



NEW BELGIUM BREWING

BREAKFAST

SERVED UNTIL 10:00AM

5280 Burrito	18.95
Morning Fresh Farms eggs, Tillamook cheddar cheese, housemade tomatillo salsa, potatoes, Raquelitas flour tortilla CHOICE OF TENDER BELLY SMOKED BACON OR HOUSEMADE HABANERO SAUSAGE	
Market Burrito	17.25
Morning Fresh Farms eggs, pepper jack cheese, roasted red peppers, cremini mushrooms, black beans, housemade tomatillo salsa, potatoes, Raquelitas flour tortilla	
Avocado Toast	16.75
Grilled local ciabatta bread, fresh avocado, arugula salad, sweet roasted peppers, lemon vinaigrette ADD SIDE OF SCRAMBLED EGGS w/TILLAMOOK CHEDDAR CHEESE +\$6.25	
Uptown Sandwich	18.20
Locally baked croissant, Morning Fresh Farms eggs, Tillamook cheddar cheese, tomatoes, breakfast potatoes CHOICE OF TENDER BELLY SMOKED BACON OR HOUSEMADE HABANERO SAUSAGE	
Sunshine Scramble	19.35
Three Morning Fresh Farms eggs scrambled, Tillamook cheddar cheese, breakfast potatoes CHOICE OF TENDER BELLY SMOKED BACON OR HOUSEMADE HABANERO SAUSAGE CHOICE OF LOCALLY BAKED WHOLE WHEAT OR SOURDOUGH TOAST	
Yogurt Parfait	12.95
Greek yogurt, housemade granola, seasonal berries	

SIDES

Tender Belly Smoked Bacon	6.25
Housemade Habanero Sausage	4.75
Toast	4.75
CHOICE OF LOCALLY BAKED WHOLE WHEAT OR SOURDOUGH	
Breakfast Potatoes	4.75
Avocado	3.60

SPLIT PLATE ON ALL BREAKFAST DISHES +2.00

LUNCH & DINNER

SERVED AFTER 10:00AM

STARTERS

Voodoo Ranger Pretzel	15.50
Sea salt, New Belgium Voodoo Ranger IPA jalapeño cheese sauce, housemade mustard	
Housemade Guacamole	12.25
Raquelitas tortilla chips, housemade guacamole, roasted salsa ranchero	
Avocado Toast	16.75
Grilled local ciabatta bread, fresh avocado, arugula salad, sweet roasted peppers, lemon vinaigrette ADD SIDE OF TENDER BELLY SMOKED BACON +\$6.25	
Mile High Nachos	21.95
Raquelitas tortilla chips, cheddar curds, pepper jack cheese, pico de gallo, black beans, green onions, jalapeños, sweet banana peppers, housemade guacamole, crema, cilantro CHOICE OF ANCHO CHILI CHICKEN OR 1554 DARK ALE-INFUSED PULLED PORK	

SALADS

Spinach Salad	19.95
Tender baby spinach, dried cherries, feta cheese, candied walnuts, red onions, housemade vinaigrette ADD ANCHO CHILI CHICKEN +\$6.50	
FoCo Cobb Salad	22.75
Grilled house-brined chicken, mixed greens, shredded carrots, bleu cheese crumbles, tomatoes, hard-boiled egg, red onions, Tender Belly smoked bacon, avocado, bleu cheese dressing	

TACOS

Fish Tacos	19.95
Mango salsa, housemade spicy cilantro aioli, cabbage slaw, Raquelitas corn tortillas	
Ancho Chili Chicken Tacos	18.95
Housemade chipotle aioli, roasted salsa ranchero, cabbage slaw, Raquelitas corn tortillas	

BURGERS

INCLUDES FRENCH FRIES

ADD AVOCADO +\$3.60 ADD TENDER BELLY SMOKED BACON +\$6.25

303 Burger*	21.95
Boulder Valley premium angus beef, lettuce, tomatoes, housemade pickle chips, housemade garlic aioli, locally baked brioche bun CHOICE OF CHEDDAR CURDS OR TILLAMOOK CHEDDAR CHEESE	
Angry Goat Burger*	23.95
Boulder Valley premium angus beef, bacon, goat cheese, fresno peppers, onion, housemade hot pepper jam, locally baked brioche bun	
Gardenburger	19.95
Grilled veggie pattie (a blend of mushrooms, onions, brown rice, rolled oats, mozzarella cheese, cheddar cheese, parsley, garlic), arugula, tomatoes, cucumbers, red onions, cilantro aioli, locally baked brioche bun	
Bacon Blucifer Burger*	23.95
Boulder Valley premium angus beef, bleu cheese, Tender Belly smoked bacon, housemade garlic aioli, locally baked brioche bun	

