



STARTERS

Spicy Crab Cake

Fresh Lump Crab
Cilantro Lime Aioli | Corn Salsa 11

Hummus

Fresh Veggies | Grilled Pita Chips 8

Pulled Pork & Chorizo Nachos

Jack Cheese | Roasted Corn | Black Beans,
Queso | Salsa | Avocado Crema 11

PEI Mussels and Diver Scallops

CO Sour Beer Steamed | Cippoloni Onions,
Pork Belly | Grilled Baguette

Sautéed Brussels Sprouts

Chorizo | Cranberries | Manchego
Mustard Vinaigrette

Buffalo Chili

Tortillas | Whipped Sour Cream

Venison Meatballs

Rocky Mountain Stout | Honey Glazed
Carrots | Rye Croutons 12

Seared Pork Belly

Chili Seasoned Pork Belly
Jalapeno, Jicama & Cilantro Salad
Black Bean Puree 9

Baked Mac n' Cheese

Country Ham | Raclette Fondue
Parmesan Crust 9

Pan Fried Quail

Dried Berry Stuffing | Winter Squash
Currant-Cracked Pepper Syrup

Soft Pretzel Baked Brie

Maldon Salt | Roasted Pecans
Apricot Marmalade | Truffle Honey

SOUPS & SALADS

House Made Soup of the Day 6

House

Mixed Greens | Cucumber
Roasted Tomato
Cotija Cheese | Tortillas 6

Romaine Wedge

Applewood Bacon
Tomato | Cheddar
Blue Cheese Dressing 9

Caesar

Romaine | Croutons
Parmesan | Pine Nuts
Ancho Caesar Dressing 8

Sautéed Patagonian Salmon Salad*

Baby Spinach | Roasted Baby Beets | Cotija Cheese
Candied Pepitas | Green Goddess Dressing 21

Santa Fe House Smoked Turkey Cobb

Romaine | Bacon | Tomato & Green Chili Relish | Avocado
Hard Boiled Egg | Jack Cheese | Buttermilk Ranch 17

The Elk Ave Steak Salad*

Grilled Flank Steak | Romaine Wedge | Roasted Tomato | Shredded White Cheddar
Applewood Bacon | Crispy Onions | Blue Cheese Dressing 18

*These items are cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

GOURMET BURGERS & SANDWICHES

Served w/House Fries

All Burgers are grilled to Medium unless specified otherwise.

The Coal Creek Burger*

House Ground Brisket and Chuck
Charred Scallion Crema | “LTO” 10
Add Smoked Cheddar or Pepper Jack 1.50
Add Bacon 2 Add Avocado 1.75

The Big Philly Cheesesteak*

Chopped Steak | Cheddar Ale Fondue
Fresh Jalapenos | Tobacco Onions
Toasted French Roll 17

Colorado Buffalo Burger*

Applewood Smoked Bacon
“LTO” | Smoked Cheddar
Brown Mustard 16

Classic Rueben

House Smoked Pastrami on Marble Rye
Swiss Cheese | Scratch Russian Dressing
House Fermented Sauerkraut 16

Southwest Black Bean Burger

House made Black Bean Patty
Tomato | Cucumber | Baby Spinach
Tomato Roasted Poblano Tzatziki 14

BBQ? Chicken Sandwich

Tomato Confit | Olive Tapenade
House Baked Focaccia
Béarnaise Mayonnaise 16

SIGNATURE PLATES

Boneless Short Rib

Wild Mushroom Risotto | Baby Kale

Chicken Fried Steak*

Sirloin | Venison Sausage Gravy
Mashed Potatoes | Vegetables 23

Backcountry Smoked Tofu Steak

Paprika Grilled Organic Tofu
Cauliflower Puree | Sautéed Baby Kale
Smoked Wild Mushrooms 19

Pasta?

(Buffalo Stroganoff?)

Patagonian Salmon Fillet*

Beluga Lentils | Winter Greens
Bacon-Apple Cider Nage 29

Colorado Rainbow Trout

Toasted Quinoa Salad | Brussels Sprouts
Walnut Brown Butter 24

“BEST STEAKS IN THE BUTTE”

Baked Potato Pie, Tobacco Onions & Wild Mushroom Jus or Pepita-Lime Butter

Filet Mignon*

12oz Center Cut Filet Mignon 29

18oz Bone In-Dry Aged Rib-Eye

48

10oz New York Steak

Grilled Top Sirloin*

6oz 19 12oz 24

Double Cut Berkshire Pork Chop

Bacon-Bloody Mary Stuffed 36

Juniper Marinated Venison Tenderloin

Douglas Dodd
Innkeeper

Ashley Davis
Chef

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