

Innkeeper's Appetizers

MALTED POTATO WEDGES

Malt Vinegar, Garlic Herb Butter, Malt Aioli 10

COLOSSAL PRETZEL TWIST

Pepper Jack Fondue 12

BEER BATTERED AVOCADO

Blistered Shishitos, Teriyaki, Wasabi Lime Mayonnaise 14

SMOTHERED POTATO WEDGES

Smoked Chicken, Colorado Cheddar

Smoked Chorizo, Applewood Smoked Bacon

Chicken Gravy 14

BEER STEAMED MUSSELS*

Smoked Chorizo, Garlic Herb Butter, Herb Crostini

Smoked Paprika Mayonnaise 16

FRIED PICKLES

Buttermilk Ranch Dressing 10

Soup and Salad

FRENCH ONION SOUP

Gruyere Cheese, Country Bread 10

CHEDDAR ALE SOUP

Tillamook Cheddar, Bristol Beehive Beer, Rye Croutons

Cup 6 Bowl 8

WEDGE SALAD (GF, CN)

Candied Bacon, Spiced Pecans, Heirloom Tomatoes

Blue Cheese Crumble 12

OVEN ROASTED TOMATO AND FETA QUICHE

Spinach Salad, Pickled Red Onion

Toasted Pistachio, Olive Vinaigrette 15

Daily Features

MONDAY

CHICKEN TIKKA MASALA

Basmati Rice, Raita, House Pickles

Masala Sauce, Cilantro 20

TUESDAY

CAJUN CRAB CAKES

Red Beans and Dirty Rice, Bacon and Corn Succotash

Old Bay and Citrus Aioli 24

WEDNESDAY

PULLED PORK BBQ SANDWICH

Shaved Onion, Bread and Butter Pickles

French Fries, House Brioche Bun 16

THURSDAY

BEEF SHORT RIB POT PIE

Sweet Potatoes, Bacon, Caramelized Onions

Mushrooms, Drop Biscuits (allow 15 minutes) 22

FRIDAY

CRISPY BAJA FISH TACOS

Chipotle Remoulade, Southwest Slaw

Avocado, Cilantro, Pico de Gallo, Corn Tortillas 17

SATURDAY

BANGERS & MASH

Buttered Yukon Potatoes, Onion Gravy 17

SUNDAY

CHICKEN AND BISCUITS

Smoked Chicken Stew, Carrots, Peas, & Pearl Onions

Drop Biscuits (allow 15 minutes) 16

Gastropub Classics

FISH & CHIPS

Beer Battered Cod, Southwest Slaw, Tartar Sauce 17

THE GOLDEN BEE BURGER*

8oz House Blend Beef, Herbed Goat Cheese, Tomato Jam, Candied Bacon, Arugula

Pickled Red Onion, French Fries 16

HOUSE SMOKED BBQ PORK SPARE RIBS

Half or Full Rack, Southwest Cole Slaw, Potato Salad, Green Chili Cornbread, House BBQ Sauce 19/27

BROADMOOR FARMS BUDDHA BOWL (GF, DF, V)

Seared Tofu, Brown Rice, Chickpeas, Lentils, Quinoa, Mushrooms, Edamame, Sweet Potato

Steamed Cabbage, Vegetables 17

BLACKENED REDFISH SANDWICH

Lettuce, Tomato, Cajun Tartar Sauce, Lemon, French Fries 17

CLASSIC REUBEN SANDWICH

Corned Beef, Sauerkraut, Gruyere Cheese, 1,000 Island, Marbled Rye, French Fries 18

SHEPHERD'S PIE

Colorado Lamb, Carrots, Onions, Mushrooms, Mashed Potato, Parmesan 18

CREOLE SHRIMP & GRITS

Black Pepper and Rosemary Sauce, Sourdough Bread Bowl 25

CHICKEN AND ANDOUILLE GUMBO

Carolina Gold Rice Pilaf, Garden Scallions 24

CREAMY MAC & CHEESE

Gruyere, Boursin, Crispy Pancetta, Smoked Ham 16

We strive to take great care to ensure that your meal meets the needs and requirements of your diet.

Please alert your server of any allergies.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service charge will be added to your total check.