

**EARLY RISERS** *Served until 9:30 a.m.*

- GREAT DIVIDE CLASSIC\*** 3 eggs your style, choice of bacon, twelve hour braised beef or sausage, breakfast potatoes, choice of toast 17.59
- BREAKFAST SANDWICH\*** crisp bacon, flattop egg, cheddar cheese, tomato aioli, arugula, brioche 16.99
- BREWER'S OMELET** 3 eggs, diced onion & green pepper, white cheddar, baby arugula, lemon oil, sausage links 17.99
- DENVER OMELET** 3 eggs, ham, diced onion & green pepper, cremini mushroom, sautéed spinach, white cheddar 17.99
- BREAKFAST BURRITO** 3 eggs, beef barbacoa, white cheddar, tomatillo sauce, breakfast potatoes 17.59
- STOUT FRENCH TOAST** brioche french toast, Yeti Imperial Stout mascarpone, fresh berries, powdered sugar 16.79
- FRUIT & GRANOLA** fresh strawberries, honey yogurt, blueberries, house trail mix 9.99

**SIDES**

- FRESH FRUIT** 5.99
- SAUSAGE** 5.99
- BACON** 5.99
- BREAKFAST POTATOES** 5.69
- TOAST** sourdough or multigrain 4.49

**SMALL PLATES** *Smaller Plates, but still Yeti-Approved*

- ZUCCHINI FRITES** tempura zucchini, sriracha lime aioli 11.99
- QUESO & CHIPS** great divide lager queso, fresh tortilla chips 11.99
- LOADED TOTS** seasoned tots, great divide lager queso, chopped bacon, green onion 12.99
- SLIDERS** 3 mini burgers, green leaf lettuce, sliced tomato, great divide lager queso 16.99
- CRISPY FRIED SHRIMP** farmhouse ale tempura, arugula, lemon aioli 19.39
- BARBACOA TACOS** twelve-hour braised beef, pickled relish, poblano-tomatillo salsa, mini corn tortillas 17.29
- WINGS** choice of buffalo or bbq, served with fries 20.99
- FIRE ROASTED ASPARAGUS** charred asparagus, brown butter almonds, herb crouton crumble, lemon aioli 11.49
- SWEET POTATO BRAVAS** cooked sweet potatoes, avocado purée, jalapeño honey, green onion, feta 10.99

**SOUPS & SALADS** *Farm Fresh, just like Colette likes it.*

- CHILI** with beef & beans, spiced sour cream, white cheddar 10.49
- BROCCOLI CHEDDAR SOUP** creamy broccoli soup, cheddar cheese, herb croutons 9.99
- BABY ARUGULA AND KALE** balsamic figs, creamy citrus dressing, bacon, mango purée, brown butter almonds 17.29  
add grilled chicken 6.49 add grilled salmon\* 12.59
- FRIED CHICKEN SALAD** shaved honey crisp apple, aged white cheddar, house trail mix, baby arugula, honey lemon vinaigrette 20.49
- SEARED SALMON SALAD\*** salmon fillet, mixed greens, cucumber yogurt, crispy chickpeas, diced tomato, feta, greek dressing 22.99

**BURGERS & SANDWICHES** *The Choice of Bold Characters.*

served with fries and a pub pickle, burgers can be prepared with a black bean patty upon request

- GREAT DIVIDE BURGER\*** local beef, tomato jam, maple pepper bacon, lettuce, tomato, brioche 21.99
- BREWERY BURGER\*** local beef, white cheddar, lettuce, tomato, mayo, brioche 21.99
- BISON BURGER\*** smoked bacon, cheddar, lettuce, red onion, pickles, brioche bun 23.49
- ROASTED TURKEY** house roasted turkey breast, white cheddar, lettuce, tomato, lemon aioli, sourdough 17.29
- GRILLED CHICKEN** lettuce, tomato, mayo, swiss, brioche 18.99
- BARBACOA GRILLED CHEESE** twelve-hour braised beef, yeti stout bbq sauce, pickled red onion, white cheddar, sourdough 17.99
- GRILLED SALMON SANDWICH\*** salmon fillet, cumin dusting spice, cucumber yogurt, lettuce, sliced tomato, brioche bun 21.49

