





At Timberline, we are committed to bringing you fresh high quality food from our kitchen. We make our salad dressings, sauces and condiments in-house with the best ingredients. Our beef and chicken is never treated with hormones or antibiotics and is locally sourced. We are proud to offer these local brands and more whenever possible:

Aspen Ridge beef, Red Bird Farms chicken, Haystack Mountain goat cheese, Denver Bacon Co., Capello's Gluten Free pasta, Bee Squared Apiaries, Hazel Dell Mushrooms and Continental Sausage Co.

Starters

Ⓜ Devils on Horseback

Sweet dates stuffed with Haystack Mountain goat cheese, wrapped in Peachwood smoked bacon and drizzled with chipotle honey.

Hot Wings

Jumbo wings and drumsticks tossed in your favorite sauce and served with celery, carrots and ranch or blue cheese dressing.

Buffalo, BBQ, Sweet Thai Chili or XXXtra hot Caribbean Jerk.

Six Wings

Twelve Wings

Nachos

Crisp chips, queso sauce, black beans, shredded cheese, guacamole and sour cream.

with Steak

with Chicken

Fruit and Cheese Plate

Fresh fruits, crackers and premium local honeycomb join a selection of local and international cheeses.

Ⓜ Ⓜ Hummus Plate

Hummus served with seasonal vegetables and warm flatbread.

Rocky Mountain Oysters

Bull Fries served with our Pub sauce or cocktail sauce.

Steak Quesadilla

Queso blanco and shredded cheddar melted in a flour tortilla with seared steak. Served with guacamole, sour cream and salsa.

Ⓜ Gluten Free Ⓜ Healthy Ⓜ Vegetarian

Hearty Soups

Soup of the Day

A fresh offering changed daily. Our Servers will share with you today's selection. Cup or Bowl

French Onion Soup

Made in-house and topped with toasted bread and melted Swiss cheese. Cup or Bowl

Mountain Style Chili

Hearty chili with beans, natural beef and spices. Topped with cheese and onions. Cup or Bowl

Fresh Salads

Fresh dressings are made in-house: Ranch, Bleu Cheese, Honey Mustard and Champagne Vinaigrette

(H) (V) House Salad

Mixed lettuce, grape tomatoes, cucumbers and crisp croutons.

(H) (V) Caesar Salad

Crisp romaine, Asiago cheese and croutons tossed in our house made Caesar dressing.

Add Chicken or Steak

Add Grilled Salmon

Add Fried Egg

(GF) (H) (V) Timberline Salad

Organic greens, Haystack Mountain goat cheese, grape tomatoes, crisp apples with Champagne vinaigrette.

Add Chicken or Steak

Add Grilled Salmon

Add Fried Egg

(GF) Mountain Wedge

Crisp iceberg, Peachwood smoked bacon, Affinee Bleu Cheese crumbles, red onion and grape tomatoes.

Add Chicken or Steak

Add Grilled Salmon

Add Fried Egg

Spinach Pomegranate Salad

Baby organic spinach tossed in vinaigrette and topped with pomegranate seeds, glazed pecans, feta cheese and thin sliced red onion.

Add Chicken or Steak

Add Grilled Salmon

Add Fried Egg



Sandwiches

All natural no hormones or antibiotics ever

Sandwiches are served with choice of:

Sweet Potato Fries, Fries, Mashed Potatoes,
House Salad, Fresh Fruit, Seasonal Vegetables

Western Slope Chicken

Grilled chicken, spiced apples, Brie cheese with lettuce and strawberry
Dijon preserve, on Rustic Bread.

“Mile High Club”

Grilled chicken, crisp bacon, thin sliced ham, avocado and mixed greens
with our champagne vinaigrette, on Rustic Bread.

Ⓜ French Country

Grilled chicken, hummus with Herbs de Provence, Mixed greens, tomatoes
and Dijon aioli, on Rustic Bread.

Grilled Cordon Bleu

Grilled chicken, thin ham, Swiss cheese and aioli, on Rustic Bread

Ⓥ The Greenhouse

Roasted mushrooms, Haystack Mountain goat cheese, zucchini, squash
and pesto, on Rustic Bread.

Pulled Pork Sandwich

Smoky pulled pork, cole slaw, cheddar cheese and BBQ sauce.

