THE LODGE
RESTAURANT & BAR

BREAKFAST

SAND DUNES PANCAKE BREAKFAST — $14.50
2 fluffy pancakes served with 2 eggs* your way and your choice of:
2 strips of bacon, a ham steak, or a sausage patty. Served with mountain potatoes.
Additional pancakes — $3 each

THE LODGE BISCUITS & GRAVY — $15
2 country biscuits smothered in country sausage gravy, served with 2 eggs* your way & mountain potatoes.

MILLSET CHEESE OMELET — $15.50
3 eggs with tomato, onion, cheese, & your choice of: 2 strips of bacon, a ham steak, or a sausage patty. Served with mountain potatoes & toast.
UPGRADES:
Meat choices: 2 strips of bacon, a ham steak, or sausage patty. — $3 each
Veggie choices: green chiles, mushrooms, or jalapeno slices. — $1.25

ASPEN ACRES FRENCH TOAST BREAKFAST — $15
2 slices of Texas French toast served with 2 eggs* your way & your choice of: 2 strips of bacon, a ham steak, or sausage patty.

COUNTRY BREAKFAST — $15
2 eggs* your way served with mountain potatoes & your choice of: 2 strips of bacon, a ham steak, or sausage patty, & toast.

MOUNTAIN BREAKFAST — $18
3 eggs* served your way with mountain potatoes, 2 pancakes, & 2 choices of: 2 strips of bacon, a ham steak, or sausage patty.

TRAILHEAD BREAKFAST BURRITO — $19.50
Flour tortilla stuffed with 2 scrambled eggs, mountain potatoes, shredded cheddar cheese, tomatoes, & onions. Your choice of: bacon, ham, or sausage. Smothered in green chili.

BIG BEAR BREAKFAST — $20
Hamburger* patty smothered in brown gravy over a bed of mountain potatoes served with 2 eggs* & a side of toast.

PINE SLOPPER BREAKFAST — $21
Hamburger* patty smothered in our House green chili, served with 2 eggs, mountain potatoes, & served over your choice of 2 biscuits or toast.

SAN CARLOS CHICKEN FRIED STEAK BREAKFAST — $21
Chicken fried steak* smothered in country sausage gravy with 2 eggs*, mountain potatoes, & toast.

TOWERS CINNAMON ROLL — $9
Monster cinnamon roll glazed in a cream cheese frosting.

A LA CARTE

Tortilla — $3 Toast — $2.50
Biscuit — $2.50 1 Pancake — $3
2 Sausage Patties — $5 Ham Steak — $5
Single Egg* — $2.50 Green Chili — $3.50
2 French Toast — $5
Mountain Potatoes — $4
2 Bacon Strips — $3.50
Side of Sausage Gravy — $3

DRINKS

Iced Tea, Sweet Tea, Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Mellow Yellow, Sprite, Fruit Punch, Lemonade, Coffee, Hot Tea, & Hot Cocoa — $4

Milk, Chocolate Milk, Orange Juice, Apple Juice, & Cranberry Juice — $4.50 (no refills)

There will be a 20% gratuity added to parties of eight or greater.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
For those who have food allergies, please inform your server. We will be happy to work with you on any necessary changes.

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APPETIZERS

JALEPENO POPPERS — $13
8 open-faced jalapenos stuffed with cream cheese, bacon wrapped, & baked.

BASKET OF SHROOMS — $10.50
Basket of deep-fried (not battered) mushrooms tossed in seasonings and parmesan cheese. Served with your choice of dipping sauce.

ONION RINGS — $10
Basket of beer-battered, deep-fried crispy onion rings.

PRETZEL BITES WITH BEER QUESO DIP — $8.50
Special! Ask your server about availability.

SAN ISABEL PORK FRIES — $13
French fries topped with melted cheese & pulled pork with your choice of BBQ sauce.

