

## Innkeeper's Appetizers

- MALTED POTATO WEDGES (VEG) 11**  
Malt Vinegar, Garlic Herb Butter, Malt Aioli
- COLOSSAL PRETZEL TWIST (VEG) 15**  
Pepper Jack Fondue
- BEER STEAMED MUSSELS 19**  
Smoked Chorizo, Garlic Herb Butter  
Herb Crostini , Smoked Paprika Mayonnaise
- BEER BATTERED FRIED SHRIMP 19**  
Blistered Shishitos, Teriyaki  
Wasabi Lime Aioli, Arugula
- HABANERO HOT WINGS (GF) 14**  
Hot Sauce Butter, Carrot, Celery  
Blue Cheese Dressing

## Soup and Salad

- FRENCH ONION SOUP 7/11**  
Gruyere Cheese, Country Bread Croutons
- CHEDDAR ALE SOUP 7/11**  
Tillamook Cheddar, Bristol Beehive Ale, Rye Croutons
- WEDGE SALAD (GF, CN) 13**  
Candied Bacon, Spiced Pecans, Heirloom Tomatoes  
Crumbled Blue Cheese and Dressing
- GOLDEN BEE CAESAR SALAD 14**  
Parmesan Reggiano, Garlic Croutons

*Add: Grilled Chicken 7*

*Add: Grilled Shrimp, Grilled Red Fish 15*

## Burgers and Sandwiches

All Burgers and Sandwiches include Fries and Chipotle Coleslaw

- GOLDEN BEE BURGER 19**  
8 oz. House Blend Beef, Applewood Smoked Bacon  
Gruyere, Lettuce, Tomato, Onion, Pickles
- PULLED PORK SANDWICH 17**  
Smoked Pork Shoulder, Jack Daniels BBQ  
Shaved Red Onion, Sweet Pickle
- BLACKENED REDFISH SANDWICH 21**  
Lettuce, Tomato, Onion, Pickles  
Creole Remoulade, Lemon
- BEYOND BURGER (VEG) 19**  
Herbed Chevre, Ginger Tomato Jam, Arugula
- CLASSIC REUBEN SANDWICH 19**  
Griddled Corned Beef, Sauerkraut, Gruyere  
Thousand Island Dressing, Marbled Rye
- COLORADO BISON BURGER 23**  
6 oz. Ground Colorado Bison, Pepper Jack Cheese  
Arugula, Roasted Tomatillo, Chimichurri  
Beer Battered Onions, Grain Mustard

## Gastropub Entrees and English Classics

- FISH & CHIPS 19**  
Beer Battered Cod, Chipotle Coleslaw, Dill Tartar Sauce
- BANGERS & MASH 19**  
Mashed Potato, Onion Jus, Roasted Carrots
- CREAMY CHICKEN POT PIE 19**  
Colorado Mushrooms, Peas, carrots, Pie Crust
- CHICKEN TIKKA MASALA (GF) 21**  
Chicken Curry, Basmati Rice, Pickled Onion, Raita, Cilantro
- BROADMOOR FARMS BUDDHA BOWL (GF, DF, V) 21**  
Broccoli, Carrots, Cabbage, Teriyaki Glazed Sweet Potatoes and Mushrooms, Brown Rice  
Quinoa, Lentils, Edamame, Grilled Tofu, Bean Sprouts
- CREOLE SHRIMP AND GRITS 26**  
Garlic, Black Pepper, Rosemary Sauce  
Lemon Scented Grits, Sourdough Bread Bowl

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.

Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

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