



1858 Prix Fixe Menu | 3 Course ~ Starter, Supper, Dessert

92 Per Person (includes Freshly Brewed Iced Tea)

Starters

Inspiration Point Hikers Salad

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

Fired Roasted Tomato Tortilla Soup

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

1858 BBQ Glazed and Bacon Wrapped Shrimp

River Bear Bacon, Citrus Cabbage Slaw, Red Onion, Poblano Pepper (DF, GF) (surcharge 8)

Seven Falls Chopped Salad

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

Hardwood Smoked Colorado Trout Dip

Crushed Avocado, Broadmoor Farms Tomato and Caper Relish, Crostini

Supper

Colorado Rocky Mountain Red Trout • Served Seven Ways

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

Crispy Southern Fried Cornmeal & Buttermilk Breaded, Lemon Mayonnaise

Western Slope Granola Crusted, Palisade Peach Chutney

Creole Blackened with Creole Tomato Pepper Sauce

Chile Verde Pueblo Green Chile Verde, Radishes, Cotija Cheese

Simply Grilled Smoked Paprika, Olive Oil, Lemon, Avocado

1858 Wood Fired Mixed Grill

Colorado Bison Kabob, Texas Quail, Venison Port Cherry Sausage, White Cheddar Anson Mills Grits, Summer Pole Beans (GF, DF) (surcharge 16)

Brick Roasted Colorado Red Bird 1/2 Chicken*

1858 BBQ Glaze, Buttermilk Mashed Red Potato, Braised Farm Greens
River Bear Bacon (GF, DF)

Wood Grilled 12 oz. NY Strip Steak*

Campfire Roasted San Luis Valley Fingerling Potatoes, Fire Roasted Farm Carrots, Cucumber and Pickled Green Tomato Relish, Chimichurri (GF)

Pillars of Hercules Ancient Grain Bowl

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)

Desserts

Lemon Strawberry Crumble Cake

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

Palisade Colorado Sundae

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

1858 Malts

Vanilla, Strawberry, Chocolate,
Cookies & Cream

Stagecoach S'mores Brookie

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, (HH) Heart Healthy

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

MICROBREWS 9

| | | |
|---|---|------------------------------------|
| Red Leg Prospector's Pick Kolsch | Pikes Peak Elephant Rock IPA | 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 |
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DOMESTIC BREWS 8

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|----------------------|--------------------|------------------|-----------------------|
| Coors Banquet | Coors Light | Bud Light | Michelob Ultra |
|----------------------|--------------------|------------------|-----------------------|

LIBATIONS 16

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 Buddah's Hand Citron
Chambord, Fresh Lemon, Bitters

Miner Cider (2016) Plantation Dark Rum, Apple Juice,
Fresh Lime, Cinnamon

TEMPERANCE FRIENDLY 7

Sparkling Raspberry Limeade Raspberry Syrup, Sprite & Fresh Lime

Copper Creek Lemonade Honey Lemon Syrup & Fresh Lemon

SPARKLING

Gruet Blanc de Noirs, Brut 12
Albuquerque, New Mexico

Loredan Gasparini, Prosecco Superiore 13
Veneto, Italy

WHITE WINE

One Stone Rosé 12
Central Coast, California

Laetare Pinot Grigio 12
Friuli, Italy

Ancient Peaks Sauvignon Blanc 13
Paso Robles, California

Bassermann-Jordan Riesling 14
Phalz, Germany

Donnachadh Chardonnay 19
Santa Rita Hills, California

Michael David Winery Chardonnay 13
Lodi, California

RED WINE

A to Z Essence Pinot Noir 15
Oregon

Calera Pinot Noir 14
Central Coast, California

Boomtown Merlot 14
Columbia Valley, Washington State

Angels & Cowboys Red Blend 12
Sonoma County, California

Seven Falls Cellars Rapids Red 11
Wahluke Slope, Washington

Moss Roxx Zinfandel 17
Lodi, California

Salentein Reserve Malbec 13
Mendoza, Argentina

Obsidian Ridge Cabernet Sauvignon 19
Napa Valley, California



All youth meals include Milk, Juice or Soda

Please choose one of the following menu items:

House Caesar, Croutons, Parmigiano 8

Baby Lettuces & Herbs, Caesar Dressing

House Made Pasta 14

Choice of: Spaghetti or Elbow Noodle

Choice of: Classic Tomato or Butter & Parmigiano

Cheese Burger, Fries* 14

Lettuce, Tomato, and American Cheese

Grilled Cheese, Fries 12

Chicken Fingers, Fries 14

Peanut Butter & Jelly Sandwich, Fries 12

SWEETS 10

Warm Chocolate Chip Cookie

with a Scoop of Ice Cream (Guest's Choice)

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

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