



Soups, Starters & Salads

Roasted Tomato Tortilla Soup Cilantro, Avocado & Lime	\$7
Wild Boar Green Chili Pueblo Green Chili, Corn, Tomatillo	\$8
Fried Vidalia Onion Rings BBQ Spice, Pickled Jalapeños, Red Onion, Ranch Dressing	\$9
1858 BBQ Glazed, Applewood Bacon Wrapped Shrimp Herb Marinated Heirloom Tomato, Grilled Scallions	\$16
Chili con Queso Nachos House Made Wild Boar Chili, Queso Sauce, Crispy Tortillas Pico de Gallo, Avocado, Pickled Jalapeños and Chipotle Crema	\$13
Classic Wedge Salad Blue Cheese, Heirloom Tomatoes, Shaved Onion, Hickory Smoked Bacon	\$8
1858 Chopped Salad Romaine Lettuce, Avocado, Grilled Corn, Cotija Cheese, Anasazi Beans Tomato, Red Onion, Crispy Tortillas ~ Choice of Dressing	\$12
Inspiration Point's Hikers Salad Kale, Roasted Marinated Beets, Tri-Color Carrots, Blueberries Goji Berry Savory Granola ~ Acai Pomegranate Vinaigrette	\$12

Add to your salads BBQ Spiced Grilled Chicken \$9 or Shrimp \$12

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

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

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



Wood Grilled 10oz Berkshire Pork Chop	\$34
Yukon Potatoes, Summer Vegetable Succotash, Pan Jus	
Creole Spiced Crab Cakes	\$36
Sautéed Spinach, Bacon Lardon, Vidalia Onions, Creole Mustard Sauce	
Roasted 1/2 Chicken	\$24
Hoppin' John, Carolina Golden Rice, Slow Cooked Sea Island Red Peas	
Low Country Shrimp & Grits	\$25
Smoked Bacon, Scallions, Stone Ground Grits, Hot Sauce	
The Prospector 8oz Angus Beef Burger*	\$20
BBQ Short Rib, Fried Egg, Cheddar, 1858 BBQ Sauce	
Wood Grilled Churrasco Steak	\$32
'Loaded' Potato Wedges, Pico de Gallo, Avocado, Pickled Jalapeños, Queso Sauce Cotija Cheese, Pueblo Green Chili & Lime Chimichurri	



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 with 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