



## ***Soups, Starters, & Salads***

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

***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

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