



Soups, Starters & Salads

Wood Charred Brussels Sprouts 12

Eagle's Nest Ranch Honey and Habanero Glazed, Cilantro, Lime Crema (V, HH)

Inspiration Point Hikers Salad 14

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

Fire Roasted Tomato Tortilla Soup 9

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

Fried Vidalia Onion Rings 11

1858 BBQ Spice, Pickled Jalapeños, Red Onion, Ranch Dressing (VEG)

1858 BBQ Glazed and Bacon Wrapped Shrimp 21

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

Pikes Peak or Bust Nachos *To Share* 16

House Made Wild Boar Chili, Queso Sauce, Raquelitas Tortilla Chips,
Red Onion, Pickled Jalapenos, Chipotle Crema

House Made Texas Wild Boar Green Chili 12

Pueblo Green Chili, Olathe Corn, Tomatillo (GF)

Seven Falls Chopped Salad 15

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

Add: Grilled Chicken 10

Colorado Rocky Mountain Red Trout 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

Barbecue

1858 Sauce, Pickled Jalapeños, Red Onion

Western Slope

Granola Crusted, Palisade Peach Chutney

Plated Lunches

all sandwiches come with your choice of French Fries or Cole Slaw

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)

Wood Grilled 1858 Spiced Chicken Sandwich 25

Marinated Tomato, Onion, Pueblo Green Chili Relish, Whole Grain Bun

Ultimate Mac & Cheese 24

River Bear City Ham & Guanciale, Ziti Pasta, Colorado White Cheddar

Smokestack 8oz House Grind Burger* 22

Cheddar Cheese, Lettuce, Tomato, Onion (*may substitute Beyond Burger Patty*)

Prospector's Bison Burger* 28

Colorado Green Chili, Pimento Cheese, River Bear Bacon,
Marinated Tomato, Leaf Lettuce

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

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

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, (HH) Heart Healthy

MICROBREWS 9

Red Leg Prospector's Pick Kolsch	Pikes Peak Elephant Rock IPA	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
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DOMESTIC BREWS 8

Coors Banquet	Coors Light	Bud Light	Michelob Ultra
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LIBATIONS 16

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 Buddah's Hand Citron
Chambord, Fresh Lemon, Bitters

Miner Cider (2016) Plantation Dark Rum, Apple Juice,
Fresh Lime, Cinnamon

TEMPERANCE FRIENDLY 7

Sparkling Raspberry Limeade Raspberry Syrup, Sprite & Fresh Lime

Copper Creek Lemonade Honey Lemon Syrup & Fresh Lemon

SPARKLING

Gruet Blanc de Noirs, Brut 12
Albuquerque, New Mexico

Loredan Gasparini, Prosecco Superiore 13
Veneto, Italy

WHITE WINE

One Stone Rosé 12
Central Coast, California

Laetare Pinot Grigio 12
Friuli, Italy

Ancient Peaks Sauvignon Blanc 13
Paso Robles, California

Bassermann-Jordan Riesling 14
Phalz, Germany

Donnachadh Chardonnay 19
Santa Rita Hills, California

Michael David Winery Chardonnay 13
Lodi, California

RED WINE

A to Z Essence Pinot Noir 15
Oregon

Calera Pinot Noir 14
Central Coast, California

Boomtown Merlot 14
Columbia Valley, Washington State

Angels & Cowboys Red Blend 12
Sonoma County, California

Seven Falls Cellars Rapids Red 11
Wahluke Slope, Washington

Moss Roxx Zinfandel 17
Lodi, California

Salentein Reserve Malbec 13
Mendoza, Argentina

Obsidian Ridge Cabernet Sauvignon 19
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 15

Lemon Whip

Hangar One Buddah's Hand Citron,
Tuaca, Fresh Lime, Egg White and Bitters

Revolver

Cask House Rye Whiskey,
Leopold Coffee Liqueur, Orange Bitters



All youth meals include Milk, Juice or Soda

Please choose one of the following menu items:

House Caesar, Croutons, Parmigiano 8

Baby Lettuces & Herbs, Caesar Dressing

House Made Pasta 14

Choice of: Spaghetti or Elbow Noodle

Choice of: Classic Tomato or Butter & Parmigiano

Cheese Burger, Fries* 14

Lettuce, Tomato, and American Cheese

Grilled Cheese, Fries 12

Chicken Fingers, Fries 14

Peanut Butter & Jelly Sandwich, Fries 12

SWEETS 10

Warm Chocolate Chip Cookie

with a Scoop of Ice Cream (Guest's Choice)

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