



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 Caramelized Arkansas Valley Apples, Apple Salad, Cider Dressing	\$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, Applewood Bacon	\$8
1858 Chopped Salad Romaine Lettuce, Avocado, Grilled Corn, Cotija Cheese, Anasazi Beans Tomato, Red Onion, Crispy Tortillas ~ Choice of Dressing	\$12
Inspiration Salad Kale, Roasted Marinated Beets, Tri-Color Carrots, Blue Berry Goji Berry Savory Granola ~ Acai Pomegranate Vinaigrette	\$12

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

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

*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 10 oz Berkshire Pork Chop	\$34
Brussel Sprouts, Hickory Smoked Bacon & Onion Gravy	
Chicken and Dumplings	\$24
Boulder Natural Chicken, Buttermilk Dumplings & Garden Herbs	
Hoppin' John (V)	\$19
Carolina Golden Rice, Slow Cooked Sea Island Red Peas Arkansas Valley Roasted Vegetables, 1858 Hot Sauce	
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