

HAND-TOSSED PIZZA

Our dough and sauce are made in-house daily

SPECIALTY

10" \$19 | 14" \$27 | 18" \$35 | GF 10" \$24

STEEP N' DEEP SUPREME

Polodori sausage, pepperoni, red onion, mushroom, bell pepper

CHICKEN ALFREDO

alfredo sauce base, all-natural chicken, smoked bacon, spinach, tomato, parmesan

WHIP'S WHITE

garlic oil base, buffalo mozzarella, fresh basil, oregano, fresh tomato

BOXCAR BBQ

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

THE CARBONARA

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

THE TRUFFLE

black truffle base, prosciutto di parma, buffalo mozz, shredded mozz, arugula, shaved parmesan, truffle oil drizzle

10" +\$9 | **14"** +\$15 | **18"** +\$22 **GF 10"** +\$9

POWDERBOWL PESTO

house pesto base, buffalo mozzarella, spinach, marinated sundried tomato

MOMENT OF MEAT

Polodori sausage, pepperoni, smoked bacon, jamon

VEGETABLE TEMERITY

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

MARGHERITA

fresh tomato, buffalo mozzarella, fresh basil

VODKA ROSSA

Miguel's pink vodka sauce, calabrian chile, jamón, buffalo mozz, mozz, fresh basil, grated parmesan

BUILD YOUR OWN —

10" \$15

toppings +\$1

14" \$23

toppings +\$1.75

18" \$29

toppings +\$2.5

GF 10" \$19

toppings +\$1

VEGGIES

artichoke heart carnitas arugula chicken banana pepper italian sausage fresh basil pepperoni black olive smoked bacon caramelized onion fresh tomato prosciutto green pepper white anchovy

jalapeño mushroom

red onion roasted garlic roasted red pepper

spinach sundried tomato

CHEESE TOPPINGS

MEATS

buffalo mozzarella gorgonzola goat cheese

VEGAN MOZZARELLA

10" \$2 | 14" \$4 | 18" \$6

BURGERS

Includes hand-cut fries (sub truffle fries +\$5) sub side salad +\$2 • gluten-free bread +\$2

cheese options: white american, cheddar, swiss, provolone, pepper jack

COLORADO BLACK ANGUS \$23

all-natural Colorado steak blend lettuce, tomato, onion, pickle, special sauce, choice of cheese

HOUSE MADE VEGGIE BURGER \$23

fresh homemade veggie patty, never deep-fried, always healthy served with lettuce, tomato, onion, pickle, choice of cheese

> 🕣 sauteed mushrooms 🏻 caramelized onion pickled jalapeño • pickled onion

> > •2 avocado • bacon • fried egg

DESSERTS

FRIED OREOS \$12 | WARM BROWNIE SUNDAE \$15

served with all-natural vanilla ice cream



STARTERS

WINGS | \$12 (5) / \$20 (10)

CAULIFLOWER WINGS | \$16

all-natural wings, choice of 1 sauce below + ranch or bc buffalo • garlic parmesan • spicy garlic-lime BBQ • sesame-ginger • thai sweet chili • honey mustard

CHICKEN TENDERS | \$18

VEGAN TENDERS +\$3

house-made with all-natural chicken. served with hand-cut fries & ranch Add choice of wing sauce on the side or tossed +\$1

HOMEMADE MOZZ 'STICKS' \$15

Italian-style house-breaded Wisconsin curds served with spicy marinara

ALPINE BOARD \$29

assortment of all-natural Colorado sausages, brie, blueberry-balsamic jam, mustard, pepper relish, pickles, homemade pretzel bread

ALEHOUSE NACHOS | \$22

corn tortilla chips, pico, guacamole, crema, jalapeño, refried beans, queso carnitas +\$5 | chicken +\$6 | birria +\$7

FRIES

CLASSIC \$9

hand-cut fries w/ sea salt.

TRUFFLE \$16

parmesan, parsley, truffle oil. Served with garlic-aioli dipping sauce.

POUTINE \$15

house rosemary-mushroom gravy, cheese curds birria +7 | portobello +5

BACON CHEDDAR \$16

all-natural bacon, cheddar, scallions, drizzled with crema w/ chipotle aoili on the side

SANDWICHES

Includes hand-cut fries (sub truffle fries +\$5) sub side salad +\$2 • gluten-free bread +\$2

HIGHLANDS PHILLY | \$22

house-roasted ribeye, cheese, grilled bell pepper, onion served on fresh baked hoagie roll

TURKEY CLUB \$23

roasted turkey, lettuce, tomato, all-naural smoked bacon, avocado, garlic aioli on fresh baked sourdough

REUBEN \$26

7-day house brine corned beef, sauerkraut, swiss, homemade thousand island on marbled rye

TURKEY REUBEN | \$23

roasted turkey breast, sauerkraut, swiss, homemade thousand island on marbled rye

CRISPY CHICKEN | \$23

iceberg slaw, tomato, pickle, chipotle aioli

GRILLED CHEESE + TOMATO SOUP \$17

three cheeses on thick-sliced filone bread *does not come with fries*

ADD ONS:

smoked bacon +3 | tomato +1 avocado +2 | pickled jalapeño +1 smoked ham +3 | fries +4 | egg +2

SALADS & BOWLS

All-natural Chicken +\$7 • Skuna Bay Salmon +\$13 Marinated Portobello +\$6 • Organic Tofu +\$6

LITTLE GEM CAESAR | \$16

shaved parm, parmesan crisp, cherry tomato, sourdough croutons, crispy bacon • white anchovy +5

WINTER KALE | \$16

quinoa, almonds, dried cranberries, carrots, pickled red onion, parmesan, champagne vinaigrette

BURRATA \$18

arugula, heirloom tomato bruschetta, pancetta crisp, balsamic reduction, housemade bread

HOUSE | \$14

mixed greens, cherry tomato, carrot, sourdough croutons. + choice of: house vinaigrette, ranch, blue cheese

MONTERREY | \$16

romaine, avocado, black beans, tomato, red pepper, corn, asadero cheese, chili-dusted tortilla strips + choice of: cilantro-lime, chipotle vinaigrette, creamy chipotle



VEGGIE RICE BOWL \$18

organic jasmine rice, market vegetables, ginger-soy sauce (GF by request)

MAC & CHEESE | \$16

pickled jalapeño +1 | carnitas +3 | chicken +3 birria +3 | tomato +2 | bacon +3 | broccoli +2 marinated portobello +2

BUFFALO CHILI

cheddar, sour cream, scallions and cornbread \$15 bowl

ROASTED TOMATO SOUP

California San Marzano's with mascarpone \$14 bowl

SOUP(S) OF THE DAY

chef's daily inspiration(s)

\$mp bowl

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

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*

Winter 2023/24 Sample Menu