



Starters

Inspiration Point Hikers Salad 17

Roasted Marinated Beets, Tri-Color Carrots, Blueberries, Goji Berry Savory Granola
Broadmoor Farms Kale, Acai Pomegranate Vinaigrette (Tree Nuts, Wheat, Vegetarian)

Fired Roasted Tomato Tortilla Soup 12

Avocado, Cilantro, Lime, Sour Cream (Milk, Vegetarian)

1858 BBQ Glazed and Bacon Wrapped Shrimp 23

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

Seven Falls Chopped Salad 18

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

Hardwood Smoked Colorado Trout Dip 18

Crushed Avocado, Broadmoor Farms Tomato and Caper Relish, Crostini (Fish, Milk)

“Three Amigos” Elote Asado 18

Grilled Olathe Corn, Grits, Chili Crema, Cotija Cheese, Cilantro, Corn Nuts, Lime Wedge (Milk)

Supper

Colorado Rocky Mountain Red Trout (Fish) • Served Seven Ways 38

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 (Milk)

1858 Barbecue 1858 Sauce, Pickled Jalapeños, Red Onion

Crispy Southern Fried Cornmeal & Buttermilk Breaded, Lemon Mayonnaise (Egg, Milk)

Western Slope Granola Crusted, Palisade Peach Chutney (Wheat)

Creole Blackened with Creole Tomato Pepper Sauce

Chile Verde Pueblo Green Chile Verde, Radishes, Cotija Cheese (Milk)

Simply Grilled Achiote Adobo Rub, Pickled Red Onion, Grilled Pineapple Relish, Lime

1858 Wood Fired Mixed Grill 68

1858 BBQ Wild Boar St. Louis Ribs, Venison Port Cherry Sausage, Grass-Fed Lamb Chop
White Cheddar Anson Mills Grits, Summer Pole Beans (Milk)

Fried Colorado Red Bird 1/2 Chicken* 34

Crispy & Tender Buttermilk Fried Chicken, Baked Sea Island Red Peas, Creamy Potato Salad
(Egg, Milk, Wheat)

Brick Roasted 14 oz. Berkshire Pork Porterhouse* 54

Blue Barley Risotto & Sautéed Mushrooms, 1858 Honey Glazed Roasted Farm Carrots, Red Pipian
(Milk, Wheat)

Wood Grilled 12 oz. NY Strip Steak* 59

Twice Baked Potato, Charred Broccolini, Mixed Pickled Veggies (Milk)

Pillars of Hercules Ancient Grain Bowl 28

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 (Wheat, Vegan)

Desserts 12

Lemon Strawberry Crumble Cake

Vanilla Whipped Cream, Lime Zest
Macerated Strawberries, (Egg, Milk, Wheat)

Colorado Peach Cream Puff

Peach & Raspberry Jam, Whipped Cream
(Egg, Milk, Wheat)

1858 Malts

Vanilla, Strawberry, Chocolate
Cookies & Cream (Egg, Milk, Wheat)

Chocolate Coconut Bomb

Chocolate Almond Brownie, Coconut Mousse
(Egg, Gelatin, Milk, Tree Nuts, Wheat)

* 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

MICROBREWS (Wheat) 10**Red Leg**
Prospector's Pick
Kolsch**Red Leg**
Hazy IPA**Colorado Cider Co.**
Grasshop-Ah**Red Leg**
Golden Lion ESB**Bristol**
Mass Transit Amber Ale**O'Dell**
90 Shilling Ale**Breckenridge Brewery**
Summer Pils Shandy**Pikes Peak**
Summit House Stout**DOMESTIC BREWS** (Wheat) 10**Coors Banquet****Coors Light****Bud Light****Michelob Ultra****LIBATIONS** 23**Sazerac** Sazerac Rye, Simple Syrup,
Leopold Bros Absinthe (rinse), Peychaud's Bitters**Ranch Rose** Volcan De Mi Tierra Blanco Tequila, Lillet Rouge,
Lime, Blood Orange Rose Water, Soda**Moonshine Mule** 291 Fresh "Moonshine" Whiskey,
Lime & Ginger Beer**1858 Margarita** Corazón Blanco Tequila, Citrus, Agave, Edible Gold,
Sparkling Wine**Rocky Mountain Breeze** Aviation Gin, Cucumber, Grapefruit, Mint,
Lime, Soda**Black Manhattan** Angel's Envy Broadmoor Barrel Bourbon,
Amaro Averna**Gold Nugget Crush** Wheatley Vodka, Triple Sec, Berries, Lemon, Lime**Prospector's Paradise Punch** Plantation Dark Rum, Plantation Light Rum,
Campari, Pineapple, Lime**TEMPERANCE FRIENDLY** 12**Sparkling Raspberry Limeade** Raspberry Syrup, Sprite & Fresh Lime**Gold Rush Elixir** Seedlip Grove 42, Peach Purée, Lemon**Green Goddess Mockarita** Seedlip Notas de Agave,
Muddled Avocado & Jalapeño, Lime, Agave**SPARKLING****Angels & Cowboys, Brut** 17
*Sonoma County, California***Nicolas Feuillatte, Brut** 23
*Champagne, France***The Spark**, Sparkling Rosé 18
*Dundee Hills, Oregon***WHITE WINE****Pescador** Rosé 15
*Catalonia, Spain***Kind Stranger** Pinot Grigio 15
*Columbia Valley, Washington***Colterris** Sauvignon Blanc 15
*Grand Valley, Colorado***Brooks Estate** Riesling 22
*Willamette Valley, Oregon***Xanadu Vineworks** Chardonnay 20
*Margaret River, Australia***Lingua Franca Avni** Chardonnay 22
*Willamette Valley, Oregon***RED WINE****Paul O'Brien "Oregon Territory"** Pinot Noir 16
*Willamette Valley, Oregon***Matias** Pinot Noir 19
*Russian River Valley, California***Monkey Jacket** Red Blend 21
*California***Carboy, Vin '59** Cabernet Franc Red Blend 25
*Grand Valley, Colorado***Seven Falls Cellars** Rapids Red 15
*Wahluke Slope, Washington***Emmolo** Merlot 18
*Napa Valley, California***Salentein Reserve** Malbec 15
*Mendoza, Argentina***Post & Beam by Far Niente** Cabernet Sauvignon 25
Napa Valley, California



DESSERT 12

Colorado Peach Cream Puff

Peach & Raspberry Jam, Whipped Cream
(Egg, Milk, Wheat)

Lemon Strawberry Crumble Cake

Vanilla Whipped Cream, Macerated Strawberries
Lime Zest (Egg, Milk, Wheat)

1858 Malts

Vanilla, Strawberry, Chocolate, Cookies & Cream
(Egg, Milk, Wheat)

Chocolate Coconut Bomb

Chocolate Almond Brownie, Coconut Mousse
(Egg, Gelatin, Milk, Tree Nuts, Wheat)

DESSERT LIBATIONS 23

Gold Bust

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

Revolver

Cask House Rye Whiskey
Leopold Coffee Liqueur, Orange Bitters