BISHOP CASTLE QUESADILLA — $13
Jumbo flour tortilla with melted monterey jack cheese, cheddar cheese, pinto beans, lettuce, diced tomato, onion, black olives, sour cream, & salsa.
Add chicken or pulled pork + $4

MILE HIGH NACHOS — $15.50
Tortilla chips piled high with monterey jack cheese, ground beef, pinto beans, shredded lettuce, diced tomato, onions, pickled jalapenos, black olives, & homemade salsa with sour cream.
Add chicken or pulled pork + $4

GREENHORN SAMPLER — $16
Your choice of 3: 4 Thunderbolt wings, 4 Jalapeno Poppers, Shrooms, French Fries, Sweet Potato Fries, Onion Rings, or Chips & Homemade Salsa.

THUNDERBOLT WINGS
6 WINGS - $14.50 12 WINGS - $23.50 18 WINGS - $32.50

Jumbo bone-in wings served with carrots and celery sticks, tossed with your choice of sauce:
Original BBQ, Sweet BBQ, Kickin Bourbon BBQ, Frank's Red, Teriyaki, or Garlic Parmesan

GREENS

HAWAIIAN SALAD — $17
Spring mix, chopped romaine lettuce, tomatoes, onions, pineapple chunks, feta cheese, mushrooms, & topped with pulled pork. Served with your choice of dressing.

FOREST CHEF SALAD — $16
Spring mix, chopped romaine lettuce, tomatoes, onions, shredded carrots, cucumbers, black olives, shredded cheddar cheese, & your choice of ham or bacon. Served with your choice of dressing.

BASE CAMP CHICKEN CAESAR SALAD — $17
Chopped romaine lettuce, shredded parmesan cheese, & croutons, tossed in Caesar dressing & topped with grilled chicken.

DRESSINGS:
House Ranch, House Bleu Cheese, Thousand Island, Honey Mustard, Italian, Creamy Caesar, Oil & Vinegar
Additional side — $1

SOUPS

PORK GREEN CHILI
CUP — $7 BOWL — $10

Delicious pork green chili topped with cheddar cheese and served with a flour tortilla.

SEASONAL SOUP
CUP — $7 BOWL — $10

Ask your server about our seasonal soup served with crackers!

DRINKS

Iced Tea, Sweet Tea, Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Mellow Yellow, Sprite, Fruit Punch, Lemonade, Coffee, Hot Tea, & Hot Cocoa — $4

Milk, Chocolate Milk, Orange Juice, Apple Juice, & Cranberry Juice — $4.50 (no refills)

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HANDHELDS

All handhelds served with your choice of 1 House Side.

SNOWSLIDE BURGER — $21
Hamburger* patty topped with feta cheese, black olives, onions, tomatoes, lettuce, & tzatziki sauce.

SAND DUNES BURGER — $19
Hamburger* patty served with lettuce, tomato, pickles, onions, & your choice of cheese.

ASPEN PATTY MELT — $16
Hamburger* patty on Texas toast with swiss cheese, sauteed onions, & a pickle spear, grilled to perfection.

RIO GRANDE FISH SANDWICH — $19.50
2 beer battered Cod fillets on grilled Texas toast with lettuce, pickles, coleslaw, & tartar sauce.

IRON MOUNTAIN PORK SANDWICH — $18.50
Slow cooked pulled pork topped with coleslaw & your choice of BBQ sauce.

TOWER TRAIL BLEU BURGER — $20.50
Hamburger* patty topped with bacon and bleu cheese crumbles.

PINE TRAIL SHROOM BURGER — $20
Hamburger* patty topped with bacon, grilled mushrooms, onions, & swiss cheese.

PEAKS COUNTRY FRIED STEAK SANDWICH — $19.50
Country fried steak* on Texas toast with Swiss cheese, lettuce, pickles, & a side of country sausage gravy.

MOUNT ELBERT CHICKEN SANDWICH — $18.50
Grilled chicken breast on a toasted bun with lettuce, tomatoes, onions, tzatziki sauce, & a pickle spear.

JACKED UP LOADED GRILLED CHEESE — $14.50
Texas toast with american cheese, bacon, grilled onions, mushrooms, & a pickle spear.

