ASPEN CO. EST. 2008

HIGHLANDS ALEHOUSE

STARTERS

WINGS | $12 (5) / $21 (10)
CAULIFLOWER WINGS | $17
all-natural wings, choice of one sauce below + ranch or bc
buffalo • garlic parmesan • spicy garlic-lime
BBQ • sesame-ginger • thai sweet chili • Carolina BBQ

HOMEMADE MOZZ 'STICKS' | $16
house-breaded cheese curds w/ spicy marinara

CLASSIC FRIES | $9
hand-cut Idaho potatoes w/ sea salt

TRUFFLE FRIES | $17
parmesan, parsley, truffle aioli dipping sauce

CHIPS + GUACAMOLE | $14
homemade corn tortilla chips, fire-roasted salsa, fresh guacamole

CHICKEN TENDERS | $20
VEGAN TENDERS +$2
crispy battered all-natural chicken
w/ hand-cut fries & choice of dipping sauce

ALPINE BOARD | $34
two all-natural Colorado sausages, german-style cheese dip, dried fruit, house mustard sauce, pepper relish, cornichons, pretzel bites

SANDWICHES

includes hand-cut fries (sub truffle fries +$5)
sub side salad +$2 • GF bread +$2

HIGHLANDS PHILLY | $26
shaved ribeye, cooper sharp american, grilled onion & pepper, hoagie roll
+1 mushroom • banana peppers • lettuce/tomato

CRISPY CHICKEN | $25
slaw, tomato, pickle, chipotle aioli, brioche bun

ITALIAN-STYLE PANINI

served on freshly baked ciabatta-style bread
includes homemade potato chips
sub side salad +$2 • GF bread +$2

THE ITALIAN | $26
prosciutto cotto, sopressata, fresh mozzarella, roasted pepper-sundried tomato pesto, dressed shreded lettuce, banana pepper
optional: tomato, red onion

TUSCAN CHICKEN | $26
all-natural chicken, fresh mozzarella, sweet cherry peppers, pesto aioli, arugula, balsamic reduction

SALADS & BOWLS

chicken $8.5 • wild shrimp $8.5 • organic tofu $6

LITTLE GEM CAESAR | $16
shaved parmesan, cherry tomato, parmesan crisp, house croutons • Spanish white anchovy +3

KALE SALAD | $16
quinoa, almonds, golden raisins, carrots, pickled red onion, parmesan, champagne vinaigrette

BURRATA SALAD | $18
arugula, heirloom tomato bruschetta, pancetta crisp, balsamic reduction, housemade bread

SUMMER HARVEST SALAD | $17
local mixed greens, strawberries, goat cheese, candied walnuts, pickled red onion, champagne vinaigrette

SOUTHWEST SALAD | $18
gem lettuce, avocado, pico, black beans, red pepper, asadero cheese, tortilla strips, choice of: cilantro-lime, chipotle vinaigrette, creamy chipotle

ASIAN BOWL | $19
organic jasmine rice, market vegetables, wonton crisps, ginger-soy sauce *GF by request*

BAJA BOWL | $19
cilantro lime rice, corn, guacamole, pico, black beans, grilled peppers & onions, asadero cheese, tortilla strips, chipotle crema

BURGER

all-natural Colorado black angus lettuce, tomato, onion, pickle, special sauce
choice of cheese: cooper sharp american or vermont white cheddar | **$26**

ADD ONS:
+1 sauteed mushrooms • caramelized onions
pickled jalapeño • pickled onion

+2 avocado • bacon • fried organic egg

{ We source organic and local ingredients whenever possible. Everything is scratch made, fresh, in-house with love. }

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HIGHLANDS ALEHOUSE

HAND-TOSSED PIZZA

Our dough and sauce are made in-house daily

10″* $21 | 14″ $31 | 18″ $40 | GF 10″ $24

STEEP N' DEEP SUPREME
housemade sausage, pepperoni, red onion, cremini mushroom, bell pepper

WHIP'S WHITE
mozz, burrata, parmesan, garlic, basil, oregano

BOXCAR BBQ
Miguel's BBQ base, all-natural chicken, red onion, jalapeno, cilantro, smoked bacon

CARBONARA
carbonara base, smoked bacon, organic cracked egg, mozzarella, parmesan, fresh basil, parsley

POWDERBOWL PESTO
house pesto base, buffalo mozzarella, spinach, sundried tomato

BE-ONE BURRATA
pepperoni, burrata, fresh basil, jalapeno

MOMENT OF MEAT
housemade sausage, pepperoni, smoked bacon, proscuitto cotto

VEGETABLE TEMERITY
marinated artichoke hearts, spinach, fire-roasted peppers, mushrooms, house-made sundried tomato

MARGHERITA
fresh tomato, buffalo mozzarella, fresh basil

VODKA ROSSA
vodka sauce, calabrian chile, proscuitto cotto, buffalo mozz, fresh basil, parmesan

PIZZA OF THE DAY

BUILD YOUR OWN

10″* $18	14″ $25	18″ $34	GF 10″ $21
toppings +$1	toppings +$2	toppings +$3	toppings +$1

VEGGIES
artichoke heart
arugula
banana pepper
fresh basil
black olive
roasted garlic
green pepper

*limited quantities

jalapeño
cremini mushroom
caremelized onion
red onion
roasted red pepper
spinach
fresh tomato
sundried tomato

PROTEIN
all-natural chicken
italian sausage
pepperoni
smoked bacon
prosciutto di parma
prosciutto cotto/ham
white anchovy

CHEESE
fresh mozzarella
burrata
goat cheese

vegan mozzarella
10″ $2 | 14″ $4 | 18″ $6

DESSERTS

FRIED OREOS $12
served with all-natural vanilla bean ice cream

WARM BROWNIE SUNDAE $15
gummy bears, sprinkles, whipped cream, candied walnuts, strawberry & chocolate sauce, vanilla bean ice cream

ASSORTED FRESH COOKIES

ASSORTED ICE CREAM

NA BEVERAGES

Mexican Coke
Mexican Fanta
Saratoga Sparkling (sml/lg)
Saratoga Still (lg)
Spring Water
Vitamin Water Assorted Flavors
Spindrift Assorted Flavors
GHOST® Energy Assorted Flavors
Hot Tea
Chai Latte
Hot Cocoa

If you have any dietary requirements or food allergies, please let a staff member know and we will do our best to accommodate your needs.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We reserve the right to add an 18% gratuity to any check* *All checks have a 3% service charge for the kitchen. It may removed by request