



**APPETIZERS**

**SMOKED WINGS**

choice of sauce: dry ranch, buffalo, bbq / 15

**SPINACH ARTICHOKE DIP** (V)

seasonal vegetables, tortilla chips / 13

**ALE HOUSE NACHOS** (V)

white queso, black beans, pico de gallo, smashed avocado, sour cream, pickled jalapeños, cotija, tortilla chips / 13  
add 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

**CHIPS AND SALSA** (V)

tortilla chips, salsa / 7.5

**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

**HUMMUS**

roasted garlic white bean hummus, vegetables, naan / 12.5

**BURGERS + SANDWICHES**

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

**ALE HOUSE BURGER\***

beef patty, bacon, apricot jam, goat cheese, arugula, fried jalapeños, brioche bun / 16.5

**PATTY MELT\***

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

**CLASSIC BURGER\***

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

**VEGGIE BURGER** (V)

impossible™ or quinoa patty, lettuce, tomato, onion, pickles, brioche bun / 15

**ELK BURGER\***

elk patty, lettuce, tomato, onion, pickles, brioche bun / 17

**CORNED BEEF REUBEN**

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

**BRIE APPLE CHICKEN**

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

**KOREAN FRIED CHICKEN SANDWICH**

karaage fried chicken, cucumber salad, kimchi aioli, chili crunch sauce, spinach, brioche bun / 16.5

**BULGOGI BURGER\***

beef patty, bulgogi bbq, marinated cucumbers, kimchi aioli, pepper jack, wonton strips, brioche bun / 17.5

**GRILLED BRISKET PIMENTO CHEESE**

sliced brisket, pimento cheese, roasted cherry tomatoes, fresh basil, sourdough / 16.5

**ADOVADO CHICKEN**

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

**BBQ PULLED PORK**

crispy onions, coleslaw, brioche bun / 15.5

**SOUPS + SALADS**

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

**GREEN CHILI**

pork or vegetarian, flour tortilla / 6 / 8

**ALE HOUSE BEER CHEESE SOUP**

served with crackers / 7 / 9

**CAESAR\***

romaine, croutons, parmesan, caesar dressing / 11  
add salmon\* / 9 chicken / 6

**ASIAN CHICKEN**

mixed greens, teriyaki chicken, cabbage, carrots, almonds, chow mein noodles, sesame dressing / 16

**WEDGE BLT**

iceburg wedge, bacon, cherry tomatoes, crispy onions, bleu cheese crumbles, bleu cheese dressing / 13.5  
add salmon\* / 9 chicken / 6

**BLACK & BLEU COBB** (GF)

mixed greens, blackened chicken, bleu cheese, bacon, tomato, hard boiled egg, avocado / 16

**CHICKEN POT PIE + SALAD**

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

**SOUTHWEST PULLED PORK** (GF)

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

**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** (V)

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

**ENTRÉES**

add a house or caesar salad / 4

**SHEPHERD'S PIE**

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

**VEGGIE SHEPHERD'S PIE** (V)

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 jalapeños, avocado, cotija, tortilla chips, white queso / 17

**GRILLED SALMON\***

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

**JAMAICAN JERK CHICKEN** (GF)

wild rice, sweet potato bacon hash, molasses glaze / 19

**GRILLED PORK CHOP\***

garlic and smoked paprika rubbed chop, fingerling potatoes, fennel, olives, brown butter, sherry, lemon, pickled red onion / 19.5

**MAC & CHEESE** (V)

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

**SIDES**

**FRENCH FRIES** / 5

**SWEET POTATO FRIES** / 6

**WHIPPED POTATOES** / 4

**BAKED POTATO** / 4

**COLESLAW** / 3

**COTTAGE CHEESE** / 3

**SEASONAL VEGETABLES** / 4

**SWEETS**

**ALE HOUSE BROWNIE**

triple chocolate brownie, salted caramel, whipped cream spumoni ice cream / 8 (V)

**PANNA COTTA**

seasonal panna cotta / 8

**CHEF'S CHOICE CAKE** / 8 (V)

**CHEF'S CHOICE CHEESECAKE** / 8 (V)

(V) Vegetarian or can be made vegetarian

(GF) Gluten-friendly or can be made gluten-friendly

(C) Local Colorado product

\*These items 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.

