

CRAFT IN A CAN (and a few bottles)

GRASSLANDS fizzy, yellow, crisp and light.

COORS BANQUET 4.5

American Lager / 5% ABV Coors Brewing Co. (Golden, CO)

PACIFICO CLARA 4.5

Mexican Lager / 4.4% ABV Grupo Modelo (Mazatlan, MX)

MONTUCKY COLD SNACKS 4

American Lager / 4.1% ABV Montucky Brewing Co. (Bozeman, MT)

GRUVI IPA 7 (N/A)

India Pale Ale / 0% ABV Gruvi Brewing Co. (Denver, CO)

ROLLING HILLS Fruity, tart and refreshing.

LOS LOCOS 7

Mexican Style Lager / 4.8% ABV Epic Brewing Co. (Denver, CO)

RASPBERRY BLOND 7

Blond Ale w/ raspberries / 6.5% ABV 4 Noses Brewing Co. (Broomfield, CO)

LILIKO'I KEPOLO 7

Passionfruit Belgian Wit / 5.4% ABV Avery Brewing Co. (Boulder, CO)

JAM BAND 7

Berry Ale / 5.9% ABV Boulevard Brewing Co. (Kansas City Mo)

HIGH PLAINS Hoppy, juicy and sessionable.

COLETTE 6

Farmhouse Ale / 7.5% ABV Great Divide Brewing Co. (Denver, CO)

PRISMATIC 7

Juciy IPA / 5.9% ABV Ninkasi Brewing Co. (Eugene, OR)

TART & JUICY 7

Kettle Sour IPA / 4.5% ABV EPiC Brewing Co. (Denver, CO)

FOOTHILLS Malty, rich and assertive.

COCONUT HIWA PORTER 9

Porter / 6% ABV Maui Brewing Co. (Maui, HI)

GRAHAM CRACKER 7

Porter / 5.6% ABV Denver Beer Co. (Denver, CO)

PRETZEL ASSASSIN 7

Vienna Lager / 5% ABV Denver Beer Co. (Denver, CO)

TREELINE Strong, unique and complex.

2 X 4 DIPA 8

Double India Pale Ale / 10% ABV Melvin Brewing Co. (Jackson, WY)

EAST COAST TRANSPLANT 9

Double India Pale Ale / 8.5% ABV New Image Brewing Co. (Arvada, CO)

SUMMIT Smooth, powerful and robust.

THREE PHILOSOPHERS 13

Belgian Quad w/ Cherries / 9.7% ABV Brewery Ommegang (Cooperstown, NY)

WESTMALLE 13

Belgian Tripel / 9.5% ABV Brouwerij Westmalle (Melle, BEL)

WHITE CLAW HARD SELTZER 7.5 Black Cherry / Natural Lime / Grapefruit / Raspberry / Mango

MOUNTAIN TIME 4.5

American Lager / 4.4% ABV New Belgium Brewing Co. (Ft. Collins, CO)

CRAFT LAGER 6

American Lager / 4.8% ABV Upslope Brewing Co. (Boulder, CO)

8 SECOND 6

Kolsch / 5% ABV Elevation Brewing Co. (Poncha Springs, CO)

MURAL 6

Watermelon Agua Fresca / 5.5% ABV New Belgium Brewing Co. (Ft Collins, CO)

SOUR APRICOT 6

Kettle Sour Apricot Ale / 6% ABV Dry Dock Brewing Co. (Aurora, CO)

CITRABAR 8

Hopped Cider / 6.8% ABV The Old Mine Cider Co. (Erie, CO)

PEAR CIDER 7

Fruited Cider / 5.6% ABV Stem Cider Co. (Denver, CO)

STRAWBERRY RHUBARB 8

Fruited Sour Ale / 6.2% ABV Great Divide Brewing Co. (Denver, CO)

CODENAME: SUPERFAN 7

Gluten - reduced IPA / 6.5% ABV Odd13 Brewing Co. (Lafayette, CO)

ONE - Y 6

100 calorie hazy IPA / 4.0% ABV Oskar Blues Brewing Co. (Longmont, CO)

WILSON 8

India Pale Ale / 7.5% ABV Roadhouse Brewing Co. (Jackson, WY)

JAI ALAI 7

India Pale Ale / 7.5% ABV Cigar City Brewing Co. (Tampa, FL)

JUICY BANGER 8

India Pale Ale / 7.5% ABV Station 26 Brewing Co. (Denver, CO)

