

Denver, Colorado
★ Est. 1994 ★

Brian Dunn, Founder and President



[Twitter](#) [Instagram](#) [Facebook](#) @GREATDIVIDEBREW

During the late 80s, Brian Dunn spent 5 years overseas building farms in developing countries. Having grown up in a family that appreciated good food and drink, Dunn expanded his knowledge and passion for beer during his travels. Dunn eventually returned to Colorado, started homebrewing and went to graduate school. Upon graduation in 1993, when Denver's craft beer scene barely existed, he set out to found what would eventually become one of America's most decorated and celebrated craft breweries.

Beginning with a marketing study and a business plan, Dunn saw an opportunity in Denver's Ballpark Neighborhood to brew uniquely balanced, flavorful beers. With financial help from family, friends and a loan from the city of Denver, his dream of brewing commercially became a reality in 1994. The brewery started small and in the beginning Dunn was the only full-time employee...brewing, bottling and selling to accounts all in the same day. As the brewery grew, the beer spoke for itself. Dunn's beers were balanced, flavorful and representative of a lifestyle that is uniquely Colorado.

While Great Divide's ethos may be globally inspired, our beers are distinctly Denver.

Since 1994 we've brewed all sorts of exciting beer styles, added significant brewing capacity, and assembled a great staff. In 2001, we bought our building (which used to be an old dairy processing plant) and set out for over a decade of exponential growth. That growth led to the need for a second facility, so in 2013 we bought 5 acres one mile away in the nearby RiNo Neighborhood. The new facility has a can line, keg line, barrel storage, warehouse and is home to the Barrel Bar. The increased space has afforded us the opportunity to release our beer in cans, grow our barrel and sour program, and most importantly, it gives us room to grow in Denver for many years to come.



Brewery & Tap Room
2201 Arapahoe St., Denver, CO 80205



Packaging & Barrel Bar
1812 35th Street, Denver, CO 80216



BREWHOUSE AND KITCHEN

EARLY RISERS *Served until 10:30 a.m.*

GREAT DIVIDE CLASSIC* 3 eggs your style, choice of bacon, short rib, or sausage, breakfast potatoes, choice of toast 15

STOUT FRENCH TOAST brioche, dark stout mascarpone, fresh strawberries, infused syrup, powdered sugar 14

BREAKFAST BURRITO chipotle tortilla, short rib, scrambled egg, cheddar jack cheese, poblano tomatillo salsa, served with breakfast potatoes 13.5

BREAKFAST SANDWICH niman ranch pork belly, flattop egg, cheddar cheese, tomato aioli, arugula, brioche 13.5

CHICKEN AND WAFFLES* belgian waffle, crispy chicken thigh, sunnyside egg, jalapeño honey 18

DENVER OMELET ham, onions, peppers, cherry tomato, mushrooms, spinach 14

BREWERS OMELET sausage or bacon, onions, peppers, cheddar cheese, dressed arugula 14

FRUIT AND GRANOLA house made granola, fresh berries, honey yogurt 8.25

SIDES

FRESH FRUIT 4.25

SAUSAGE 4.75

BACON 4.75

BREAKFAST
POTATOES 4

TOAST 3.25
sourdough or multigrain



BREWHOUSE AND KITCHEN

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

- COLORADO LAMB MEATBALLS roasted tomato sauce, mama lil's peppers, local buttercup goat cheese, herb crouton 17.75
- SWEET POTATO BRAVAS caramelized honey, jalapeño, avocado purée 9.5
- YETI BRAISED SHORT RIB TACOS braised short rib, pickled radish, poblano-tomatillo salsa, mini corn tortillas 15.75
- CRISPY FRIED SHRIMP farmhouse ale tempura, power crunch, lemon aioli 16.25
- FIRE ROASTED CAULILINI brown butter almonds, lemon aioli, herb crouton crumbs 10
- PORK BELLY STEAMED BUNS house braised pork belly, pickled vegetables, sweet soy glaze 16.5
- ZUCCHINI FRITES tempura zucchini, sriracha lime aioli 8.25
- LAMB LOLLIPOPS* colorado lamb, mama lil's peppers, cucumber sauce, cucumber fennel salad 17

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

- COLORADO BISON CHILI spiced sour cream, white cheddar 9
- CREAMY BROCCOLI CHEDDAR creamy broccoli soup, cheddar cheese, herb croutons 8.75
- BABY ARUGULA AND KALE roasted butternut squash, balsamic figs, creamy citrus dressing, crispy prosciutto, brown butter almonds 15
- SEARED SALMON SALAD* baby greens, charred cucumber cream, tomato, feta, crispy chickpeas, greek vinaigrette 20.5
- FRIED CHICKEN SALAD shaved honey crisp apple, aged white cheddar, house trail mix, baby arugula, honey lemon vinaigrette 17.5

