



Soups, Starters, & Salads

<i>Roasted Tomato Tortilla Soup</i>	\$7
Cilantro, Avocado & Lime (GF, VEG)	
<i>Wild Boar Green Chili</i>	\$8
Pueblo Green Chili, Corn, Tomatillo (GF)	
<i>Palisade Peach Bourbon Glazed Pork Belly</i>	\$14
Southern Spoon Bread, Home made Pickled Jalapeño	
<i>Fried Vidalia Onion Rings</i>	\$9
BBQ Spice, Homemade Pickled Jalapeños, Ranch Dressing (VEG)	
<i>1858 BBQ Glazed, Applewood Smoked Bacon Wrapped Shrimp</i>	\$16
Arkansas Valley Apple & Frisée Salad, Green Tomato Dressing (DF, GF)	
<i>Chili con Queso Nachos</i>	\$13
House Made Wild Boar Chili, Queso Sauce, Crispy Tortillas Pico de Gallo, Avocado, Pickled Jalapeños and Chipotle Crema (GF)	
<i>Classic Wedge Salad</i>	\$8
Blue Cheese, Heirloom Tomatoes, Shaved Onion, Applewood Bacon (GF)	
<i>1858 Chopped Salad</i>	\$12
Garden Lettuce, Avocado, Grilled Corn, Cotija Cheese, Pickled Eggs Tomato, Red Onion, Crispy Tortillas ~ Choice of Dressing (GF, VEG)	
<i>Inspiration Point Hikers Salad</i>	\$12
Kale, Roasted Marinated Beets, Tri-Color Carrots, Blueberries Goji Berry Savory Granola ~ Acai Pomegranate Vinaigrette (DF, V)	
<i>Add to your salad: BBQ Spiced Grilled Chicken \$6 or Shrimp \$12</i>	

Dressing Options: Buttermilk Ranch, House Vinaigrette,
Blue Cheese Dressing, Balsamic Vinaigrette

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.

(CN) Contains Nuts, (DF) Dairy Free, (GF) Gluten Free,

(V) Vegan, (VEG) Vegetarian

1858 BBQ spice is available for purchase just ask your server!



Supper

1858 Wood Fired Mixed Grill	\$32
BBQ Rubbed Texas Quail, 1858 Pork Sausage Chimichurri Shrimp Kebab, Garden Vegetables, Roasted Potatoes Pueblo Chile Chimichurri (GF)	
Chicken & Dumplings	\$24
Boulder Natural Chicken, Buttermilk Dumpling, Garden Herbs	
Low Country Shrimp & Grits	\$25
Bacon, Anson Mills Stone Ground Grits, Hot Sauce	
The Prospector 8oz. Angus Beef Burger*	\$20
Braised Short Rib, Fried Egg, Cheddar, 1858 BBQ Sauce, Coleslaw French Fries	
Wood Grilled Churrasco Steak	\$32
'Loaded' Potato Wedges, Pico de Gallo, Avocado, Pickled Jalapeños Queso Sauce, Cotija Cheese, Pueblo Green Chili & Lime Chimichurri	
Vegetable Tamales	\$20
Pueblo Green Chili, Poblano Pepper Relish, Guacamole Chipotle Crema (VEG)	
Braised Beef Short Ribs	\$28
Anson Mills Stone Ground Grits, 1858 BBQ Sauce Glazed Garden Vegetables	

Additional Sides \$8

BBQ Kielbasa & Grits * Mac & Cheese

Arkansas Valley Roasted Vegetables * Hoppin' John



Colorado Rocky Mountain Trout \$26

Served with Garden Vegetables and Roasted Potatoes

Cast Iron Classic – Sautéed with Hickory Smoked Bacon, Brown Butter, Lemon, Parsley

Barbecue – 1858 Sauce, Pickled Jalapeños & Red Onion

Crispy Southern Fried – Cornmeal & Buttermilk Breaded, Lemon Mayonnaise

Creole – Blackened with Creole Tomato Pepper Sauce

Simply Grilled – Zucchini, Tomato, Smoked Paprika, Olive Oil, Lemon

Chile Verde – Pueblo Green Chile Sauce, Radishes, Cilantro, Lime

Back East – Pecan & Mustard Crusted, Sherry Brown Butter Sauce