



MOOSE GRUB MENU

APPETIZERS & SIDES

Fries \$5.25

Southern Fries \$12

plate of fries, fried with onions and jalapeno

Chicken Nuggets with Fries \$12.25

6 nuggets that have a light, crispy fritter coating and savory flavor in a large fry

Cheese Curds or Hatch Cheese Curds \$12

6 oz of natural white cheddar curds lightly coated in a flavorful breading

Jalapeno Poppers \$14

6 real jalapeno pepper halves stuffed with tangy chili cream cheese in crunchy bread crumbs sprinkled with red & green chili flakes

Beer Battered Onion Rings: \$9 Small boat / \$12 Large boat

Our thick-cut onion rings are made from whole white sweet onions, battered with a subtle blend of spices, fried golden and salted the second they leave the fryer **\$2.50 upcharge to replace fries as a side

Beet and Goat cheese Salad \$14

crumbled goat cheese and pickled diced beets atop a bed of mixed baby greens, topped with red onion, roasted slivered almonds and huckleberry vinaigrette

Side Salad Large boat: \$8/ Small boat \$5

mixed baby greens topped with tomatoes and onions with: Ranch, Blue Cheese, or Huckleberry Vinaigrette

Side of Mashed Potatoes \$5.25

Baby red skin on garlic mashed potatoes

ENTREES

all entrees come with fries *sub mashed potatoes/side salad*

upgrade to onion rings for \$2.50*

gluten free bun/hot dog bun available

Shrimp and Fries \$12.25

fried tail off popcorn shrimp with oriental breading

Chili Cheese Fries \$14.00

chili, grilled onion & cheddar cheese on a large fry

Ribeye and Frites \$37**

locally sourced 12 oz Premium Ribeye & grilled onions on a large fry

Burnt-End BBQ Sandwich \$17

tender burnt-end brisket, cheddar, & barbeque sauce on a local bakery bun

Burnt-End BBQ Street Tacos \$17

tender burnt-end brisket, onion, & bbq sauce topped with fresh cilantro & lime juice on 3 corn tortillas

Jerk Chicken Tacos (seasonal) \$17

3 flour tortillas topped with sliced grilled chicken & pineapple pico de gallo *corn tortillas available upon request

Carne Asada Tacos \$17

delicious seasoned steak bites with mayo, jalapeno & diced onions on 3 corn tortillas

Shrimp Tacos \$20

3 Fried shrimp tacos with a spicy peach sauce and coleslaw on flour tortillas

Shrimp Po Boy

Fried shrimp with a spicy peach sauce and coleslaw on a bun

Wings (Buffalo, Lemon Pepper, or BBQ)

6 wings with fries \$12 ~8 wings, no fries \$12~12 wings with fries \$21

**WINGS **ARE GF IF MADE IN GF AIR FRYER and topped with sauce separately

Pitkin Bulldog \$14

all beef hotdog wrapped in crispy bacon, topped with fire roasted hatch green chili, cheese and Bulldog sauce on a hot dog bun

Blackened Chicken Sandwich with Garlic Aioli \$17

grilled chicken on a local bakery bun with lettuce, tomato and garlic aioli

Gluten Free Rotini \$16 with Blackened Chicken \$21

pasta with marinara, peas, garlic and sundried tomatoes (no fries)

Quesadilla \$10

shredded cheddar on 4 street taco flour tortillas melted on the flattop

*add beef, carne asada, chicken or vegan beyond burger +\$6

Beef or Chicken Corn Dog \$9

all beef or a chicken frank dipped in honey batter

****CHICKEN CORN DOG IS GF AND CAN BE COOKED IN A DEDICATED GF AIR FRYER****

Chili Cheese Hotdog with Small Fries \$13.00

all beef hotdog on ball park bun topped with chili and cheddar

Soup of the Day w/tortilla chips(seasonal):bowl \$12/cup \$6

served in a bread bowl instead of tortilla chips, + \$3.75

BURGERS**

all burgers come with fries *sub mashed potatoes/side salad*

upgrade to onion rings for \$2.50

gluten free bun/hot dog bun available

vegan beyond burger available on request

Bacon Jam Burger \$18

locally sourced beef hamburger with grilled onion, cheddar & bacon jam on a toasted local bakery bun *Add some spice to make a Buffalo Bacon Jam*

Cheeseburger \$18

locally sourced beef hamburger with cheddar cheese and grilled onions on a toasted local bakery bun

Bacon Cheeseburger \$18

locally sourced beef hamburger with cheddar cheese, 2 sliced crispy bacon and grilled onions on a local bakery bun

Hatch Green Chili Burger \$18

fire roasted whole hatch green chili smothered between two layers of cheddar cheese atop locally sourced beef hamburger patty

Classic Cheese Burger \$18.00

iceberg lettuce, sliced tomato, dill pickles, diced raw onion atop locally sourced beef hamburger with cheddar cheese

Kids Grilled Cheese Sandwich with Fries \$8

Kids Macaroni and Cheese with Fries \$8

**** Beef cooked rare, medium rare or pink in the middle may be undercooked and is served only upon request. Consumption of raw beef may increase your risk of foodborne illness.****

DESSERT

Cinnamon Roll (when available) \$8.00

large cinnamon roll with vanilla cream cheese frosting

Apple Empanada Sunday \$10

this sweet treat features a generous scoop of creamy vanilla ice cream perfectly complemented by three golden, cinnamon spiced apple empanadas with caramel sauce and cinnamon

