

## STARTERS

### HOUSE BAKED GARLIC PESTO BREAD 14

Tomato Olive Butter

### CHICKEN WINGS Market Price

Flash fried house specialty with your choice of buffalo or sweet chili bbq-pickled crisp vegetables with your choice of blue cheese or buttermilk ranch

### \*\*CAPRESE 16

Buffalo mozzarella, basil, marinated heirloom tomatoes, Honey balsamic reduction, fresh baked crostini's

## SOUP & SALADS

### \*\* ANTIPASTO SALAD Single Salad 18.95 Family Style 50—Serves 6-8

Crisp romaine, grape tomatoes, marinated grilled artichoke, Genoa salami, fresh mozzarella, parmesan frico, banana peppers, basil pistachio vinaigrette, crispy prosciutto, garlic bread croutons

### HOUSE SALAD Single Salad 12 Family Style 26—Serves 4-6

Crisp romaine, artisan baby greens, cucumber, grape tomato, organic carrot, ciabatta croutons, buttermilk ranch, basil pistachio vinaigrette, blue cheese, olive oil and golden balsamic

## SUBS Served with chips. Sub soup or house salad—\$2.50

### SICILIAN SUB 10" Sub—18

Black forest ham, Parma prosciutto, Genoa salami, smashed burrata, mixed herb pesto, roasted tomatoes, shaved ice burg lettuce, virgin olive oil, golden balsamic, freshly baked hoagie

## CLASSICS

### CHICKEN PARMESAN 24

Pan seared lightly breaded chicken breasts, San Marzano marinara, Saputo Mozzarella and Reggiano cheese gratin over spaghetti. Mixed herb pesto drizzle and Reggiano Curls

### SPAGHETTI AND MEATBALLS 22

3 jumbo house made meatballs, Spaghetti and San Marzano marinara

### \*\*GRILLED CHICKEN FETTUCCINE 22

Grilled chicken, diced tomatoes, & mushrooms sauteed with garlic, white wine, herbs and butter  
Tossed in a tomato cream sauce

### CALAMARI 16

Flash fried tubes and tentacles basil aioli and spicy red dipping sauces

### MEATBALLS 16

Signature house recipe braised in herbed tomato sauce with freshly grated Reggiano

### CAESAR Single Salad 12 Family Style 26—Serves 6-8

Crisp romaine, creamy Caesar dressing, Reggiano curls, garlic bread croutons

### SAUSAGE MINESTRONE 8

Served with garlic bread

### SOUP & SALAD COMBO 14

House or Ceasar Salad with Cup of Soup & Garlic Bread

*All soups and salads served with house made fresh garlic bread  
Add Grilled Chicken to any Salad: Single 5—Family 20*

### \*\*MEATBALL SUB 10" Sub—16.5

Signature house meatballs, herbed tomato sauce, melted mozzarella, freshly baked hoagie

### CHICKEN PARMESAN SUB 10" Sub—18

Pan seared lightly breaded chicken breasts, San Marzano marinara, Saputo Mozzarella blend and Reggiano cheese, mixed herb pesto, Reggiano frico

### 4 CHEESE RAVIOLI 18

Fresh ravioli's stuffed with blended cheeses with your choice of sauce...

San Marzano Marinara  
Mixed Herb Pesto and White Wine  
Parmesan Cream

*Add Grilled Chicken: 5*

*Add Italian Sausage: 5*

### SPAGHETTI PRIMAVERA 18

Zucchini, squash, carrot, sauteed with olive oil, garlic, and fresh herbs. Tossed with fresh spinach and topped with toasted almonds

## PIZZA

*Scratch dough, imported tomatoes, local, artisan, Colorado. Gluten free Dough Available on 10" Pizza*

### SIGNATURE PIES SMALL (12") LARGE (16")

#### LOCALS CHOICE SM 18—LRG 30

House red sauce, grilled elk, Canadian bacon, Italian sausage, pepperoni, Saputo mozzarella