**ENTREES** *The Hercules of Meals*

- ALE BATTERED FISH & CHIPS** battered cod, tartar sauce, fries 24.99
- GRILLED SALMON\*** tabbouleh, charred cucumber, harissa sauce, crispy chickpeas 31.99
- FETTUCCINE ALFREDO** creamy alfredo sauce & parmesan 18.99  
with grilled chicken 25.99  
with blackened shrimp or blackened salmon\* 29.99

**SIDES**

- FRIES** 6.99
- CHILI CHEESE FRIES** 7.39
- SIDE SALAD** 6.29
- SEASONED TOTS** 6.79

**KIDS**

- FETTUCCINE ALFREDO** 9.99
- CHICKEN FINGERS** 12.79
- BURGER** 9.99
- MAC & CHEESE** 7.99

**DESSERT**

- CHEESECAKE** 8.99
- RED VELVET CAKE** 8.99

TAX & GRATUITY NOT INCLUDED

\*These items may be served raw or undercooked based on your specification 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. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues. DEN 101923

# Draft Beer

-  **HAZY IPA | 6.2% ABV**  
juicy mix of citrus hop aromas and nuanced fruit characteristics, notes of papaya and mango, soft bitterness
-  **AMERICAN LAGER | 5% ABV**  
noble and new world hops, German malts, and a traditional lager yeast for a crisp, refreshing, easy drinking beer
-  **WILD RASPBERRY ALE | 4.8% ABV**  
a sweet, slightly tart, flavorful and silver medal winning ale in the American fruit beer category at the 2021 Great American Beer Festival
-  **TITAN IPA | 7.1% ABV**  
piney, citrusy, crisp hop bitterness
-  **HERCULES IMPERIAL IPA | 9.5% ABV**  
dank, citrus and floral aromas and flavors, light on the pallet
-  **COLETTE FARMHOUSE ALE | 6.5% ABV**  
tart, dry finish, refreshing & light
-  **DENVER PALE ALE | 5% ABV**  
big citrus and pine notes, faint toasted malt character, refreshing bitter hop finish

## Cans GREAT DIVIDE

- HERCULES HAZY IMPERIAL IPA 19.2 OZ.**
- WITTEWATER POMEGRANATE + LIME CRAFT HARD SELTZER 19.2 OZ.**
- WITTEWATER MANGO + GINGER CRAFT HARD SELTZER 19.2 OZ.**

## Cans GUEST

- BLUE MOON 16 OZ.**
- JUNESHINE HARD KOMBUCHA BLOOD ORANGE MINT 12 OZ.**
- STEM CIDERS**
- OFF-DRY APPLE CIDER 12 OZ.**
- TRULY STRAWBERRY LEMONADE 16 OZ.**
- HIGH NOON PINEAPPLE 12 OZ.**
- HEINEKEN 0.0 N.A. 11.5 OZ.**

## Bottles GUEST

- BUDWEISER 16 OZ.**
- BUD LIGHT 16 OZ.**
- MICHELOB ULTRA 16 OZ.**
- HEINEKEN 12 OZ.**
- MODELO ESPECIAL 12 OZ.**
- COORS LIGHT 16 OZ.**
- CORONA 12 OZ.**

## SPIRITS *We've got spirit, how bout you?*

**VODKA** grey goose, absolut, absolut citron, ketel one, tito's handmade vodka, wheatley, helix

**BOURBON & WHISKEY** basil hayden's, woodford reserve, bulleit, knob creek rye, maker's mark, templeton rye, crown royal, jameson, jack daniel's, jim beam, fireball