## BOTTLE + CAN BEER

ask about our rotating craft bottles and cans

**CORONA** / 6

**CORONA PREMIER** / 6

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

**MICHELOB ULTRA** / 6

**BUD LIGHT** / 5

**BUDWEISER** / 5

**COORS LIGHT** / 5

**COORS ORIGINAL** / 5

**PABST BLUE RIBBON** / 6

**MONTUCKY COLD**

**SNACKS** / 5

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

## NON-ALCOHOLIC

ask server for NA beer selection

**UNTITLED ART CBD SPARKLING WATER**

strawberry, blackberry, grapefruit, lemon lime / 7

**ROCKY MOUNTAIN SODA**

peaches & cream, grape, prickly pear, elderberry, black cherry, orange cream / 5

**CARBONATED MINERAL WATER** / 4

## COCKTAILS

**GLADSTONER**

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

**THE GRIMACES**

grape or prickly pear, vodka, rocky mountain soda, lime, ice ball / 8

**MESA RANCH WATER**

blanco tequila, fresh lime, high noon peach seltzer, bitters / 11

finish the can for \$3!

**PERFECT MARGARITA**

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

make it spicy / 1

make it coin style / 2

**SNOW AT THE BEACH**

fireside whiskey, fresh lemon, honey, ginger / 10

**WITCH DOCTOR**

reposado tequila, grapefruit, mavi, honey, ginger beer / 9

**THE ELDERWAND**

tito's vodka, elderflower liqueur, fresh lemon, rosemary / 12

**POKER FACE**

limoncello, stanford brut, berries / 11

**ESPRESSO MARTINI**

mile high vodka, marble moonlight espresso liqueur, espresso, simple syrup / 12

**COOL AS A CUCUMBER**

jackelope gin, fresh lime, simple syrup, basil, cucumber / 12

**BLACKBERRY SMASH**

fireside whiskey, fresh lemon, blackberry syrup / 11

**HOPPED UP OLD FASHIONED**

fireside whiskey, demerara syrup, angostura bitters, house-hopped bitters / 11

**THE DARK SIDE**

fireside whiskey, vermouth, cointreau, bitters, cherry / 13

**GOBLET OF FIRE**

fireside whiskey, fresh lemon, honey, ginger, mint, served hot / 8

**THE REAL DILL BLOODY**

vodka, the real dill bloody mix / 9

## WINE

### WHITE

|                                 | Glass | Bottle |
|---------------------------------|-------|--------|
| HOUSE CHARDONNAY CA             | 7     | 26     |
| AVA GRACE PINOT GRIGIO CA       | 9     | 34     |
| MATUA SAUVIGNON BLANC NZL       | 9     | 34     |
| SONOMA CUTRER CHARDONNAY CA     | 12    | 46     |
| <sup>GF</sup> TALON VIOGNIER CO | 9     | 34     |

### SPARKLING + ROSÉ

|                                    | Glass | Bottle |
|------------------------------------|-------|--------|
| LUNETTA PROSECCO (Split 187ml) ITA | -     | 10     |
| STANFORD BRUT CA                   | 7     | 26     |
| ARTE LATINO CAVA BRUT ESP          | 7     | 26     |
| SANTA JULIA BRUT ROSÉ ITA          | 10    | 38     |
| SANTA MARINA PROSECCO ITA          | 9     | 34     |

### RED

|   | Glass | Bottle |
|---|-------|--------|
| HOUSE CABERNET SAUVIGNON CA               | 7     | 26     |
| ANGELINE PINOT NOIR CA                    | 8     | 30     |
| WILLIAM HILL MERLOT CA                    | 12    | 46     |
| NATURA MALBEC (organic) CHL               | 9     | 34     |
| CLINE CABERNET SAUVIGNON CA               | 14    | 54     |
| <sup>GF</sup> TALON WINGSPAN RED BLEND CO | 9     | 34     |