

647 MAIN ST, CARBONDALE, CO
81623
(970) 704-1216



SNACKS

NACHOS 12

Cheddar, pickled jalepenos, red peppers, carmelized onions,
choice of chicken, or veggie (kale & mushrooms), steak (+2)

AVOCADO HUMMUS 8

Served with veggies and flatbread

COLORADO PLOUGHMANS
LUNCH 14

Aged local Il Porcellino salumi, local cheeses, apple slices, Louis Swiss
baguette, Batch jam, beer mustard

ELOTE STYLE SHISHITO

PEPPERS 9

Blistered shishito peppers, creamy elote sauce, cotija cheese, paprika

HOT WINGS OR TOFU BITES 8

1/2 dozen wings tossed in house-made On a Whim IPA hot sauce, or
BBQ sauce, drizzled with ranch, on top of house-made coleslaw

PRETZELS&BEER CHEESE 8

3 large pretzels, served with house-made beer cheese

SMASH CHICKEN TACOS 8

3 corn tortilla tacos, cotija, house-made coleslaw, salsa

BLASTED BROCCOLI 8

Oven roasted broccoli, garlic, parmesan. Add egg (+1)

MAC DADDY 8

Ask about our daily MAC DADDY, make it plain, or make it veggie
(mushrooms, tomatoes, kale)

HANDCUT FRIES 5

MUSHROOM, PARMESAN & HERB
FRIES 7

BOWLS

GRAINS & THINGS 12

Kale, chick pea succatash, farro, fried avocado, avocado vinaigrette,
served warm

BUDDHA BOWL 12

Oven roasted broccoli, kale, cucumber, green apple slices, sesame
seeds, miso vinaigrette

THAT NEW BOWL 11

Apples, bleu cheese, sunflower seeds, arugula,
balsamic vinaigrette

STEAK, BACON & BLEU* 14

Steak, bacon, bleu cheese, seasonal greens, cherry tomatoes, red onion,
balsamic vinaigrette

ADD ONS: grilled chicken* (+4), fried chicken* (+5), impossi-
ble burger(+4), fried tofu(+4), ahi tuna* (+6), steak* (+6), chick pea
succatash(+2)

*These items are served cooked to order. Consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne

BETWEEN THE
BREAD

SERVED WITH HANDCUT FRIES, COLE SLAW,
OR A SIDE SALAD(+3)
GLUTEN FREE BREAD AVAILABLE(+1.50)

THE BREWBEN 14

Stout braised corned beef, sauerkraut, house-made 1000 island, swiss, on
marble rye

VEGGIE BREWBEN 13

Pastramied mushrooms, sauerkraut, house-made 1000 island, swiss, on
marble rye

BREWERS BURGER* 14
(SUB IMPOSSIBLE BURGER +1)

Local Nieslanik Ranch ground beef, cooked medium, white cheddar,
house-made fry sauce, LTOP, on a toasted bun
ADD ONS(+1 EACH) cheddar, swiss, bleu cheese, chevre, patramied
mushrooms, bacon, stout carmelized onions,farm fresh egg over easy,
avocado(+1.50)

FRIED CHICKEN BAHN MI 15
OR TOFU 14

Fried chicken breast,pickled veggies, hoisin, house-made Sriracha aoili,
cilantro, on Soft Louis Swiss French Bread

PATTY MELT* 14

Local Nieslanik Farms ground beef, swiss, house-made 1000 island, stout
carmelized onions, marble rye

VEGGIE SUB 13

Hummus, avocado spread, balsamic reduction, arugula, mushroom,sliced
tomato, swiss cheese

AHI SANDWHICH* 15

Pan seared ahi tuna cooked rare, avocado, miso dressed arugula, red onion,
cucumber, on flatbread

PLATES

FISH & CHIPS 13

Beer battered cod, hand cut fries, house-made coleslaw, house-made
tartar sauce

FRIED CHICKEN ON MASHED
POTATOES 15 (OR STEAK* +3)

Boneless crispy chicken breast, mashed potatoes and gravy
ADD ONS: fried egg(+1)

IMPOSSIBLE STREET DUMPLINGS 15

Impossible vegan burger seasoned with ginger, garlic, and red onion,
purple cabbage asian slaw, house-made Sriracha aoili, balsamic
dressed side salad

SHEPERDS PIE 15

Colorado local lamb, peas, carrots, mashed potatoes, white cheddar,
served with a balsamic dressed side salad

SWEETS

ICE CREAM 5

Vanilla

ROOTBEER FLOAT 5

CBW BEER FLOAT 6

Ask your server about our dessert special!

COCKTAILS

TEQUILA

- JALEPEN0 PINEAPPLE MARGARITA 10 House infused pineapple jalepeno tequila, Triple Sec, lime juice, sour mix
- KICKIN’ MULE 9 House infused pineapple jalepeno tequila, Pickett’s All Natural Ginger Beer, Lime juice
- THE JALISCO 11 Milagro reposado, luxardo, mezcal, sweet vermouthe, orange bitters
- SKINNY BITCH 8 House tequila, lime, juice, pomegranete juice, agave nectar, Triple Sec

BOURBON

- APPLE BOURBON SMASH 9 Four Roses Bourbon, bourbon apple compote, cardamon bitters, sage simple syrup, served with a BFIC
- BOURBON APPLE MULE 9 Bourbon, Pickett’s All Natural Ginger Beer, bourbon apple compote, lime juice
- GETTIN’ FIGGY WITH IT 10 Buffalo Trace Bourbon, fig syrup, honey simple syrup, lemon, egg white
- CHOCOLE REVOLVER 11 Hudson Baby Bourbon, Aztec chocolate bitters, mole bitters, Luxardo cherry syrup
- SMOKED SHOW 11 Tin cup whiskey, house made brandied cherries, orange bitters, liquod smoke, served with a BFIC

VODKA&GIN

- SOUR DIESEL 10 Ransom Dry Gin, St. Germain, lavendar simple syrup, lime juice, orage flower water, egg white
- LOADED BLOODY MARY 10 House vodka, house made bloody mary mix, with all the fixings (bacon included)
- VICTORIAN 10 Cap Rock Gin, grapefruit juice, pomegranete juice, lemon juice, lavendar simple syrup, cranberry bitters

RUM&OTHERS

- BUBBLES-LICIOUS 9 Rose bubbles, St. Germain, cranberry bitters, orange bitters
- TIPSY CHAI 9 Chai tea, Meukow Cognac, Triple Sec, cardamon bitters. fresh grated nutmeg

WINE SELECTION

BUBBLES

- Miquel Pons Brut Cava 7/28
- Machio Rose 9/36

WHITE

- Le Jade chardonay 9/36
- new Orachard sauingnon blanc 9/36
- J pinot gris 10/40

RED

- Mas Petit Cabernet 9/36
- Cholila Ranch Malbec 9/36
- Lapis Luna Cabernet 9/36
- Hangtime Pinot Noir 10/40

HOUSE RED, WHITE, ROSE (ask your server about our selection)

7/28

HAPPY HOUR MENU

4PM-6PM EVERYDAY

- \$1 Off CBW Beers, House Wines, and Wells
- \$2 Off Housemade Cocktails

SPECIALLY PRICED HAPPY HOUR SNACKS

- Nachos \$10
- Steak (+2), chicken, or veggie
- Hot Wings (or Tofu Bites) \$7
- Avocado Hummus \$6
- Elote Style Shishito Peppers \$7
- Pretzels & Beer Cheese \$6
- Smash Chicken Tacos \$6
- Mac Daddy \$6