



Soups, Starters & Salads

Wood Charred Brussels Sprouts 14

Eagle's Nest Ranch Honey and Habanero Glazed, Cilantro
Lime Crema (Milk, Vegetarian)

Inspiration Point Hikers Salad 17

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

Fire Roasted Tomato Tortilla Soup 12

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

Fried Vidalia Onion Rings 13

1858 BBQ Spice, Pickled Jalapeños, Red Onion, Ranch Dressing
(Egg, Milk, Wheat, Vegetarian)

1858 BBQ Glazed and Bacon Wrapped Shrimp 23

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

Pikes Peak or Bust Nachos To Share 19

House Made Wild Boar Chili, Queso Sauce, Raquelitas Tortilla Chips
Red Onion, Pickled Jalapeños, Chipotle Crema (Milk, Wheat)

House Made Texas Wild Boar Green Chili 14

Pueblo Green Chili, Olathe Corn, Tomatillo

Seven Falls Chopped Salad 18

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

Add: Grilled Chicken (Milk) 10

Colorado Rocky Mountain Red Trout (Fish) 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)

Barbecue

1858 Sauce, Pickled Jalapeños, Red Onion

Western Slope

Granola Crusted, Palisade Peach Chutney (Wheat)

Plated Lunches

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

Wood Grilled 1858 Spiced Chicken Sandwich 25

Marinated Tomato, Onion, Pueblo Green Chili Relish, Whole Grain Bun
(Egg, Milk, Wheat)

Loaded Mac & Cheese 24

River Bear City Ham & Guanciale, Ziti Pasta, Colorado White Cheddar (Milk, Wheat)

Steak and Frites* 48

Hanger Steak, 1858 Butter, Potato Wedges (Milk)

Smokestack 8oz. House Grind Burger* 25

Cheddar Cheese, Lettuce, Tomato, Onion (Egg, Milk, Wheat)
(may substitute Beyond Burger Patty)

Prospector's Bison Burger* 28

Colorado Green Chili, Pimento Cheese, River Bear Bacon,
Marinated Tomato, Leaf Lettuce (Egg, Milk, Wheat)

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