Burgers

All natural grass-fed beef

Burgers are served with choice of:

Sweet Potato Fries, Fries, House Salad,
Mashed Potatoes, Seasonal Vegetables

All American Burger

Lettuce, Tomato and red onion. Cheese available upon request.

Pub Burger

Stout braised onions, crisp bacon and Swiss cheese with our Pub sauce.

Fire Burger

Queso blanco, roasted green chiles and chipotle aioli.

Uptown Bleu

Blue cheese fondue, organic greens and red onion jam.

Mexicali

Guacamole, pico de gallo, queso blanco and cilantro aioli.

Tweener

Burger topped with a basted egg, crisp bacon, lettuce, tomato and
hollandaise.

Truffle Burger

Roasted mushrooms, Brie cheese, organic greens and truffle aioli.

Ⓜ Healthy Ⓥ Vegetarian

Steaks & Chops

All natural no hormones or antibiotics ever

Timberline Style add Lobster with panko bread crumbs and Hollandaise Sauce to any steak.

Steaks served with choice of two sides. Please allow ample time for medium-well and well-done.

- (H) (GF) Buffalo Sirloin Steak**
Higher in protein and lower in fat than beef. Leaner cuts suggested to be cooked to medium rare. choose **Timberline Style**
- (GF) Ribeye**
Well Marbled and full of flavor. 12 oz. cut of USDA Choice Buckhead beef. 30 choose **Timberline Style**
- (GF) Tenderloin**
Lean and tender with a great beef flavor. 8 oz. cut USDA Choice Buckhead beef. choose **Timberline Style**
- (GF) Double Cut Pork Chop**
Thick and juicy, marinated with fresh herbs and grilled to perfection.
- (GF) Wild Boar Tenderloin**
Tender Boar served with Apple-bacon reduction, mashed potatoes and seasonal vegetables.

Elk Medallions

Seared and served with brown gravy, Lingonberry preserve, mashed potatoes and seasonal vegetables.

Beyond Steaks

Pasta Baguta

Tomato cream sauce, mushrooms, broccoli and grilled chicken with pan seared Fettuccini.

- (GF) Shrimp and Grits**
Creamy Asiago grits topped with shrimp and bacon confit and Mediterranean bruschetta.
- (H) (GF) Miso Salmon**
Pan poached wild salmon topped with our miso-maple glaze. Served with rice and seasonal vegetables.
- (H) (GF) Citrus Salmon**
Grilled wild salmon topped with a citrus butter sauce and served with seasonal vegetables and mashed potatoes.

Trout Almondine

Almond crusted pan seared Rocky Mountain trout served with a lemon butter sauce and fresh seasonal vegetables and rice.

(GF) Gluten Free **(H) Healthy**



Desserts

Banana Nutella

Scratch made bread pudding with chopped cashews, fresh banana slices, and Nutella.

Andes Mint Twisted Ice Cream

Mint ice cream infused with vodka, Baileys, and chunks of Andes mints. Topped with home made whipped cream and chocolate shavings. Must be 21 to order.

Lemon Creme Cake

Rustic vanilla cake layered with lemon cream and topped with Gran Marnier marinated berries.

Chocolate Hazelnut Marquise

Layers of hazelnut cake and chocolate mousse. Topped with chocolate sauce and hazelnuts.

Caramel Bacon Donut Holes

Cinnamon sugar donut holes tossed with warm Denver Bacon Co. pecan wood-smoked bacon and topped with caramel sauce.

Cheesecake

N.Y. style cheesecake, fresh berries.



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D Bar French Macarons

Food network celebrity Chef Keegan Gerhard has teamed up with Timberline to bring you a tasty sampling of his scratch made French Macarons:

One each: salted caramel, pistachio, chocolate, peanut butter & jelly, strawberries & cream packed in a colorful box. The perfect dessert to-go, or for a gift.

*we are not a gluten free kitchen.

*Guests with nut/peanut allergies should be aware that nuts/peanuts are on site.



Denver-based Mission Yogurt, Inc. and its subsidiary companies, has 20+ years experience in airport operations, specializing in full-service dining, fast food, fast casual dining and bars. Our focus is on high-quality food sourcing and environmental sustainability, offering travelers natural meats and organic produce in an appealing environment. For more information please visit www.dia-food.com