



Soups, Starters & Salads

Wood Charred Brussels Sprouts 12

Eagle's Nest Ranch Honey and Habanero Glazed, Cilantro, Lime Crema (V, HH)

Inspiration Point Hikers Salad 14

Roasted Marinated Beets, Tri-Color Carrots, Blueberries,
Goji Berry Savory Granola, Kale, Acai Pomegranate Vinaigrette (CN, DF, VEG)

Fire Roasted Tomato Tortilla Soup 9

Avocado, Cilantro, Lime (GF, V, HH)

Fried Vidalia Onion Rings 11

1858 BBQ Spice, Pickled Jalapeños, Red Onion, Ranch Dressing (VEG)

1858 BBQ Glazed and Bacon Wrapped Shrimp 21

River Bear Bacon, Citrus Cabbage Slaw, Red Onion, Poblano Pepper (GF, DF)

Pikes Peak or Bust Nachos *To Share* 16

House Made Wild Boar Chili, Queso Sauce, Raquelitas Tortilla Chips,
Red Onion, Pickled Jalapenos, Chipotle Crema

House Made Texas Wild Boar Green Chili 12

Pueblo Green Chili, Olathe Corn, Tomatillo (GF)

Seven Falls Chopped Salad 15

Garden Lettuce, Avocado, Grilled Corn, Cotija Cheese, Anasazi Beans,
Tomato, Red Onion, Crispy Tortilla, Cilantro Lime Vinaigrette

Add: Grilled Chicken 10

Colorado Rocky Mountain Red Trout 36

*Served with Hoppin' John, Carolina Golden Rice, Sea Island Red Peas,
Summer Squash and Corn*

Cast Iron Classic

Sautéed with Hickory Smoked Bacon, Brown Butter, Lemon & Parsley

1858 Barbecue

1858 Sauce, Pickled Jalapeños, Red Onion

Western Slope

Granola Crusted, Palisade Peach Chutney

Plated Lunches

all sandwiches come with your choice of French Fries or Cole Slaw

Pillars of Hercules Ancient Grain Bowl 24

Wood Charred Brussels Sprouts, Cucumber, Tomato & Avocado Salad,
Marinated Olathe Corn & Chickpeas, Farro, Carolina Golden Rice &
Sea Island Red Peas, San Luis Valley Red Quinoa & Kale, Garlic Hummus (V, HH)

Wood Grilled 1858 Spiced Chicken Sandwich 25

Marinated Tomato, Onion, Pueblo Green Chili Relish, Whole Grain Bun

Ultimate Mac & Cheese 24

River Bear City Ham & Guanciale, Ziti Pasta, Colorado White Cheddar

Smokestack 8oz House Grind Burger* 22

Cheddar Cheese, Lettuce, Tomato, Onion (*may substitute Beyond Burger Patty*)

Prospector's Bison Burger* 28

Colorado Green Chili, Pimento Cheese, River Bear Bacon,
Marinated Tomato, Leaf Lettuce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% Service Charge will be added to your final check

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, (HH) Heart Healthy

MICROBREWS 10**Red Leg**
Prospector's Pick**Pikes Peak**
Elephant Rock**Stem Cider**
Off-Dry Cider**Bristol**
Laughing Lab**Red Leg**
Howitzer**O'Dell**
90 Shilling**Pikes Peak**
Gold Rush
Belgian Style Ale**Boulder**
Buffalo Gold
Golden Ale**DOMESTIC BREWS 8****Coors Banquet****Coors Light****Bud Light****Michelob Ultra****LIBATIONS 20****Sazerac (1870)** Cask House Rye Whiskey, Simple Syrup,
Leopold Bros Absinthe (rinse), Peychaud Bitters**Platte River Paloma (1989)** Campo Azul Blanco Tequila,
Grapefruit Juice, Basil, Simple Syrup, Topped with Sparkling Rosé**Moonshine Mule (1941)** 291 Fresh "Moonshine" Whiskey
Lime & Ginger Beer**Mother Lode Margarita (1910)** Campo Azul Blanco Tequila,
Citrus, Triple Sec, Topped with Sparkling Wine**Spencer's Golden Goose (1895)** Boulder Spirits Gin, Domaine de Canton
Ginger Liqueur, Pineapple Juice, Angostura Bitters, Candied Ginger**Gold Nugget Punch (1750)** Cask House Bourbon, Lemon Honey Syrup**Golden Prospect (2016)** Hangar One Buddha's Hand Citron
Chambord, Fresh Lemon, Bitters**Miner Cider (2016)** Plantation Dark Rum, Apple Juice,
Fresh Lime, Cinnamon**TEMPERANCE FRIENDLY 12****Sparkling Raspberry Limeade** Raspberry Syrup, Sprite & Fresh Lime**Copper Creek Lemonade** Honey Lemon Syrup & Fresh Lemon**SPARKLING****Gruet Blanc de Noirs, Brut 14**
Albuquerque, New Mexico**Tullia Brut Rose 14**
Veneto, Italy**Loredan Gasparini, Prosecco Superiore 15**
Veneto, Italy**WHITE WINE****One Stone Rosé 14**
Central Coast, California**Laetare Pinot Grigio 14**
Friuli, Italy**Ancient Peaks Sauvignon Blanc 15**
Paso Robles, California**Bassermann-Jordan Riesling 16**
Phalz, Germany**Donnachadh Chardonnay 21**
Santa Rita Hills, California**Michael David Winery Chardonnay 15**
Lodi, California**RED WINE****A to Z Essence Pinot Noir 17**
Oregon**Calera Pinot Noir 16**
Central Coast, California**Boomtown Merlot 16**
Columbia Valley, Washington State**Angels & Cowboys Red Blend 14**
Sonoma County, California**Seven Falls Cellars Rapids Red 14**
Wahluke Slope, Washington**Moss Roxx Zinfandel 19**
Lodi, California**Salentein Reserve Malbec 15**
Mendoza, Argentina**Obsidian Ridge Cabernet Sauvignon 21**
Napa Valley, California



DESSERT 12

Palisade Colorado Sundae

Vanilla Ice Cream, Palisade Colorado Peach Preserve,
Chantilly Vanilla, Sliced Almond (CN)

Lemon Strawberry Crumble Cake

Served with Vanilla Bean Whipped Cream,
Macerated Strawberries, Fresh Lime Zest

1858 Malts

Vanilla, Strawberry, Chocolate, Cookies & Cream

Stagecoach S'mores Brookie

Chocolate Chip and Brownie Bar, Vanilla Marshmallow,
Broadmoor Blend Dark Chocolate Sauce

DESSERT LIBATIONS 20

Gold Bust

Dark Rum, Crème de Cocoa, Butterscotch Schnapps,
Heavy Cream, Chambord

Revolver

Cask House Rye Whiskey,
Leopold Coffee Liqueur, Orange Bitters