



STARTERS

SOUP OF THE DAY

Cup \$10 | Bowl \$14

CHEESE QUESADILLA \$16.00

Shredded Cheddar Jack Cheese Melted in a Flour Tortilla,
Served with Pico de Gallo, Guacamole & Sour Cream
*Add Chicken or Carnitas \$6 *Steak \$8*

HOT WINGS \$18.50

Six Wings Tossed in Your Favorite Sauce
Sauces: Buffalo, BBQ, Mango Habanero or Caribbean Jerk

HUMMUS PLATE \$15.50

Hummus Served with Seasonal Vegetables & Warm Flatbread

LOADED NACHO \$20.00

Tortilla Chips, Queso Sauce, Shredded Cheese, Black Beans,
Pico De Gallo, Jalapenos, Guacamole & Sour Cream
*Add Chicken or Carnitas \$6 *Steak \$8*

SALADS

*Add Chicken \$6 | Add *Steak, *Salmon or Shrimp \$8*

CAESAR SALAD \$16.00

Crisp Romaine, Parmesan & Crisp Croutons Tossed in
Housemade Caesar Dressing

HOUSE SALAD \$13.50

Mixed Lettuce, Tomatoes, Cucumbers, Red Onion
& Crisp Croutons

POWER BOWL \$16.50

Baby Kale, Miso Vinaigrette, Edamame, Pepitas, Quinoa,
Roasted Carrots & Broccoli and Sriracha Aioli

SANDWICHES

Served with Choice of Side

MILE HIGH \$22.00

Grilled Chicken, Crisp Bacon, Thin-Sliced Ham, Avocado &
Mixed Greens with our Champagne Vinaigrette

THE GREEN HOUSE \$19.50

Roasted Mushrooms, Goat Cheese, Zucchini
Squash & Pesto

PULLED PORK \$19.00

Smoky Pulled Pork, Coleslaw & BBQ Sauce

WESTERN SLOPE \$19.50

All-Natural Grilled Chicken, Sliced Apples, Brie Cheese with
Lettuce & Strawberry Dijon Preserve

SPECIALS

SHRIMP & GRITS \$27

Creamy Cheddar Grits Topped with Shrimp Skewers, Bacon
Confit & Chipotle Honey

BURGERS

Served with Choice of Side

*ALL-AMERICAN BURGER \$21.50

Lettuce, Tomato & Red Onion

*PUB BURGER \$23.50

Stout Braised Onions, Crisp Bacon & Swiss Cheese
with our Pub Sauce

*FIRE BURGER \$22.00

Queso, Roasted Green Chiles and Chipotle Aioli

*TRUFFLE BURGER \$22.00

Roasted Mushrooms, Brie Cheese, Organic Greens
& Truffle Aioli

ENTREES

*ELK MEDALLIONS \$55.00

Seared & Served with Balsamic Vinegar of Housemade Glaze
& Wild Rice

*RIBEYE 12 OZ \$50.00

Well-Marbled & Full of Flavor 12oz. Cut of USDA Choice
Buckhead Beef, with Yukon Gold Mashed potatoes

*8OZ. HAND CUT TENDERLOIN \$60.00

Lean & Tender 8oz. Cut of USDA Choice Buckhead Beef,
Served with Yukon Gold Mashed Potatoes

TROUT ALMONDINE \$33.00

Pan-Seared Rocky Mountain Trout. Served with a Creamy
Almondine Sauce & Seasonal Vegetables

SIDES

STANDARD SIDES

Seasoned French Fries, Sweet Potato Tots, Mashed Potatoes,
Seasonal Vegetables

UPGRADED SIDES +3

Cup of soup, Side salad, Loaded Mashed Potatoes, Side of Fruit

DESSERTS

CHEESECAKE \$14.00

New York Style Cheesecake, Fresh Berries

MOLTEN LAVA CAKE \$11.50

Chocolate Cake with a Molten Chocolate Center, Topped with
Vanilla Ice Cream

LEMON CREAM CAKE \$11.50

Creamy Lemon Cake Served with a Raspberry Compote

* These items may be served raw or undercooked.

