

APPETIZERS

SMOKED WINGS

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

SPINACH ARTICHOKE DIP

seasonal vegetables, tortilla chips / 13

ALE HOUSE NACHOS 

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 

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 

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, green 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

THE MED

beef patty, fresh mozerella, fried artichoke hearts, tomato agrodolce, arugula, calabrian chile aioli, brioche bun / 17

TROIS BIEN 

3 tomatoes - 3 cheeses - cornmeal fried green tomato, tomato agrodolce, oven roasted cherry tomatoes, fresh mozerella, provolone, brie, pickled red onion, arugula, sourdough, calabrian aioli / 16

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, red wine 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

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

SUMMER SALAD 

mixed greens, watermelon, cherry tomato, orzo, cotija, pickled fresnos, red wine vinaigrette / 13
add salmon* / 9 chicken / 6

BLACK & BLEU COBB 

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 

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

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 

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

GRILLED PORK CHOP*

garlic and smoked paprika rubbed chop, fingerling potatoes, fennel, olives, brown butter, sherry, lemon, pickled red onion / 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 / 4

BAKED POTATO / 4


COLESLAW / 3

COTTAGE CHEESE / 3

SEASONAL VEGETABLES / 4

SWEETS

ALE HOUSE BROWNIE


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


STRAWBERRY POUNDCAKE

macerated strawberries, mint, white balsamic, fresh whipped cream / 8

CHEF'S CHOICE CAKE / 8 

CHEF'S CHOICE CHEESECAKE / 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 ^{GF}

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 ^{GF}

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 GRIMACE

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

RANCH WATER IN PARADISE

blanco tequila, high noon watermelon seltzer, fresh lime
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

TEMPLE OF RUM

rum, passionfruit, luxardo, campari, fresh lime, pineapple / 14

THE ELDERWAND

vodka, elderflower, fresh lemon, rosemary / 13

POKER FACE

limoncello, gambino sparkling brut, berries / 11

SOME GOOD KARMA

gin, raspberry, fresh lemon, aquafaba / 13

ESPRESSO MARTINI

vodka, espresso liqueur, simple syrup / 13

COOL AS A CUCUMBER

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

REBEL SMASH

bourbon, fresh lemon, blackberry syrup / 10

HOPPED UP OLD FASHIONED

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

POWER UP SPICY PINA

blanco tequila, pineapple, agave, fresh lime, firewater,
fresno chilies, tajin rim / 10

THE REAL DILL BLOODY

vodka, the real dill bloody mix / 9

PEACHY KEEN

bourbon, strega, peach iced tea, mint, fresh lemon,
simple syrup / 11

JABBA JUICE

vodka, elderflower, passionfruit, fresh lemon, mint,
simple syrup / 10

WINE

WHITE

	Glass	Bottle
HOUSE CHARDONNAY CA	7	26
AVA GRACE PINOT GRIGIO CA	9	34
ERATH PINOT GRIS CA	11	44
MATUA SAUVIGNON BLANC NZL	9	34
SONOMA CUTRER CHARDONNAY CA	14	56

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

SPARKLING + ROSÉ

	Glass	Bottle
LUNETTA PROSECCO (Split 187ml) ITA	-	10
GAMBINO SPARKING BRUT ITA	7	26
SANTA JULIA BRUT ROSÉ ITA	10	38
MIONETTO PROSECCO ITA	9	36
FABRE EN PROVENCE STILL ROSÉ FR	11	44

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.