



Starters

Prosciutto & Melon (G)

Imported Italian dry cured ham, fresh melon, basil, balsamic reduction, smoked almonds \$8

Chicken Wings (G)

fried crispy with classic buffalo, BBQ or honey mustard, served with farmers dressing or blue cheese 12 for \$12

Cheddar Curds (G) (V)

Ellsworth Cooperative Creamery curds fried crispy and served with farmer's dressing and marinara \$8

All Natural Bison Poutine (G)

braised bison short rib, brown gravy, caramelized onions and melted cheddar cheese curds on house cut fries topped with crème fraiche \$11

Sliders

choice of four pulled bison or pulled pork, served with house-made slaw \$8

Buffalo Brussels (G)

roasted Brussels sprouts, crispy porkbelly, buffalo sauce, bleu cheese, crème fraiche \$8

Soups & Salads

Add trout, crispy porkbelly, smoked pork, fried or grilled chicken for \$6 each.
Add TenderBelly habanero bacon for \$2

Arugula Salad (G) (V)

baby arugula, feta, fresh berries, dressed with lemon and extra virgin olive oil \$8

Grilled Caesar Salad* (G)

house made dressing, anchovy fillets, shaved parmesan \$12

House Salad (V)

mixed greens, croutons and seasonal vegetables with your choice of dressing served on the side \$8

Soup of the Day

ask your server. cup, \$4 or bowl, \$6

Sandwiches

All sandwiches served with a pickle and your choice of hand cut fries or sweet potato fries.
Substitute a house salad or house-made slaw for an additional \$2.

The Burger*

a half pound of grilled, natural Colorado beef \$10
add Tillamook cheddar, gruyere or bleu cheese \$1
add mushrooms, caramelized onions or a fried egg \$1
add TenderBelly habanero bacon or sliced avocado \$2

The Bison Burger*

a half pound of grilled bison \$12
add Tillamook cheddar, gruyere or bleu cheese \$1
add mushrooms, caramelized onions or a fried egg \$1
add TenderBelly habanero bacon or sliced avocado \$2

Southern Chicken Sandwich

buttermilk marinated, spicy fried Colorado Red Bird natural chicken breast, served with house-made slaw and honey mustard on a brioche bun \$11

Blue River Cheese Steak

house pecan wood smoked bison ribeye, gruyere, sauteed onions & peppers and horseradish creme fraiche \$14

Wasabi Tuna Wrap

wasabi crusted, seared yellow fin tuna, mixed greens, Heirloom tomato, cucumber and wasabi cream \$13

Myla's BLT

TenderBelly habanero bacon, mixed greens, heirloom tomato and goat cheese, served on sourdough toast \$10

Plates & Bowls

Myla's Mac and Cheese (V)

bowtie pasta in a cheesy sauce of American, gruyere and cheddar cheeses \$11
add trout, crispy porkbelly, smoked pork, fried or grilled chicken \$6
add Tenderbelly habanero bacon \$2

Kyle's Chicken and Waffle

buttermilk marinated southern style chicken breast and a buttermilk waffle, served with maple syrup on the side \$14
add whipped cream and brown sugar \$1

Bison Meatloaf

all natural bison meatloaf served with roasted fingerling potatoes, seasonal vegetables and topped with brown beef and mushroom gravy \$15

Vegetarian Pad Thai (V)

tofu, egg, rice noodles and seasonal vegetables stir fried in a spicy peanut sauce \$12
add trout, crispy porkbelly, smoked pork, fried or grilled chicken \$6
add Tenderbelly habanero bacon \$2

Bison Ribeye*

12oz all natural bison ribeye, seasonal vegetables, grilled and served with roasted fingerling potatoes topped with bleu cheese butter \$26

Grilled Trout

feta, Kalamata olives, lemon and seasonal vegetables on top of warm mediterranean couscous salad \$18

Desserts

Skillet Cookie

chocolate chip cookie fresh baked in cast iron skillet, served with a scoop of ice cream \$6

Ice Cream Sampler

three scoops of flavored Boulder Ice Cream \$6

Ice Cream Float

ice cream topped with Tommyknocker rootbeer or Tommyknocker orange creme soda \$6
add shot of Breckenridge Spiced Rum \$4

*These items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
Gluten Free buns available upon request. | We are proud to offer (V) vegetarian and (G) gluten free items.





Happy Hour

3-6pm Daily and all night on Mondays

Wings, five for \$5

Cheddar Curds \$5

All Natural Bison Poutine \$5

Buffalo Brussels \$5

Pork Rinds \$5

Pick two of the following for \$5

mixed olives, mixed nuts,
assorted pickled vegetables or
house made trail mix

\$1 OFF ALL DRAFT BEERS

\$3 WELL COCKTAILS

vodka, gin, whiskey, tequila or rum with your
choice of soda or juice

\$5 HOUSE WINE BY THE GLASS RED OR WHITE

\$6 QUANDARY SPECIAL

Modelo or Coors Light can and a shot of house
tequila or house whiskey

Libations

Cocktails:

The MRS Margarita

Herradura Silver, organic blue agave
and fresh lime juice \$9

Breckenridge Manhattan

Breckenridge Bourbon, Breckenridge
Bitters and Sweet Vermouth \$12

Fireside Old Fashioned

Fireside Whiskey, orange bitters,
brandied cherry \$12

Huckleberry Lemonade

44 North Huckleberry potato vodka,
fresh Meyers lemon \$7

Cucumber Vesper

Cucumber infused Deerhammer Gin,
vodka, Lillet Blanc \$12

Wine:

White

Chardonnay, Sebastiani Sonoma \$8 glass

Pinot Grigio, Benvolio \$7 per glass

Reisling, Carlson Vineyards \$10 glass

Sauvignon Blanc, Line 39 \$7 glass

Red

Cabernet Sauvignon, Rodney Strong Sonoma \$10

California Blend, Red \$7

Malbec, Alta Vista \$8

Pinot Noir \$7

Sparkling

Prosecco, Benvolio \$9

Rose, Gancia Moscato \$9

Beer

Canned Beer:

IPA

Redacted IPA, Renegade Brewing Company \$6

Codename Superfan, Odd 13 Brewing \$6

Odell IPA, Odell Brewing Company \$6

Epic Tart n' Juicy, Sour IPA, Epic Brewing \$7

Blonde, Brown and White Ales

SKA True Blonde, SKA Brewing \$6

Ellie's Brown Ale, Avery Brewing Company \$5

White Rascal, Avery Brewing Company \$5

Light Beer

Coors Light, Coors Brewing Company 16oz. \$4

Pilsner Style Lagers

Modelo Especial \$4

Cider Beer

Session Rad'ah, Colorado Cider Co. \$5

Draft Beer:

We proudly support our local Colorado craft brewers.

Travlin' Light Kolsch, Lefthand Brewing, 4.8% ABV \$5

90 Shilling, Odell Brewing, 5.3% ABV \$6

Rotating Tap, Broken Compass Brewing. Ask your server.

Face Down Brown, Telluride Brewing, 5.7% ABV \$5

Realpeel IPA, Avery Brewing Company, 6.3% ABV \$6

Coors Banquet, Coors Brewing Company, 5.0% ABV \$5

Beverages

Pepsi products \$2

Unsweetened Iced Tea \$2

Tropicana Lemonade \$2

Tommyknocker bottled root beer \$3

Tommyknocker bottled orange creme soda \$3

Milk, white or chocolate \$3

Celestial Seasonings hot tea \$3

Rocky Mountain Coffee Roasters coffee, decaf \$3