BURGERS & SANDWICHES *Go ahead, have a Heyday.*

served with fries, a pub pickle, and house slaw. sub a side salad, 3.50 | sub chili cheese fries, 4.50
 sub any patty for the plant-based, "impossible burger", 2.00

- GREAT DIVIDE BURGER* local beef, tomato jam, maple pepper bacon, lettuce, tomato, brioche 17.75
- LAMB BURGER* roasted tomato relish, charred cucumber cream, lettuce, harissa ketchup, brioche 18.5
- BREWERY BURGER* local beef, white cheddar, lettuce, tomato, mayo, brioche 14.25
- GRILLED SALMON SANDWICH* cumin-dusted salmon, charred cucumber cream, lettuce, tomato, brioche 19.75
- SHORT RIB GRILLED CHEESE braised short rib, yeti stout bbq sauce, pickled red onion, white cheddar, sourdough 14.25
- ROASTED TURKEY house roasted turkey breast, white cheddar, lettuce, tomato, lemon aioli, sourdough 12.75
- GRILLED CHICKEN beer brined chicken, lettuce, tomato, mayo, swiss cheese, brioche 14.25

ENTREES *The Hercules of Meals*

- FARMHOUSE ALE CHICKEN beer brined chicken, charred caulilini, mushroom farro risotto 20
- ALE BATTERED FISH & CHIPS ale battered cod, slaw, tartar sauce, fries 18.25
- STEAK FRITES pepper crusted flat iron steak, roasted tomato relish, lemon aioli, parmesan fries 25
- GRILLED SALMON* tabbouleh, charred cucumber cream, harissa sauce, crispy chickpeas 23.5

SIDES

- FRIES 4
- SIDE SALAD 5
- BISON CHILI CHEESE FRIES 6

DESSERT

- BREAD PUDDING 8.5
- captain crunch + white chocolate

Tax & Gratuity Not Included | *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



BREWHOUSE AND KITCHEN

COCKTAILS *Shaken, stirred, delicious*

- 5280'** Strawberry Rhubarb Sour, jalapeño infused suerte tequila, ginger shrub, strawberry purée, fresh lime, rhubarb bitters 14
- CHAIRLIFT** Colette Farmhouse Ale, peach street goat vodka, cold pressed carrot juice, fresh lemon juice, ginger syrup 14
- RINO OLD FASHIONED** Claymore Scotch Ale, laws four grain bourbon, carpano antica vermouth, bourbon cherries, mole bitters 15
- HAND SHAKEN BLOODY MARY** hangar I vodka, elements bloody mary elixir, celery, grape tomato, lime, stuffed olive 14
- THE DEPARTURE** bulleit bourbon, fresh lemon juice, simple syrup, ginger ale, mint, angostura & psychaud's bitters 15
- DOBEL RITA** maestro dobel tequila, agavero orange liqueur, lemon sour, re'al agave, fresh orange juice, lime 15

WINES *A grape escape*

WHITES

- DEL VENTO** pinot grigio, delle venezie, italy 10 / 15 / 40
- ALTITUDE PROJECT** chardonnay, central coast, california 9 / 13.5 / 36
- VILLA MARIA** sauvignon blanc, marlborough, new zealand 11 / 16.5 / 44
- CHATEAU STE. MICHELLE** riesling, columbia valley, washington 10 / 15 / 40
- SONOMA-CUTRER RUSSIAN RIVER RANCHES** chardonnay, sonoma county, california 15 / 22.5 / 60
- LOUIS JADOT MÂCON-VILLAGES** chardonnay, burgundy, france 12 / 18 / 48
- EVOLUTION** white blend, dundee hills, oregon 14 / 21 / 56

REDS

- ALTITUDE PROJECT** cabernet sauvignon, central coast, california 9 / 13.5 / 36
- NEILSON** pinot noir, santa barbara county, california 14 / 21 / 56
- BENZIGER** merlot, sonoma county, california 14 / 21 / 56
- ALAMOS** malbec, mendoza, argentina 12 / 18 / 48
- HESS SHIRTAIL RANCHES** cabernet sauvignon, lake county, california 15 / 22.5 / 60
- COLUMBIA CREST H3** red blend, horse heaven hills, washington 14 / 21 / 56

SPARKLING & ROSÉ

- "M" BY MINUTY** rosé, côtes de provence, france 14 / 21 / 56
- CHANDON** brut, california 187 ml. 15
- MIONETTO** prosecco, veneto, italy 187 ml. 12

