



Dam Brewery

MENU

Starters

Burrata \$17.75

Roasted Campari tomatoes, basil pesto drizzled with 12 yr aged balsamic served with grilled bread

Crispy Brussel Sprouts \$16.75

Tossed with feta, roasted almonds, mixed greens and figs with honey basil vinaigrette

Wild Mushroom Hummus \$17.75

Sauteed wild mushrooms and seasonal vegetables drizzled with lemon oil served with grilled bread

Chicken Wings  \$21.50

1 lb fried wings in your choice of Calabrian chili buffalo sauce or BBQ dry rub, served with southwest ranch or blue cheese dressing, carrots and celery

DAM Nachos Sm \$14.50

Black bean chips topped with melted jack and cheddar cheese blend, jalapenos, black beans, diced tomatoes, cilantro, sour cream and scallions with a side of salsa

Lg \$20.50

Bavarian Pretzel \$8.00

A classic revisited - warm pretzel served with housemade beer mustard and spicy lager cheese dip

Soups

Pork Green Chili  Cup - \$8 Bowl - \$10

Roasted poblanos, tender pork and onions create bold and spicy flavors in a classic southwestern dish

DAM Red Chili  Cup - \$8 Bowl - \$10

Spicy beef chili topped with scallions

Ale Onion Soup crock \$11.50

Sweet George's Brown Ale braised onions in broth base with croutons topped with baked muenster cheese.

Soup du Jour Cup - \$8 Bowl - \$10

Chef's housemade creation - always a hit!



Salads

Caprese Salad \$15.00

Mozzarella, heirloom tomatoes, and basil drizzled with aged balsamic and e.v.o.o.

Beet Salad \$15.75

Spring mix and golden beets tossed in a lemon mint vinaigrette with grape tomatoes and granola, sprinkled with freshly grated parmesan

Wedge Salad \$15.75

Crisp lettuce topped with cherry tomatoes, bacon crumbles, blue cheese crumbles, red onions and blue cheese dressing

Caesar Salad \$14.00

Cool baby romaine lettuce tossed with housemade caesar dressing, parmesan cheese and topped with housemade croutons

House Salad \$9.00

Mixed greens with carrots, cucumbers, cherry tomatoes, and housemade croutons with choice of dressing

Salad Add - Ons

Grilled Chicken Breast \$8.00

Salmon \$10.00

Steak \$18.00

Nacho Add - Ons

Guacamole \$3.00

Green or Red Chilli \$4.00

Pulled Pork \$8.00

Burgers

Classic Dam \$18.00

Angus beef patty topped with applewood smoked bacon, aged white cheddar cheese and served with lettuce, tomato, onions, and pickles on a brioche bun

Rodeo Burger \$18.50

Angus beef patty topped with aged white cheddar, BBQ seasoned tobacco onions and BBQ sauce on a toasted brioche bun with lettuce, tomato, onions, and pickles

Summit Lamb Burger \$22.50

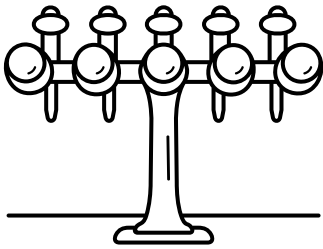
1/3 pound ground lamb patty served with french onion aioli, sundried tomatoes, spring mix and muenster cheese on a brioche bun

GhostRider \$20.50

Angus beef patty topped with pepper jack cheese, fresh and candied jalapenos served on a brioche bun with honey sriracha glaze

Southwest \$19.75

Angus beef patty topped with roasted poblano pepper, muenster cheese, guacamole, tortilla strips on a brioche bun



Pub Favorites

Chicken Fried Chicken \$24.50

All natural chicken breast, buttermilk battered and fried golden brown, served with garlic mashed potatoes, creamy chicken gravy, ale braised onions and green beans

Fish and Chips \$20.50

8 oz of cod freshly dipped in a tempura batter made with our Dam Hefeweizen, fried until golden brown. Served with cole slaw and fries.