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

WHITE WINE

BRANCOTT ESTATE PINOT GRIGIO

New Zealand 10 | 14 | 40

BOOMTOWN PINOT GRIS

Washington 10 | 14 | 40

TRINITY OAKS CHARDONNAY

California 9 | 13 | 36

MER SOLEIL RESERVE CHARDONNAY

California 12 | 17 | 48

CONUNDRUM WHITE WINE BLEND

California 11 | 15 | 44

CLOUDY BAY SAUVIGNON BLANC

New Zealand 15 | 21 | 60

MURPHY GOLD SAUVIGNON BLANC

California 11 | 15 | 44

TWO RIVERS RIESLING

Colorado 10 | 14 | 40

RED WINE

CHLOE MERLOT

California 10 | 14 | 40

LA FOLLETTE PINOT NOIR

California 13 | 18 | 52

ONE HOPE PINOT NOIR

California 10 | 14 | 40

TWO RIVERS SYRAH

Colorado 10 | 14 | 40

TRIBUTE CABERNET SAUVIGNON

California 9 | 13 | 36

BENZIGER CABERNET SAUVIGNON

California 15 | 21 | 60

COLORES DEL SOL MALBEC

Argentina 9 | 13 | 36

SPARKLING

GAMBINO PROSECCO

Italy 10

SEGURA VIUDAS CAVA BRUT ROSE

Spain 10

DRAFT BEER

BUD LIGHT \$8

4.2% | 6 IBU | Anheuser-Busch

COORS LIGHT \$8

4.2% | 10 IBU | Molson Coors

ODELL IPA \$9

7.0% | 60 IBU | Odell

GLIDER CIDER \$9

6.5% | 0 IBU | CO Cider Co.

CRAFT LAGER \$9

4.8% | 15 IBU | Upslope

DOUBLE DUNKEL \$10

7.5% | 35 IBU | Wibby

VENGA! MEXICAN LAGER \$9

4.9% | 0 IBU | Cerveceria

SIPPIN' PRETTY \$9

4.5% | 0 IBU | Odell

FACE DOWN BROWN \$10

5.7% | 37 IBU | Telluride

GRAHAM CRACKER \$9

5.5% | 25 IBU | Denver Beer CO

WHITE RASCAL \$9

5.6% | 0 IBU | Avery

DALE'S PALE ALE \$9

6.5% | 65 IBU | Oskar Blues

SAWTOOTH AMBER \$9

5.3% | 27 IBU | Left Hand

MILK STOUT \$10

7.5% | 35 IBU | Left Hand

MAMA'S LITTLE YELLA PILSNER \$10

4.7% | 33 IBU | Oskar Blues

INCREDIBLE PEDAL \$9

7.0% | 60 IBU | Denver Beer CO

EASY STREET WHEAT \$9

4.6% | 0 IBU | Odell

90 SHILLING \$9

5.3% | 27 IBU | Odell

THE HAZY IPA \$9

6.5% | 35 IBU | Ska

BEER FLIGHT \$13

Your choice of Four 4.5oz. Drafts

BOTTLES & CANS

CHILLAX PINEAPPLE \$9

4.5% | 10 IBU | Bootstrap

SPIKED SNOWMELT SELTZER \$9

5.0% | 0 IBU | Upslope

PRINCESS YUM YUM \$9

4.8% | 0 IBU | Denver Beer CO

VANILLA PORTER \$9

5.4% | 16 IBU | Breckenridge

AVALANCHE ALE \$9

5.0% | 19 IBU | Breckenridge

ANGRY ORCHARD \$9

5.0% | 10 IBU | Angry Orchard

MICHELOB ULTRA \$8

4.2% | 10 IBU | Anheuser-Busch

MILLER LITE \$8

4.2% | 10 IBU | Miller

MODELO ESPECIAL \$9

4.4% | 66 IBU | Grupo Modelo

MODELO NEGRA \$9

5.4% | 0 IBU | Grupo Modelo

TRUE BLONDE ALE \$9

5.3% | 22 IBU | Ska

LEFT HAND IPA \$9

6.6% | 70 IBU | Left Hand

BUDWEISER \$8

5.0% | 12 IBU | Anheuser-Busch

COORS BANQUET \$8

5.0% | 15 IBU | Molson Coors

CORONA EXTRA \$9

4.6% | 19 IBU | Grupo Modelo

MYRCENARY DOUBLE IPA \$10

9.3% | 70 IBU | Odell

FAT TIRE \$9

5.2% | 22 IBU | New Belgium

BREAKFAST

Served from 6am to 10am

BISCUITS AND GRAVY \$17.50

Buttermilk Biscuit Topped with Country Gravy Served with Breakfast Potatoes and Your Choice of Applewood-Smoked Bacon or Sausage

*BREAKFAST BURRITO \$18.00

Large Flour Tortilla Filled with Scrambled Eggs, Chorizo, Seasoned Homefries, & Cheese

*EGG BREAKFAST \$17.50

Two Extra Large Eggs Cooked To Order. Served with Seasoned Homefries, & Either Your Choice of Applewood-Smoked Bacon or Maple Sausage Links

FRENCH TOAST \$18.00

Three Thick Slices of Brioche Hand-Dipped in a Vanilla Cinnamon Custard Batter. Served with Your Choice of Applewood-Smoked Bacon or Maple Sausage Links

*STEAK AND EGGS \$32.00

Grilled Ribeye Cooked To Temperature.
Served Over a Bed of Seasoned Homefries & Two Eggs

PANCAKE BREAKFAST \$16.50

3 Fluffy Buttermilk Pancakes, Syrup.
Served Your Choice of Applewood-Smoked Bacon or Maple Sausage Links

SIDES

*Egg \$3.00
English Muffin \$4.50
Toast \$4.50
Sausage \$6.00

Bacon \$6.00
Pancakes \$8.50
Seasoned HomeFries \$4.00
Muffin of the Day \$5.25



Timberline

STEAKS & GRILLE