Sinful Seven \$12

dark chocolate cake, milk chocolate mousse, white chocolate mousse, topped with milk chocolate & white chocolate chips, dark chocolate frosting and chocolate cookie crumbs for a total of seven different kinds of chocolate,
add a scoop of ice cream for \$4

Flourless Chocolate Torte (gluten free) \$10

when you crave a knockout chocolate punch, the flourless chocolate torte is for you

Ice Cream: \$4.50 Single

\$6.75 Double

\$9.50 Double Scoop A&W Root Beer Float

\$12 Double Scoop Rocky Mtn Soda Float

your ice cream flavor of choice in a sugar cone, waffle cone (\$.55),
or cup

*****DAIRY FREE ICE CREAM AVAILABLE UPON REQUEST** (GF VANILLA, GF MINT CHOCOLATE OR COOKIES AND CREAM)***

WE ARE ABLE TO SAFELY ACCOMMODATE GLUTEN ALLERGIES. WINGS AND FRIES CAN BE MADE IN A DEDICATED GF AIR FRYER or Dedicated GF Fryer Oil. WE CAN MAKE YOUR BURGER OR BLACKENED CHICKEN IN A DEDICATED GF GRILL. PLEASE INFORM SERVER OF ANY ALLERGIES

Drink Menu

BEER

Coors Banquet
\$4.50
Coors Light \$4.50
Coors Edge \$4.50
Corona \$6.00
Modelo \$5.50
Dos Equis XX
\$6.00
PBR 16oz \$5.25
Fat Tire \$5.50
All Day - IPA \$6.00
Russell Kelly - IPA
\$6.00
Insane Rush - IPA
\$6.00
Moose Drool \$6.00
Blue Moon \$6.00
White Claw \$6.00
Guinness \$7
Imperial Apple
Cider \$6.00
*Ask about other
seasonal beers

WINE

*by the bottle or
glass, ask your
server for options
and pricing*

MIXED DRINKS

Huckleberry

Margarita \$12

Hornito Plata,
Huckleberry Syrup &
fresh margarita mix

Smurfarita \$14

1800 Coconut, Blue
Curacao, Fresh
Margarita Mix

Purse Snatcher \$14

1800 Coconut
Tequila, Triple Sec,
Cranberry Juice

Hucky Mule \$14

Tito's Vodka,
Huckleberry Syrup,
Lime, Ginger Beer

White Russian \$12

Tito's Vodka, Cream,
Kahlua

Espresso Martini \$14

Tito's Vodka, Kahlua,
Coffee, Demerara
Sugar

Bloody Mary \$12

Zing Zang, Tito's
Vodka, hot sauce,
pickled asparagus &
green olives

Rusted Truck \$13

Makers Mark,
Cherries, Cherry
Juice, Sweet
Vermouth

Old Fashioned \$14

Bulleit 95 Rye,
Orange Bitters, Old
Fashion Bitters,
Demerara Sugar,
Luxardo Cherry,
Smoked Orange Peel

Pitkin Toddy \$12

Hot cider, fireball

SODA

Coke Products
\$2.75
Sprite \$2.75
Mtn Dew \$2.75
A&W Root Beer
\$2.75
Dr Pepper \$2.75
Gatorade \$2.75
Poppi \$4.00
Pure Leaf Tea
\$2.75

Rocky Mountain Soda Bottles \$5

*Flavors if
available:*

*Root Beer
*Cream Soda
*Huckleberry
*Sarsaparilla
*Oranges N Cream
*Peaches N Cream

Red Bull \$5.00
Apple Juice \$2.00
Hot tea \$3.00
Hot Chocolate
\$3.00
Apple Cider \$3.00
Coffee \$3.00



BREAKFAST BURRITO MENU

Add Hash Brown Patty Side \$1.00
Add Hatch Pepper, Jalapeno, Hatch Sauce, Potatoes, Avocado
\$1.00 each

Hatch Green Chile Chorizo Burrito \$14
Flour tortilla, hatch pepper, chorizo, cheese, egg, onion, egg
*Covered in Hatch Green Chile Sauce

Carne Asada Potato Burrito \$14
Flour tortilla, Carne Asada, Potato, Onion, Cheese, Chipotle Eggs

Bacon or Sausage, Egg, Cheese Burrito \$13
Flour Tortilla, Bacon, Cheese, Egg

Black Bean Avocado Burrito \$12
Black Bean, Avocado, Onion, Chipotle Egg
*Smother in Hatch Green Chile Sauce

Spinach Cheese Burrito \$12
Spinach, Sundried Tomato, Cheese, Eggs

Build Your Own Tacos \$
3 Flour or Corn Street Tacos, chorizo, bacon or carne asada,
cheese
Add onion, hatch, jalapenos, cilantro

Cinnamon Roll (when available) \$8.00
large cinnamon roll with vanilla cream cheese frosting

BREAKFAST DRINK MENU

Espresso Martini \$14
Tito's Vodka, Kahlua, Coffee, Demerara Sugar

Bloody Mary \$13
Zing Zang, Tito's Vodka, hot sauce, pickled asparagus & green olives

Tequila Sunrise \$13
Hornito's, orange juice, Grenadine, cherry

Irish Coffee \$13
Coffee, Kalua, Jamison, topped with foamed Baileys & Cream

Mimosa \$9
Champagne with orange juice or cranberry juice