Mountain Mac and Cheese \$18.50

Pasta tossed in a creamy four cheese sauce, flavored with a touch of Dam Lager, chopped bacon and green chiles, topped with a sprinkle of parmesan cheese

Sammys & Wraps

Grilled Chicken Sandwich \$19.50

All natural chicken breast topped with mozzarella cheese, piquillo pepper, caramelized onions and basil aioli on brioche bun with lettuce, tomato, onion, and pickles

Grilled Portobello \$18.25

Portobello caps topped with mozzarella on brioche bun with basil aioli, lettuce, tomatoes, onions, and pickles

Club Sandwich \$15.00

Served on 3 pieces of sourdough with ham, turkey, cheddar and munster cheeses, topped with bacon, lettuce, tomatoes, and a spread of mayo and house beer mustard

BBQ Pork Sammy \$18.50

Smoky BBQ pulled pork topped with cole slaw on toasted brioche bun

Dam Ham Sandwich \$13.50

Black forest ham topped with smoked gouda, lettuce and tomato on sourdough bread with blend of house beer mustard and mayo

Chicken Caesar Wrap \$15.00

Grilled chicken tossed with fresh cut romaine, house caesar dressing and parmesan cheese wrapped in flour tortilla

Turkey Bacon Ranch Wrap \$15.00

Smoked turkey breast, bacon, and cheddar wrapped in a flour tortilla with spring mix lettuce, tomatoes, red onions and ranch dressing

Dinners

Served 5pm to close

New York Strip \$39.00

8 oz NY Strip served with garlic herb mashed potatoes, grilled asparagus and topped with a wild mushroom demi glace

Baked Chicken Parm \$28.75

Pasta, pomodoro sauce topped with mozzarella and baked to perfection

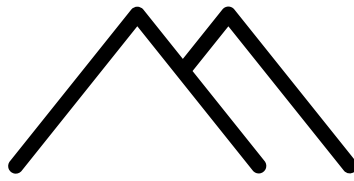
Salmon \$30.25

Served with pearl cous-cous, seasonal vegetables and herb beurre blanc

Duck Confit \$30.25

Slow roasted duck leg served with wild mushroom risotto and broccolini

Regarding the safety of these items, written information is available upon request: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



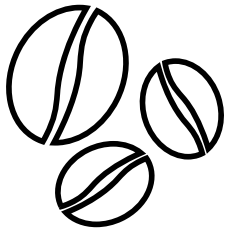
Sides & Substitutes

- Substitute for French Fries
- Cup of Soup (excl. Ale Onion) - \$4.00
- Small House Salad - \$4.00
- Onion Rings - \$4.00
- Mixed Fruit - \$4.00
- Cottage Cheese - \$3.00

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale, Club Soda,
Iced Tea, Lemonade
\$3.00 ~ Free Refills ~

Coffee (regular or decaf), Hot Tea (selection), Hot Chocolate, Hot Apple Cider
\$3.00



San Pellegrino Sparkling Water \$4.75

Rocky Mountain Rootbeer \$5.50

Gosling's All Natural Ginger Beer \$5.25

Red Bull Energy Drink \$4.50

Juices - orange, grapefruit, pineapple, apple, cranberry, and tomato
\$2.75 small, \$3.75 large

Desserts



Strawberry Cake \$10.00

Two buttery-moist layers topped with thin layer of cream cheese icing, finished
with strawberry glaze

Reese's Cheesecake- \$10.00

Light & creamy filling with crunchy peanut butter on chocolate graham crust

Guava Cheesecake- \$10.00

New York-style guava cheesecake topped with mango puree

Carrot Cake - \$10.00

Four layers of carrot cake sandwiched with cool cream cheese frosting

Heath Bar Brownie - \$9.00

Rich brownie, covered with Heath candy pieces, served warm with vanilla bean ice
cream and chocolate syrup