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

- VODKA** grey goose, absolut, absolut citron, ketel one, ketel one oranje, tito's handmade vodka, hangar I, helix
- BOURBON & WHISKEY** blanton's, knob creek rye, templeton rye, bulleit, woodford reserve, fireball, proper no. twelve, jack daniel's, maker's mark, crown royal, jim beam
- SCOTCH** balvenie doublewood 17 yr., glenfiddich 14 yr., macallan 12 yr., johnnie walker black, johnnie walker red
- GIN** hendrick's, tanqueray, beefeater
- TEQUILA** avión silver, patrón silver, maestro dobel, 1800 silver, 1800 reposado, jose cuervo gold
- RUM** flor de caña gran reserva 7 yr., malibu, captain morgan, bacardi superior
- COGNAC & LIQUEUR** hennessy vs, grand marnier, kahlúa, disaronno originale, baileys, agavero orange liqueur, campari, st. germain, fernet branca, aperol, carpano antica, martini & rossi

A LOCAL SPIRIT

Here's to hometown heroes

**LEOPOLD BROTHERS
SMALL BATCH GIN**

**DEERHAMMER ROUGH
& TUMBLE CORN WHISKEY**

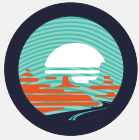
**AD LAWS
FOUR GRAIN
STRAIGHT BOURBON
WHISKEY**

**PEACH STREET GOAT VODKA
SUERTE TEQUILA**





BREWHOUSE AND KITCHEN



HAZY IPA | 6.2% ABV
juicy mix of citrus hop aromas and nuanced fruit characteristics, notes of papaya and mango, soft bitterness.



HEYDAY MODERN IPA | 5.8% ABV
abundantly hopped, light body, low bitterness, notes of tropical fruit and melon, crisp malt character.



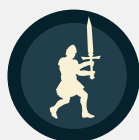
TITAN IPA | 7.1% ABV
piney, citrusy, crisp hop bitterness.



COLETTE FARMHOUSE ALE | 7.3% ABV
tart, dry finish, refreshing & light.



DENVER PALE ALE | 5.0% ABV
big citrus and pine notes, faint toasted malt character, refreshing bitter hop finish.



CLAYMORE SCOTCH ALE | 7.7% ABV
caramel sweetness, slight roastiness, warming character.



ROTATING TAPS
ask your server about today's selection of small-batch & seasonal beers.



YETI IMPERIAL STOUT | 9.5% ABV
roasty, caramel & toffee notes, hoppy finish, mild coffee notes.



ROADIE GRAPEFRUIT RADLER | 5.8% ABV
bursting with citrus aromas, refreshing and slightly tart.



STRAWBERRY RHUBARB SOUR | 6.2% ABV
bursting with strawberry aroma, sweet, tart, bright, and effervescent.



VELVET YETI NITRO STOUT | 5.8% ABV
velvety and rich mouthfeel, roasty, caramel & toffee notes.



HERCULES DOUBBLE IPA | 10.0% ABV
aggressively hopped, citrus & grassy notes, full bodied.



AMELIA MARY BLONDE ALE | 5.5% ABV
crisp, bright, light malt character, dry finish.

GUEST DRAFT

STELLA ARTOIS | 5.0% ABV
a crisp and refreshing Belgian pilsener.

COORS BANQUET | 5.0% ABV
light and malty with a soft, pleasant finish.

Bottles
GREAT DIVIDE
22oz.
& 12oz.

YETI IMPERIAL STOUT 22 oz.
YETI VARIATIONS 22 oz.
ask your server about our seasonal aged selections
BARREL AGED YETI 12 oz.
WOOD WERKS BARREL AGED SERIES 12 oz.
STRAWBERRY RHUBARB SOUR 22 oz.

Cans
GREAT DIVIDE
12oz.
& 19oz.

GREAT DIVIDE SEASONAL
DENVER PALE ALE 19 oz.
HEYDAY MODERN IPA 19 oz.
TITAN IPA 12 oz.
COLETTE FARMHOUSE ALE 12 oz.
CLAYMORE SCOTCH ALE 12 oz.

Bottles
GUEST
12oz.
& 16oz.

BUDWEISER 16 oz. | BUD LIGHT 16 oz.
HEINEKEN 12 oz. | MODELO ESPECIAL 12 oz.
COORS LIGHT 16 oz. | CORONA 12 oz.
NEW BELGIUM GLÜTINY 12 oz.

Cans
GUEST
12oz.
- 19oz.

SAMUEL ADAMS SAM '76 16 oz.
BLUE MOON 16 oz. | LAGUNITAS IPA 19 oz.
TRULY WILD BERRY 16 oz.
COLORADO CIDER COMPANY
GRASSHOP-AH 12 oz.
HEINEKEN 0.0 N.A. 11.5 oz.

NON-ALCOHOLIC BEVERAGES

SODAS / TEA - 3.29
COFFEE - 3.29

JUICES - 2.99
orange, apple, cranberry, carrot