup / 11

### HOPPED UP OLD FASHIONED

bourbon, house-hopped bitters, orange, cherry / 12

### GOBLET OF FIRE

whiskey, fresh lemon, ginger, honey, served hot / 9

### FIRE AND ICE

reposado, blood orange, fresh lime, agave, tajin or salt rim / 13

### POKER FACE

limoncello, gambino sparkling brut, berries / 11

## WINE

### WHITE

	Glass	Bottle
HOUSE CHARDONNAY CA	7/10	28
AVA GRACE PINOT GRIGIO CA	9/13	34
DRYLANDS SAUVIGNON BLANC NZ	13/19	52
SONOMA CUTRER CHARDONNAY CA	14/20	55

### SPARKLING + ROSÉ

	Glass	Bottle
LUNETTA PROSECCO (Split 187ml) IT	-	10
GAMBINO SPARKING BRUT IT	7/10	28
MIONETTO PROSECCO IT	9/13	34
LA VIEILLE SPARKLING ROSÉ FR	11/16	44
AIX STILL ROSÉ FR	14/20	55

### RED

	Glass	Bottle
HOUSE CABERNET SAUVIGNON CA	7/10	28
ANGELINE PINOT NOIR CA	9/13	34
BONTERRA RED BLEND CA	11/16	44
NATURA MALBEC (organic) CHL	9/13	34
SAN SIMEON CABERNET SAUVIGNON CA	15/21	57

## ROCKY MOUNTAIN SODAS

grape, orange, root beer, black cherry, prickly pear, elderberry

### SIP IT

served on ice / 6

### FLOAT IT

add a scoop of vanilla ice cream / 9

### SPIKE IT

add 1.5oz house vodka, gin, rum, tequila, or whiskey / 13

ALLERGEN ALERT: The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify the staff for more information about these ingredients

Items marked with an "\*" may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.