

ATWATER

ON GORE CREEK



BAKED DAILY

WARM SKILLET FOCACCIA BREAD 4

fresh churned butter · house made jam

STARTERS & SMALL PLATES

POT O' MUSSELS

*white wine · kaffir lime · thai bird chili · roasted tomatoes
recommended beer pairing: wit*

CRISPY BLACKENED CHICKEN WINGS

*ranch · frank's hot sauce · carrot & celery sticks
recommended beer pairing: amber*

COLORADO LAMB MEATBALLS

*tangy bbq · pine nuts · oregano
recommended beer pairing: porter*

SWEET POTATO FRIES

*sea salt · chipotle maple aioli
recommended beer pairing: pale ale*

ALBACORE TUNA TACOS

*sriracha mayo · pickled ginger slaw · guacamole ·
whole wheat tortilla
recommended beer pairing: ipa*

BEEF SATAY

*ginger slaw · sweet chili peanut sauce ·
spiced candied peanuts
recommended beer pairing: wit*

CHEF'S CHOICE CHEESE & CHARCUTERIE

*daily selection of 3 meats & 3 cheeses ·
beer mustard · gherkins
recommended beer pairing: saison*

PORK BELLY

*bibb lettuce cups · toasted pine nuts · black garlic caramel
recommended beer pairing: black ipa*

PIZZAS

CARNIVORE

*bacon · ham · pepperoni · italian sausage
recommended beer pairing: amber ale*

OMNIVORE

*pepperoni · italian sausage · mushroom · onion ·
bell pepper · black olives
recommended beer pairing: amber ale*

HERBIVORE

*colorado goat cheese · onion · mushroom ·
roasted tomato · arugula
recommended beer pairing: saison*

CREATE YOUR OWN

*comes with marinara sauce and three cheese mix
each additional topping- 1
recommended beer pairing: draft sampler*

PASTAS

SWEET PEA TARRAGON RAVIOLI

*asparagus tips · sunflower seeds · ricotta ·
lemon white wine sauce
recommended beer pairing: dubbel*

SEAFOOD LINGUINE PASTA

*cioppino tomato broth · summer vegetables ·
shrimp · mussels ·
recommended beer pairing: saison*

GARDEN & KETTLE

CHARRED CORN SOUP

*black bean pico de gallo · cilantro · avocado
recommended beer pairing: wit*

CHEF'S SEASONAL SOUP

*nurturing colorado's seasonal nature
recommended beer pairing: pilsner*

YELLOW LENTIL HUMMUS

*preserved lemon · carrot · celery · crispy lentil chips
recommended beer pairing: white ipa*

CAESAR

*focaccia croutons · parmesan reggiano · white anchovies ·
eggless caesar dressing
recommended beer pairing: pale ale*

FARMHOUSE GREENS

*radish · tomato · carrot · balsamic vinaigrette
recommended beer pairing: wit*

CHOPPED KALE BLT

*romaine & tuscan kale · bleu cheese · red onion ·
cherry tomato · avocado · lemon bacon vinaigrette
recommended beer pairing: saison*



THE LOCALVORE SALAD

*inspired by seasonal farm to table vegetable selections
ask your server for the daily rendition
recommended beer pairing: hefeweizen*

SANDWICHES

*served with choice of: herbed fries or mixed greens
gluten free bread available upon request*

CALCUTTA MANGO LAMB

*saffron jicama · shaved lettuce · serrano green chutney ·
mint · cilantro · warm pita
recommended beer pairing: stout lemon shandy*

7x SIRLOIN GRILLED CHEESE

*fontina · boursin · american · arugula · tomato · texas toast
recommended beer pairing: dubbel*

PUB BURGER

*tempura onion ring · cheddar · dijon honey mustard ·
brioche bun
recommended beer pairing: amber*

SEARED SALMON

*fennel chili aioli · red onion · peppadews ·
daikon sprouts · brioche bun
recommended beer pairing: saison*

GOLDEN BEET BURGER

*quinoa · farro · pickled beet · alfalfa sprouts · brioche bun
recommended beer pairing: pilsner*

TURKEY BURGER

*alfalfa sprouts · avocado spread · beer mustard dijonnaise ·
bacon · lettuce · tomato · onion
recommended beer pairing: amber*

BUFFALO BURGER

*beefsteak tomato · goat cheese spread · onion relish ·
bibb lettuce · alfalfa sprouts
recommended beer pairing: stout*

CUISINE GUIDED BY THE PRINCIPLES OF SUSTAINABILITY

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.