**SCOTCH** balvenie 14yr. caribbean cask, glenfiddich 14 yr., macallan 12yr., johnnie walker black, johnnie walker red

**GIN** hendrick's, tanqueray, beefeater

**TEQUILA** patrón silver, don julio blanco, casa noble silver, casamigos reposado, 1800 añejo, 1800 reposado, jose cuervo tradicional

**RUM** flor de caña gran reserva 7 yr., malibu, captain morgan, bacardi superior

**COGNAC & LIQUEUR** hennessy vs, grand marnier, aperol, baileys, campari, cointreau, disaronno originale, kahlúa, st-germain, carpano antica, carpano bianco, fernet branca

-  **CAR CAMPER HAZY PALE ALE | 5% ABV**  
hopped and dry-hopped with sabro hops, aromas of cantaloupe, mango and coconut, even finish with a pleasant mouthfeel
-  **YETI IMPERIAL STOUT | 9.5% ABV**  
roasty, caramel & toffee notes, hoppy finish, mild coffee notes
-  **VELVET YETI NITRO STOUT | 5% ABV**  
velvety and rich mouthfeel, roasty, caramel & toffee notes
-  **AMELIA MARY BLONDE ALE | 5.5% ABV**  
crisp, bright, light malt character, dry finish
-  **STRAWBERRY RHUBARB SOUR | 6.2% ABV**  
big strawberry aroma, sweet, tart, bright and effervescent.
-  **WITTEWATER MANGO+GINGER CRAFT HARD SELTZER | 5% ABV**  
brewed with all-natural ingredients, gluten-free with low carbs and zero sugar, whitewater showcases real, yet subtle fruit flavor

*Ask your server for more beer details*

## GUEST DRAFT

- STELLA ARTOIS | 5% ABV**
- COORS BANQUET | 5% ABV**

## COCKTAILS *Shaken, stirred, delicious*

-  **5280'** strawberry rhubarb sour, jalapeño infused suerte tequila, ginger shrub, strawberry purée, fresh lime, rhubarb bitters **17.99**
-  **RINO OLD FASHIONED** yeti imperial stout, laws four grain bourbon, carpano antica vermouth, bourbon cherries, mole bitters **17.99**
-  **WITTEWATER MULE** whitewater mango+ginger seltzer, tito's handmade vodka, lime **17.99**
- HAND SHAKEN BLOODY MARY** ketel one vodka, elements bloody mary elixir, celery, grape tomato, lime, stuffed olive **17.99**
- THE DEPARTURE** bulleit bourbon, fresh lemon juice, simple syrup, ginger ale, mint, angostura & peychaud's bitters **19.99**

*Ask your server for our complete selection of premium spirits*

## WINES *A grape escape*

### WHITE

- DEL VENTO** pinot grigio 11.5 / 17.25 / 46
- ALTITUDE PROJECT** chardonnay 9.75 / 14.75 / 39
- VILLA MARIA** sauvignon blanc 13.5 / 20.25 / 54
- CHALK HILL** chardonnay 16.25 / 24.25 / 65
- MASON CELLARS** sauvignon blanc 14.75 / 22 / 59
- LOUIS JADOT 'MÂCON-VILLAGES'** chardonnay 13.75 / 20.5 / 55
- EVOLUTION** white blend 14.75 / 22 / 59

### RED

- ALTITUDE PROJECT** cabernet sauvignon 9.75 / 14.75 / 39
- NIELSON** pinot noir 14.75 / 22 / 59
- DECOY** merlot 15.25 / 22.75 / 61
- ALAMOS** malbec 13 / 19.5 / 52
- HESS 'SHIRTAIL RANCHES'** cabernet sauvignon 16.25 / 24.25 / 65
- COLUMBIA CREST 'H3'** red blend 14.75 / 22 / 59
- MARQUES DE CACERES** tempranillo 14.75 / 22 / 59

### SPARKLING & ROSÉ

- THE FOUR GRACES** rosé 13.75 / 20.5 / 55
- CHANDON** brut rosé 187ml, 15
- MIONETTO** prosecco 187ml, 13.75