SANDWICHES

INCLUDES FRENCH FRIES

1554 Pulled Pork Sandwich	18.75
New Belgium 1554 Dark Ale-infused pulled pork, apple bleu cheese slaw, housemade BBQ sauce, pretzel bun	
Fat Tire Chicken Sandwich	21.95
Grilled house-brined chicken breast, provolone cheese, Tender Belly smoked bacon, housemade guacamole, lettuce, tomatoes, red onions, housemade chipotle aioli, pretzel bun	
BLT Sandwich	19.50
Spiced candied bacon, lettuce, tomatoes, housemade garlic aioli, locally baked sourdough ADD AVOCADO +\$3.60	
Chicken Salad Sandwich	18.25
Housemade chicken salad dried cherries, pecans, grapes, lettuce, housemade honey dijon, croissant	
Voodoo Ranger Grilled Cheese	17.95
Tillamook cheddar cheese, mozzarella cheese, New Belgium Voodoo Ranger IPA jalapeño cheese sauce, locally baked sourdough ADD TOMATO +2.75 TENDER BELLY SMOKED BACON +6.25 AVOCADO + 3.60 CHICKEN BREAST +7.95	

*** THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

KIDS

AGES 10 AND UNDER

Crispy Chicken Strips	10.95
with french fries	
Grilled Chicken Sandwich	10.95
Tillamook cheddar cheese, locally baked bun, with french fries	
Grilled Cheese	10.95
Tillamook cheddar cheese, mozzarella cheese, locally baked sourdough with french fries	
Cheese Quesadilla	10.95
Mozzarella cheese on grilled Raquelitas flour tortillas	

BEVERAGES

SERVED ALL DAY

Soda	3.50
Sparkling Water	3.50
Lemonade	3.50
Orange Juice	3.95
Huckleberry Roasters Coffee (REG. OR DECAF)	4.75
Huckleberry Roasters Iced Coffee (REG. OR DECAF)	4.75
Two Leaves and a Bud Tea	3.50
Two Leaves and a Bud Iced Tea	3.50

DRAFT BEER

NEW BELGIUM BREWS

Mountain Time Lager 16oz. ABV 4.40% / IBU 10	10.75
FAT TIRE 16oz. ABV 5.2% / IBU 22	11.75
Dominga Mimosa Sour 12oz. ABV 6.0% / IBU -	11.50
1554 Black Lager 12oz. ABV 6.0% / IBU 21	11.50
La Folie Sour Brown Ale 12oz. ABV 7.0% / IBU 180	11.50
Honey Orange Tripel 12oz. ABV 10.0% / IBU 25	12.50
Voodoo Juicy Haze IPA 12oz. ABV 7.5% / IBU 42	12.50
Voodoo Ranger IPA 16oz. ABV 7.1% / IBU 50	11.75
Rotating Tap 12oz. - 16oz. ABV 4.40%-9.0%	10.75 - 12.50
Seasonal Tap 12oz. - 16oz. ABV 4.40%-9.0%	10.75 - 12.50

BEER

BOTTLE | CAN

N.B. Fruit Smash Seltzer ASSORTED FLAVORS BV 4.5% IBU -	10.00
Dry Dock Apricot Blonde ABV 5.1% IBU 17	10.00
Coors Light ABV 4.2% IBU 22	10.00
Holidaily Brewing Favorite Blonde* ABV 6.0% / IBU 21	12.75
* GLUTEN-FREE	
Modelo Especial ABV 7.0% / IBU 180	10.00
Stem Ciders Off-Dry Apple Cider* ABV 5.8%	10.00
* GLUTEN-FREE	

WINE

SPARKLING & ROSÉ

Chapoutier Belleruche Rosé Côtes du Rhône, France	16.25
Domanda Prosecco Italy	14.25

WHITE

Hess Chardonnay California	17.25
Portlandia Pinot Gris Oregon	15.25
3 Brooms Sauvignon Blanc New Zealand	16.25

RED

CS Substance Cabernet Sauvignon Washington	18.25
Folly of the Beast Pinot Noir California	17.25
Shannon Ridge Wrangler Red California	16.95

COCKTAILS

CRAFT

Seasonal Mimosa	15.50
Prosecco, seasonal juice (ask your server or bartender for juice options)	
Peach Emoji	18.25
New Belgium Dominga Mimosa Sour Ale, Deep Eddy peach vodka, Peach Schnapps, orange juice	
Iris You Well	18.25
Deki lavender gin, lavender syrup, lemon juice, fizzy tonic water	
Jalapiña Bizness	18.25
Dulce Vida jalapeño-pineapple-infused tequila, pineapple juice, lime juice, agave	

TRADITIONAL

Bloody Mary	15.50
Spring 44 vodka, housemade Bloody Mary mix, fresh lime, celery	
Margarita	16.25
Exotico tequila, Cointreau, fresh lime juice	
Manhattan	16.95
Knob Creek straight rye whiskey, Carpano Antica vermouth, bitters	
Old Fashioned	16.95
Maker's Mark Kentucky straight bourbon, bitters, sugar	

*** FULL BAR AVAILABLE ***

ASK YOUR SERVER OR BARTENDER ABOUT THE DAILY DRINK SPECIAL.