#### TUCKER SM 16—LRG 28

Mixed herb pesto, marinated grilled artichokes, roasted peppers, kalamata olives, red onion, Feta, Saputo mozzarella, fresh arugula

#### CHUCKS SM 16—LRG 28

House red sauce, Canadian bacon, Italian sausage, pepperoni, mushrooms, green bell peppers, Mama Lil's peppers, onions, Saputo mozzarella

#### UNION PEAK SM 16—LRG 28

Bbq sauce, grilled chicken, red onions, smoked bacon, fresh cilantro, Saputo mozzarella, cheddar

#### EAGLES LANDING SM 16—LRG 28

House red sauce, house made meatballs, pepperoni, Saputo mozzarella, fresh pickled jalapenos

#### \*\*CELEBRITY RIDGE SM 18—LRG 30

Roasted garlic in olive oil, roasted tomatoes, prosciutto di Parma, caramelized onions, goat cheese, fresh arugula

#### ENDEAVOR SM 16—LRG 28

Garlic Butter, Tomato Provencal, spinach, roasted red pepper, mushroom

## CRAFT YOUR OWN

*Start with Saputo Mozzarella and House Red Sauce (12" for \$12 or 16" for \$18)...*

### CHEESES

Extra Saputo Mozzarella  
Goat Cheese  
Feta  
Cheddar

*All 12" Toppings—1*

*All 16" Toppings—2*

### MEATS

Ground Elk  
House Made Meatballs  
Pepperoni  
Canadian Bacon  
Italian Sausage  
Prosciutto di Parma  
Grilled Chicken

### VEGGIES

Roasted Tomatoes  
Red Onion  
Caramelized Onions  
Mushrooms  
Mama Lil's Peppers  
Pineapple  
Green Bell Peppers  
Kalamata Olives  
Arugula  
Fresh Pickled Jalapenos  
Marinated Grilled Artichokes  
Spinach

## KIDS' MEALS Buttered or Olive Oil Noodles, Spaghetti & Meatballs, Kids cheese or pepperoni pizza—10

## SWEETS

### TIRAMISU 12

Lady fingers soaked in espresso layered with sweet mascarpone and fresh whipped cream

### CANNOLIS 12

Chocolate dipped shell filled with blended ricotta and pistachio dust.

*Flavors: Traditional, Toasted Peach, Lemon Coconut, and Chocolate*

### CHOCOLATE CHIP COOKIE SUNDAE 12

*Gratuity will be added of parties of 6 or more*

*\*Consumption of raw and undercooked foods may increase your risk of foodborne illness\**

# BEER MENU

“Beer, if drunk in moderation, softens the temper,  
cheers the spirit and promotes health.”

THOMAS JEFFERSON

## DRAFT

<b>AVERY BREWING</b> <i>Hazyish IPA   6.5% ABV</i>	9
<b>10 BARREL</b> <i>Pub Beer Lager   5% ABV</i>	6
<b>ASPEN BREWING</b> <i>Cloud 9 Saison   6.8% ABV</i>	9
<b>AVERY BREWING</b> <i>White Rascal   5.6% ABV</i>	8
<b>SNAKE RIVER</b> <i>Pale Ale   5.2% ABV</i>	8
<b>ROADHOUSE BREWING CO.</b> <i>The Walrus IPA   8.3% ABV</i>	9
<b>ECLIPTIC BREWING</b> <i>Starburst IPA   7.8% ABV—75 IBU</i>	10
<b>WIBBY BREWING CO.</b> <i>Home Team Pilsner   5.5% ABV</i>	8
<b>ROADHOUSE BREWING CO.</b> <i>Family Vacation Cream Ale   4.9% ABV</i>	8
<b>HORSE &amp; DRAGON BREWING</b> <i>Sad Panda Coffee Stout   6.8% ABV</i>	9
<b>OAKSHIRE BREWING</b> <i>Amber Ale   5.4% ABV</i>	8
<b>PERONI</b> <i>Nastro Azzurro   5.1% ABV</i>	7
<b>**ODELL BREWING</b> <i>Isolation Winter Ale   6.1% ABV</i>	9
<b>LEFT HAND</b> <i>Milk Stout   6% ABV</i>	10
<b>ODELL BREWING</b> <i>Sippen Pretty Fruited Sour   4.5% ABV</i>	9
<b>**SKA BREWING CO</b> <i>Rue B Soho Helles Lager w/ Grapefruit   5% ABV</i>	9
<b>UPSLOPE BREWING CO</b> <i>Brown Ale   6.7% ABV</i>	8
<b>TELLURIDE BREWING</b> <i>Russel Kelly Pale Ale   6.5% ABV</i>	9
<b>SUMMIT COUNTY ROTATOR</b> <i>Ask your Server</i>	9
<b>RED ROTATOR</b> <i>Ask your Server</i>	8

