



## Starters

### **Inspiration Point Hikers Salad 14**

Roasted Marinated Beets, Tri-Color Carrots, Blueberries, Goji Berry Savory Granola, Broadmoor Farms Kale, Acai Pomegranate Vinaigrette (CN, DF, VEG)

### **Fired Roasted Tomato Tortilla Soup 9**

Avocado, Cilantro, Lime (GF, V, HH)

### **1858 BBQ Glazed and Bacon Wrapped Shrimp 21**

River Bear Bacon, Citrus Cabbage Slaw, Red Onion, Poblano Pepper (DF, GF)

### **Seven Falls Chopped Salad 15**

Garden Lettuce, Avocado, Grilled Corn, Cotija Cheese, Anasazi Beans, Tomato, Red Onion, Crispy Tortilla, Cilantro Lime Vinaigrette (VEG, HH)

### **Hardwood Smoked Colorado Trout Dip 15**

Crushed Avocado, Broadmoor Farms Tomato and Caper Relish, Crostini

## Supper

### **Colorado Rocky Mountain Red Trout • Served Seven Ways 36**

*Served with Hoppin' John, Carolina Golden Rice, Sea Island Red Peas, Summer Squash and Corn*

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

**1858 Barbecue** 1858 Sauce, Pickled Jalapeños, Red Onion

**Crispy Southern Fried** Cornmeal & Buttermilk Breaded, Lemon Mayonnaise

**Western Slope** Granola Crusted, Palisade Peach Chutney

**Creole** Blackened with Creole Tomato Pepper Sauce

**Chile Verde** Pueblo Green Chile Verde, Radishes, Cotija Cheese

**Simply Grilled** Smoked Paprika, Olive Oil, Lemon, Avocado

### **1858 Wood Fired Mixed Grill 54**

Colorado Bison Kabob, Texas Quail, Venison Port Cherry Sausage, White Cheddar Anson Mills Grits, Summer Pole Beans (GF, DF)

### **Brick Roasted Colorado Red Bird 1/2 Chicken\* 35**

1858 BBQ Glaze, Buttermilk Mashed Red Potato, Braised Farm Greens, River Bear Bacon (GF, DF)

### **Wood Grilled 12 oz. NY Strip Steak\* 58**

Campfire Roasted San Luis Valley Fingerling Potatoes, Fire Roasted Farm Carrots, Cucumber and Pickled Green Tomato Relish, Chimichurri (GF)

### **Wood Grilled Honey Spiced Muscovy Duck Breast 52**

Roasted Cauliflower, Fresh Green Mix & Orange Salad, Citrus Vinaigrette & Black Cherry Compote (GF)

### **Pillars of Hercules Ancient Grain Bowl 24**

Wood Charred Brussels Sprouts, Cucumber, Tomato & Avocado Salad, Marinated Olathe Corn & Chickpeas, Farro, Carolina Golden Rice & Sea Island Red Peas, San Luis Valley Red Quinoa & Kale, Garlic Hummus (V, HH)

## Desserts 12

### **Lemon Strawberry Crumble Cake**

Served with Vanilla Bean Whipped Cream, Macerated Strawberries, Fresh Lime Zest

### **Palisade Colorado Sundae**

Vanilla Ice Cream, Palisade Colorado Peach Preserve, Chantilly Vanilla, Sliced Almond (CN)

### **1858 Malts**

Vanilla, Strawberry, Chocolate, Cookies & Cream

### **Stagecoach S'mores Brookie**

Chocolate Chip and Brownie Bar, Vanilla Marshmallow, Broadmoor Blend Dark Chocolate Sauce

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, (HH) Heart Healthy

A 20% Service Charge will be added to your final check

**MICROBREWS 10****Red Leg**  
Prospector's Pick**Pikes Peak**  
Elephant Rock**Stem Cider**  
Off-Dry Cider**Bristol**  
Laughing Lab**Red Leg**  
Howitzer**O'Dell**  
90 Shilling**Pikes Peak**  
Gold Rush  
Belgian Style Ale**Boulder**  
Buffalo Gold  
Golden Ale**DOMESTIC BREWS 8****Coors Banquet****Coors Light****Bud Light****Michelob Ultra****LIBATIONS 20****Sazerac (1870)** Cask House Rye Whiskey, Simple Syrup,  
Leopold Bros Absinthe (rinse), Peychaud Bitters**Platte River Paloma (1989)** Campo Azul Blanco Tequila,  
Grapefruit Juice, Basil, Simple Syrup, Topped with Sparkling Rosé**Moonshine Mule (1941)** 291 Fresh "Moonshine" Whiskey  
Lime & Ginger Beer**Mother Lode Margarita (1910)** Campo Azul Blanco Tequila,  
Citrus, Triple Sec, Topped with Sparkling Wine**Spencer's Golden Goose (1895)** Boulder Spirits Gin, Domaine de Canton  
Ginger Liqueur, Pineapple Juice, Angostura Bitters, Candied Ginger**Gold Nugget Punch (1750)** Cask House Bourbon, Lemon Honey Syrup**Golden Prospect (2016)** Hangar One Buddha's Hand Citron  
Chambord, Fresh Lemon, Bitters**Miner Cider (2016)** Plantation Dark Rum, Apple Juice,  
Fresh Lime, Cinnamon**TEMPERANCE FRIENDLY 12****Sparkling Raspberry Limeade** Raspberry Syrup, Sprite & Fresh Lime**Copper Creek Lemonade** Honey Lemon Syrup & Fresh Lemon**SPARKLING****Gruet Blanc de Noirs, Brut 14**  
Albuquerque, New Mexico**Tullia Brut Rose 14**  
Veneto, Italy**Loredan Gasparini, Prosecco Superiore 15**  
Veneto, Italy**WHITE WINE****One Stone Rosé 14**  
Central Coast, California**Laetare Pinot Grigio 14**  
Friuli, Italy**Ancient Peaks Sauvignon Blanc 15**  
Paso Robles, California**Bassermann-Jordan Riesling 16**  
Phalz, Germany**Donnachadh Chardonnay 21**  
Santa Rita Hills, California**Michael David Winery Chardonnay 15**  
Lodi, California**RED WINE****A to Z Essence Pinot Noir 17**  
Oregon**Calera Pinot Noir 16**  
Central Coast, California**Boomtown Merlot 16**  
Columbia Valley, Washington State**Angels & Cowboys Red Blend 14**  
Sonoma County, California**Seven Falls Cellars Rapids Red 14**  
Wahluke Slope, Washington**Moss Roxx Zinfandel 19**  
Lodi, California**Salentein Reserve Malbec 15**  
Mendoza, Argentina**Obsidian Ridge Cabernet Sauvignon 21**  
Napa Valley, California



## **DESSERT 12**

### **Palisade Colorado Sundae**

Vanilla Ice Cream, Palisade Colorado Peach Preserve,  
Chantilly Vanilla, Sliced Almond (CN)

### **Lemon Strawberry Crumble Cake**

Served with Vanilla Bean Whipped Cream,  
Macerated Strawberries, Fresh Lime Zest

### **1858 Malts**

Vanilla, Strawberry, Chocolate, Cookies & Cream

### **Stagecoach S'mores Brookie**

Chocolate Chip and Brownie Bar, Vanilla Marshmallow,  
Broadmoor Blend Dark Chocolate Sauce

## **DESSERT LIBATIONS 20**

### **Gold Bust**

Dark Rum, Crème de Cocoa, Butterscotch Schnapps,  
Heavy Cream, Chambord

### **Revolver**

Cask House Rye Whiskey,  
Leopold Coffee Liqueur, Orange Bitters