ENTREES

THE LODGE BURRITO — $21
Flour tortilla with your choice of ground beef, chicken, or pork. Stuffed with pinto beans, shredded cheese, & smothered with our house green chili. Topped with lettuce, tomatoes, onions, black olives, & sour cream.

MOUNTAIN CHICKEN STRIP DINNER — $20
4 crispy chicken tenders served with Texas toast & your choice of dipping sauce or gravy. Choice 2 House Sides.

RIO GRANDE FISH DINNER — $23
3 beer battered Cod fillets with homemade coleslaw & tartar sauce. Choice of 2 House Sides.

ELEVATED SLOPPER — $24.50
Open-faced bun with TWO hamburger* patties smothered in homemade green chili. Topped with shredded cheddar cheese, tomatoes, onions, & black olives. Served with French fries & choice of 1 House Side.

IRON PORK DINNER — $21
Slow cooked pulled pork served with a side of homemade coleslaw & your choice of BBQ sauce. Choice of 2 House Sides.

PEAKS COUNTRY FRIED STEAK DINNER — $22
Country fried steak* deep fried & smothered in country sausage gravy. Served with mashed potatoes & choice of 1 House Side.

A LA CARTE

MEATS — $8
Breaded Fish Fillet – Grilled Chicken Breast – BBQ Pulled Pork – 2 Crispy Chicken Strips – Hamburger* Patty – 4 Bacon Strips

OTHER
Texas toast — $3 Tortilla — $3
House Side — $3 Premium Side — $6

SIDES

HOUSE SIDES
French Fries – Mashed Potatoes & Gravy – Green Beans (with bacon & onion) – Corn

PREMIUM SIDES — UPGRADE FROM HOUSE FOR $3
Side Salad – Coleslaw – Onion Rings – Fried Okra – Sweet Potato Fries – Mac & Cheese

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DRINKS

WET MOUNTAIN OLD FASHIONED — $11
Jim Beam, Bitters, Club Soda, Sugar, Muddled with Fruit

SMOKEY HILLS OLD FASHIONED — $14
10th Mountain, Bitters, Club Soda, Sugar, Muddled with Fruit and Elevated with a Smokey Touch

8514 WHISKEY SOUR — $8.50
Bourbon, Lemon Juice, Sugar, Garnished with Lemon

GINGER MARGARITA — $11.50
Tequila, Triple Sec, a Twist of Ginger Beer & Served on the Rocks

HIGH ALTITUDE MARGARITA — $11
Tequila, Triple Sec, Sour Margarita Mix, Perfectly Balanced & Served on the Rocks

TOP SHELF MARGARITA — $16
Patron, Grand Marnier, Sour Margarita Mix, Perfectly Balanced & Served on the Rocks

HILLTOP MOSCOW MULE — $8.50
Vodka, Triple Sec, Splash of Lime, Ginger Beer, Perfectly Balanced & Served on the Rocks

BASE CAMP BLOODY MARY — $13.50
Vodka, House Bloody Mary Mix, Veggies, Hint of BBQ

COLORADO BULLDOG — $9
Vodka, Kahula, Half n Half, Splash of Coke

FRENCH 75 — $9
Gin, Champagne, Lemon Juice

MIMOSAS — $8
Champagne with choice of Orange, Cranberry, or Pineapple Juice

BEER

ON TAP
Ask your server about rotating beers on tap!

BOTTLED/CANNED BEERS
Budweiser 5.0%
Bud Light 4.2%
Coors Banquet 5.0%
Coors Light 4.2%
Miller Lite 4.2%
Michelob Ultra 4.2%
Stella Artois 5.0%
Avalanche Amber Ale 5.0%
Dos Equis 4.2%
Modelo 4.4%
Miller Lite 4.2%
Sam Adams Boston Lager 5.0%
PBR 4.7%
Heineken NA 0.0%

DESSERTS

FRESH BAKED PIE SLICE — $7
Ask your server about seasonal pies!
Add scoop of vanilla ice cream — $2

NEW YORK CHEESECAKE SLICE — $8
Add strawberry puree — $1.50
Add Kahlua — $5

ASK ABOUT OUR SEASONAL DESSERT!

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