DELIRIUM TREMENS 14

Belgian Golden Strong Ale / 8.5% ABV Brouwerij Huyghe (Melle, BEL)

DUCHESSE DE BOURGOGNE 15

Flanders Red / 6% ABV Brouwerij Verhaeghe (Vichte, BEL)

LA TRAPPE 14

Belgian Quadrupel / 10% ABV Bierbrouwerij De Koningshoeven B.V. (Berkel-Enschot, (NED)

SCAN BELOW TO VISIT OUR CURRENT DRAFT LIST ON UNTAPPD.COM



BEVERAGES

TAP & BURGER PROUDLY SERVES PEPSI PRODUCTS

PEPSI
DIET PEPSI
DR. PEPPER
MOUNTAIN DEW
ROOT BEER
LEMONADE 3

DAZBOG COFFEE
REGULAR AND DECAF 4

TEAKOE ICED TEA 4

TEAKOE HOT TEA
EARL GREY
NIRVANA LEMON
CHAMOMILE 4

WHAT UP FAMI!



MORIN

BELLEVIEW STATION



SLOAN'S LAKE



WINE NOT?

Our wines by the glass are on tap too!

RED

BAR DOUGH HOUSE RED

75% Sangiovese / 25% Syrah / Hotchkiss, CO

IMAGERY

Pinot Noir / Sonoma, CA

TRIBUTE

Cabernet Sauvignon / Paso Robles, CA

ARGYLE

Pinot Noir / Dundee, OR

CHUPACABRA

Grenache / Syrah / Mourvedre / Willcox, AZ

NAPA CELLARS

Cabernet Sauvignon / Napa Valley, CA

ROSE

BATTLE CREEK "UNCONDITIONAL"

Pinot Noir / Willamette Valley, OR

glass / 750ml

9 / 36

10 / 40

10 / 40

60

45

60

9 / 36

WHITE

CASTELFEDER PERTICO

Pinot Grigo / Trentino - Alto Adige, Italy

CHLOE

Chardonnay / Sonoma, CA

ALOIS LEGEDER

Pinot Grigo / Alto Adige, Italy

CHUPACABRA BLANCA

Sauvignon Blanc / Riesling / Chardonnay / Willcox, AZ

MINER

Chardonnay / Napa Valley, CA

BUBBLES

MIONETTO (187 ML)

Prosecco / Veneto, Italy

glass / 750ml

9 / 36

10 / 40

45

45

50

10

A WHISKY DRINK, A VODKA DRINK, A LAGER DRINK, A CIDER DRINK

BULLS ON PARADE

The Family Jones Rock & Rye / orange

CHAMPAGNE SUPERNOVA

Absolut Grapefruit / Aperol / pineapple / lemon
prosecco

APEROL SPRITZ (on tap!)

Aperol / Prosecco / soda / orange

BULLET WITH BUTTERFLY WINGS

Russell's Reserve Single Barrel / Amaro Braulio
Cinzano 1757 Torino Vermouth / Orange bitters

10

10

10

10

PENNYROYAL TEA

Woody Creek Single Barrel Whiskey / Domain de Canton Ginger
Hibiscus tea syrup / lemon / soda

HOUSE MARGARITA

Lunazul Reposado / fresh squeezed lime / agave

PREMIUM HOUSE MARGARITA

Patron Anejo Single Barrel / fresh squeezed lime / agave

10

9

12

TAP & BURGER

HIGHLANDS | SLOANS LAKE | BELLEVIEW STATION | WESTMINSTER
(COMING SOON!)

TAPPY HOUR
FOOD SPECIALS
MONDAY - FRIDAY
3:00 - 6:00PM

TO SHARE OR NOT TO SHARE....

