

## Innkeeper's Appetizers

- MALTED POTATO WEDGES (VEG)**  
Malt Vinegar, Garlic Herb Butter, Malt Aioli 10
- COLOSSAL PRETZEL TWIST (VEG)**  
Pepper Jack Fondue 13
- FRIED PICKLES (VEG)**  
Buttermilk Ranch Dressing 10
- BEER STEAMED MUSSELS**  
Smoked Chorizo, Garlic Herb Butter  
Herb Crostini, Smoked Paprika Mayonnaise 17
- CREOLE SHRIMP REMOULADE**  
Spicy Boiled Shrimp, Remoulade Sauce  
Heirloom Tomatoes, Frisee, Hard Boiled Egg  
Brioche Toast 18
- HABANERO HOT WINGS (GF)**  
Hot Sauce Butter, Carrot, Celery  
Blue Cheese Dressing 14

## Soup and Salad

- FRENCH ONION SOUP**  
Gruyere Cheese, Country Bread Croutons 6/10
- CHEDDAR ALE SOUP**  
Tillamook Cheddar, Bristol Beehive Ale, Rye Croutons 6/10
- CHICKEN AND ANDOUILLE GUMBO**  
Pulled Smoked Chicken, Andouille Sausage, Trinity Rice 14
- WEDGE SALAD (GF, CN)**  
Candied Bacon, Spiced Pecans, Heirloom Tomatoes  
Crumbled Blue Cheese and Dressing 12
- FARRO TABBOULEH SALAD (GF, VEG)**  
Farro, Feta Cheese, Roasted Tomato, Peppers, Onions  
Cucumber, Baby Kale, Honey Lavender Vinaigrette  
Toasted Pita Chips 14
- OVEN ROASTED TOMATO & FETA QUICHE (VEG, CN)**  
Spinach Salad, Pickled Red Onion  
Toasted Pistachio, Olive Vinaigrette 15

*Add: Grilled Chicken 6*

*Add: Grilled Shrimp, Grilled Red Fish 13*

## Burgers and Sandwiches

All Burgers and Sandwiches include Fries and Chipotle Coleslaw

- GOLDEN BEE BURGER**  
8 oz. House Blend Beef, Applewood Smoked Bacon  
Gruyere, Lettuce, Tomato, Onion, Pickles 16
- PULLED PORK SANDWICH**  
Smoked Pork Shoulder, Jack Daniels BBQ  
Shaved Red Onion, Sweet Pickle 16
- BLACKENED REDFISH SANDWICH**  
Lettuce, Tomato, Onion, Pickles  
Creole Remoulade, Lemon 18
- CLASSIC REUBEN SANDWICH**  
Griddled Corned Beef, Sauerkraut, Gruyere  
Thousand Island Dressing, Marbled Rye 18
- COLORADO BISON BURGER**  
6 oz. Ground Colorado Bison, Pepper Jack Cheese, Arugula  
Roasted Tomatillo, Chimichurri, Chipotle Tobacco Onions  
Grain Mustard 22

## Gastropub Entrees and English Classics

### FISH & CHIPS

Beer Battered Cod, Chipotle Coleslaw, Dill Tartar Sauce 17

### GREEN CHILE BRAISED SHORT RIB (GF)

Pueblo Green Chiles, Cotija Grits, Roasted Tomatillo Chimichurri 25

### CRISPY BAJA FISH TACOS

Sweet Chili Slaw, Cilantro Lime Cream, Avocado, Pico de Gallo, On Corn Tortillas 18

### CHICKEN TIKKA MASALA (GF)

Chicken Curry, Basmati Rice, Pickled Onion, Raita, Cilantro 20

### BROADMOOR FARMS BUDDHA BOWL (GF, DF, V)

Seared Tofu, Brown Rice, Quinoa, Chickpeas, Lentils, Edamame, Sweet Potato  
Cabbage, Vegetables, Teriyaki 17

### CREOLE SHRIMP AND GRITS

Garlic, Black Pepper, Rosemary Sauce  
Lemon Scented Grits, Sourdough Bread Bowl 25

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.