## CANS

<b>DRY DOCK</b> <i>Apricot Blonde   5.1% ABV</i>	8
<b>ODELL</b> <i>90 Shilling Ale   5.3% ABV</i>	8
<b>COORS</b> <i>Coors Light   4.2% ABV</i>	6
<b>COORS</b> <i>Coors Banquet   5.5% ABV</i>	6
<b>BIG B'S</b> <i>Cherry Daze Hard Cider   6.2% ABV</i>	9
<b>BIG B'S</b> <i>Harvest Apple Hard Cider   6.2% ABV</i>	9
<b>**HIGH NOON</b> <i>Seltzer Variety   4.5% ABV</i>	8
<b>TOPO CHICO</b> <i>Ranch Water Seltzer   4.5% ABV</i>	8

## BEER ANATOMY

### ABV

(Alcohol by Volume)

A measurement of the alcohol content of a solution in terms of the percentage volume of alcohol per volume of beer. This measurement is always higher than Alcohol by Weight. To calculate the approximate volumetric alcohol content, subtract

the final gravity from the original gravity and divide by 0.0075.  
For example: 1.050 – 1.012 = 0.038/0.0075 = 5% ABV.

### MALT

Processed barley that has been steeped in water, germinated on malting floors or in germination boxes or drums, and later dried in kilns for the purpose of stopping the germination and converting the insoluble starch in barley to the soluble substances and sugars in malt.

### HOPS

A perennial climbing vine, also known by the Latin botanical name *Humulus lupulus*. The female plant yields flowers of soft-leaved pine-like cones (strobile) measuring about an inch in length. Only the female ripened flower is used for flavoring beer. Because hops reproduce through cuttings, the male plants are not cultivated and are even rooted out to prevent them from fertilizing the female plants, as the cones would become weighed-down with seeds. Seedless hops have a much higher bittering power than seeded. There are presently over one hundred varieties of hops cultivated around the world. Some of the best known are Brewer's Gold, Bullion, Cascade, Centennial, Chinook, Cluster, Comet, Eroica, Fuggles, Galena, Goldings, Hallertau, Nugget, Northern Brewer, Perle, Saaz, Syrian Goldings, Tettnang and Willamettes. Apart from contributing bitterness, hops impart aroma and flavor, and inhibit the growth of bacteria in wort and beer. Hops are added at the beginning (bittering hops), middle (flavoring hops), and end (aroma hops) of the boiling stage, or even later in the brewing process (dry hops). The addition of hops to beer dates from 7000-1000 BC; however hops were used to flavor beer in Pharaonic Egypt around 600 BC. They were cultivated in Germany as early as AD 300 and were used extensively in French and German monasteries in medieval times and gradually superseded other herbs and spices around the fourteenth and fifteenth centuries. Prior to the use of hops, beer was flavored with herbs and spices such as juniper, coriander, cumin, nutmeg, oak leaves, lime blossoms, cloves, rosemary, gentian, gausia, chamomile, and other herbs or spices.

### YEAST

During the fermentation process, yeast converts the natural malt sugars into alcohol and carbon dioxide gas. Yeast was first viewed under a microscope in 1680 by the Dutch scientist Antonie van Leeuwenhoek; in 1867, Louis Pasteur discovered that yeast cells lack chlorophyll and that they could develop only in an environment containing both nitrogen and carbon.