



STARTERS

DEVILS ON HORSETOOTH 12

BACON WRAPPED DATES, CREAM CHEESE, ONION, JALAPEÑO CARAMEL, PICKLED JALAPEÑO

DYNAMITE TOTS 11

BACON BITS, ORGANIC WHITE CHEDDAR, ROSEMARY OIL, SRIRACHA KETCHUP, RANCH DIP

PRETZEL BITES 10

SOFT PRETZEL, BEER CHEESE DIP, HOUSE-MADE BEER MUSTARD

OLD BAY POACHED SHRIMP* 16

SMOKY MEZCAL COCKTAIL SAUCE

COLD & CRISP

CRAB LOUIE SALAD* 17

TOMATO, CUCUMBER, AVOCADO, ASPARAGUS, HARD BOILED EGG, BIBB LETTUCE, FRENCH DRESSING

ROASTED BRUSSELS SALAD 15

APPLES, BACON, SUGAR AND SPICE PEPITAS, GOAT CHEESE, CARAMELIZED HONEY VINAIGRETTE

HOUSE SALAD 7

MIXED GREENS, CARROTS, CUCUMBERS, TOMATOES, MARINATED ONIONS

ADD ONS

ADD BACON 4

ADD CHICKEN 6

ADD EGG 3

ADD SHRIMP 8

ADD AVOCADO 3

GF \$2

SANDWICHES

GRILLED CHEESE & TOMATO SOUP 14

SHARP CHEDDAR, APPLE BUTTER, SOURDOUGH, CREAMY ROASTED RED PEPPER TOMATO SOUP GF \$2

SMOKEHOUSE REUBEN 16

SMOKED CORNED BEEF, SLAW, PEPPERJACK, BBQ ISLAND, CHALLAH GF \$2

THE ARMSTRONG BURGER* 16

8 OZ. LOCAL GROUND BEEF, BACON, GARLIC AIOLI, TOMATO JAM, CHEDDAR JACK, LTO, TOASTED KAISER ROLL GF \$2

ELK BURGER* 17

6 OZ. ELK PATTY, CARAMELIZED ONIONS, PEPPERCORN DEMI, BLUE CHEESE CRUMBLES GF \$2

FRIED EGG SANDWICH* 13

BACON, EGG, CHEDDAR CHEESE, SRIRACHA KETCHUP, TOASTED KAISER ROLL GF \$2

SPICY FRIED CHICKEN 15

PICKLE BRINED, BACON, CHEDDAR CHEESE, PICKLED JALAPEÑO, TEXAS PETE HOT SAUCE, TOASTED KAISER ROLL GF \$2

ALL SANDWICHES COME WITH A CHOICE OF TOTS, SIDE GARDEN SALAD, OR CHIPS AND A PICKLE

FLATBREADS

LIKE IT A LOX 14

MASCARPONE, SMOKED SALMON, TOMATO, ONION, CAPERS GF \$2

SAN GENNARO 14

ITALIAN SAUSAGE, PEPPERS, ONIONS, RED SAUCE, MOZZARELLA, PARMESAN GF \$2

SPINACH AND GOAT CHEESE 14

GARLIC OIL, ROASTED TOMATOES, MOZZARELLA, PARMESAN, TRUFFLE OIL GF \$2

MARGHERITA 14

MOZZARELLA, SLICED TOMATO, RED SAUCE, BASIL GF \$2

SOMETHING SWEET

ACE BROWNIE 9

SPICED PORT CHERRY REDUCTION

WARM SAMOA 9

COOKIE CRUST, CHOCOLATE, SWEETENED MILK, COCONUT, CARAMEL

TIRAMISÙ* 9

COFFEE, MASCARPONE, LADY FINGERS, COCOA

**We have added a 3% Kitchen Staff Appreciation Fee to each check. 100% of these funds will be directed towards our talented and hardworking kitchen staff.

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

CRAFT COCKTAILS

SERVED
TABLESIDE

ROOF IS ON FIRE 15
ACE'S OLD ELK BOURBON, DEMERARA,
ANGOSTURA, FLAMED ROSEMARY

CANDLESTICK 12
NOCO VODKA, CRÈME DE CACAO, PROSECCO,
LEMON, PEYCHAUD SUGAR CUBE

EL REY 12
NOCO RYE, AMARO, SWEET
VERMOUTH, LUXARDO

RUMINATE 12
SIMMERED RED WINE, CINNAMON, APPLE,
STAR ANISE, CLOVE, ORANGE

QUEEN'S RAQUET 12
REPOSADO TEQUILA, PIMMS, ANGOSTURA,
LEMON, SIMPLE, BASIL, TONIC

STAR TREATMENT 12
NOCO VODKA, PEAR BRANDY, PROSECCO, PINEAPPLE,
SPICED PEAR SIMPLE

DRINKS
FOR TWO

RUBY SOHO 15
NOCO GIN, APEROL, GRAPEFRUIT,
ELDERFLOWER

MAD TEA 15 (2 SERVINGS)
WHISKEY, PEACH LIQUEUR,
LEMON & LIME JUICE



WINE SELECTION

WANDER & IVY CHARDONNAY 14
CALIFORNIA, NV

WANDER & IVY RED BLEND 14
SPAIN, NV

WANDER & IVY CABERNET SAUVIGNON 14
CALIFORNIA, NV

WANDER & IVY ROSÉ 14
FRNACE, NV

BUBBLES

MARQUES CACERES CAVA 12/48
SPAIN, N

RIVAROSE SPARKLING BRUT ROSÉ 12/48
SALON DE PROVENCE, FRANCE

LOCAL CRAFT BEERS

SAD PANDA 7
COFFEE STOUT, HORSE & DRAGON, FORT COLLINS, CO

OLD AGGIE 7
LAGER, NEW BELGIUM, FORT COLLINS, CO

JUICY BITS 7
IPA, WELDWERKS, GREELEY, CO

ROTATING SELECTION 7
MAXLINE BREWING, FORT COLLINS, CO

BEVERAGES

FRENCH PRESS FOR TWO 6
SODA 3 **ARNOLD PALMER 3**

KYOTO ICED COFFEE 6
SPARKLING WATER 3

TEA 4
COFFEE 4