WINGS carrots / celery and ranch or bleu cheese
STYLE Traditional crispy or specialty smoked (GF)
SIZE one pound 13 | two pounds 25 | three pounds 36
DRESS Tap BBQ Sauce / Buffalo / chimichurri
chipotle / Samurai

BONELESS "WINGS" 9
choice of sauces / carrots / celery / ranch or bleu cheese

CAULIFLOWER "WINGS" 9 (V)
choice of sauces / carrots / celery

CRISPY CHICKEN EMPANADAS 12
spicy crema / chimichurri

TRIO OF SLIDERS 12
Fried Chicken | wasabi aioli slaw / Samurai sauce / tomato
Classic Smashed | lettuce / tomato / onion / American cheese / special sauce
BBQ Pulled Pork | coleslaw / Tap BBQ sauce

HOUSE SMOKED BEER CAN CHICKEN

half chicken 12 / whole chicken 22
CHOICE OF SAUCE
Tap BBQ Sauce / Buffalo / chimichurri
chipotle / Samurai

MAC AND BEER CHEESE

Gruyere / Swiss / American / aged white cheddar / pilsner beer
parmesan bread crumbs 6 / 12

DRESS IT UP

broccoli / cauliflower / truffle oil / sauteed mushrooms
bacon / peppered candied bacon +2

pulled pork / beef patty* / grilled chicken +4

impossible™ burger +6

EAT YOUR VEGGIES | half or full size

SIMPLE SALAD | mixed greens / carrots / tomato / red onion / cucumber / balsamic vinaigrette 5 / 10 (V) (GF)

BRUSSELS SPROUTS & ROASTED CAULIFLOWER | kale / kohlrabi / napa cabbage / broccoli / nuts / cranberries / lemon thyme vinaigrette 6.5 / 13 (V) (GF)

CHOPPED WEDGE | chopped iceberg / tomato / cucumber / red onion / candied bacon / everything seasoning / herbed bleu cheese dressing 6.5 / 13 (GF)

POWER UP WITH PROTEIN:

grilled chicken / pulled pork / veggie patty +4 impossible™ burger / grass fed beef patty* +6 grilled rare ahi tuna* +7

BUILD A BURGER | All burgers served on a potato bun with hand cut fries, sweet potato tots, or coleslaw

PICK YOUR PATTY: 8

ALL NATURAL BEEF PATTY*

GRASS FED BEEF PATTY* +1

IMPOSSIBLE™ BURGER +1 (V) (GF)

GRILLED CHICKEN BREAST

BLACK BEAN VEGGIE PATTY (V) (GF)

SIDES

HAND CUT FRIES 4 (V)

SWEET POTATO TOTS 4 (V) (GF)

CREAMY COLESLAW 4 (V)

ONION RINGS 5

PICK YOUR STYLE:

THE CLASSIC | American cheese / lettuce / tomato / red onion / special sauce +4.75 (VO)

BLACKENED BLUE | blackened seasoning / bourbon bacon jam / crispy onions / roasted garlic bleu cheese aioli +6.75

SHROOM LUYA'S | sauteed mushrooms / swiss cheese / white truffle aioli +6.75 (VO)

THE TAP | smoked pulled pork / onion rings / Tap BBQ sauce / American cheese / aged white cheddar +6.75

BBQ BACON CHEESEBURGER | bacon / caramelized onions / Tap BBQ sauce / lettuce / tomato / aged white cheddar +6.75

GREEN CHILI | chopped green chilis / bacon / smoked cheddar / chipotle aioli / lettuce / tomato / red onion +6.75 (VO)

BIG PAPA CLIFF'S RIDICULOUSLY AWESOME SANDWICHES

SAMURAI FRIED CHICKEN SANDWICH

wasabi aioli slaw / samurai sauce
tomato 15

SMOKED PULLED PORK

slow smoked pulled pork / french
fries / Tap BBQ sauce / crispy onions
creamy coleslaw 14

THE NOTORIOUS B.L.A.T.*

salt & vinegar chip crusted rare ahi tuna / bacon
lettuce / tomato / avocado green goddess 15



ADDITIONAL TOPPINGS

SLICED AVOCADO / FRESH JALAPENO

CARAMELIZED ONIONS +1

SAUTEED MUSHROOMS

FRIED EGG* / PEPPERED CANDIED BACON +2

(V) = VEGAN (VO) = CAN BE MADE VEGAN WITH A SLIGHT MODIFICATION (GF) = GLUTEN FREE

HOMEMADE DESSERTS

MALTED CHOCOLATE STOUT CAKE

milk stout fudge / pretzel crunch
vanilla ice cream 8

SALTED CARAMEL PUDDING

whipped cream / sweet & salty pub mix 8

(V) DI NOCI DAIRY FREE ICE CREAM AVAILABLE UPON REQUEST

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
MENU ITEMS MAY CONTAIN INGREDIENTS WHICH ARE NOT LISTED. PLEASE ALERT STAFF TO ANY DIETARY RESTRICTIONS.