



MOBILE MENU 2025

APPETIZERS *(available for extra fee per person, as noted)*

- **Fig Jam:** toasted crostini topped with house made honey & lemon ricotta and a dallop of house made fig jam... \$4
- **Bruschetta:** fresh bruschetta topping served on a toasted crostini... \$4
- **Caprese Skewers:** fresh mozzarella, basil and tomatoes served on a wooden skewer with a balsamic drizzle... \$4
- **Marinated Mozzarella:** fresh mozzarella marinated with fresh herbs and spices, served on a wooden skewer with spicy calabrese salami... \$5
- **Polpetta:** house made pork meatballs baked in a classic marinara sauce... \$6
- **Stuffed Mushrooms:** roasted cremini mushrooms stuffed with Italian sausage, Grana Padano cheese and fresh herbs... \$5

SALAD *(included with Rustic Wood-Fired Buffet, choose 1)*

- **Chopped Caesar salad** with dressing on the side*
- **Mixed greens salad** with Italian vinaigrette on the side

PIZZA *(included with Rustic Wood-Fired Buffet, choose 3)*

- **Margherita:** fresh mozzarella, basil, San Marzano tomato sauce
- **Rancher:** local Italian sausage, garlic, fresh mozzarella, fennel, oregano, San Marzano tomato sauce
- **Calabrese:** spicy salami Calabrese, spicy Calabrian chiles, fresh mozzarella, oregano, San Marzano tomato sauce
- **Pesca:** fresh peaches, pancetta, garlic, Calabrian chiles, Grana Padano cheese, basil, white sauce... \$2/ person upcharge
- **Seasonal Pizza:** inquire for details

Gluten free crust and vegan cheese available - inquire for pricing.

DESSERT *(available for extra fee per person, as noted)*

- **Campfire S'mores:** fire-roasted house double chocolate cookie, house marshmallow fluff, graham cracker crumble... \$5

Please alert us to any guest allergies 2 weeks prior to the event.

*These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked eggs may increase your risk for foodborne illness. The following major food allergens are used as ingredients: Milk, Eggs, Tree Nuts, Wheat, Soy and Sesame. Please notify staff for more information about these ingredients.

CRAFT BEER MENU 2025

- **Locals' Lager...** Our German-style Pilsner is light straw in color with smooth lager characteristics and a spicy hop finish.
- **Chasing Sunset...** Our golden ale is crisp, light and quenching, with just a kiss of Cascade and Centennial dry hopped goodness. It's bright and golden like that sunset we all chase.
- **Passionate Pedal°...** Tropical passionfruit lends a bright, tart and citrusy twist to this quenching and delicious unfiltered wheat beer. Perfect after a day of adventure!
- **High Time Haze...** This hazy IPA boasts big tropical citrus aroma and a smooth mouthfeel from its variety of grains – nearly 50% wheat & oats. Some CO grown hops (no fruit!) provide the grapefruit/mango burst.
- **Hoppy Hiker IPA°...** Our dry-hopped IPA bursts with citrus and piney aromatics reminiscent of the forests in which we love to play. Hoppy trails!
- **Mountain Macaroon...** This malty, nutty brown ale is aged on lightly toasted coconut and has flavors of chocolate malt and coconut.

Styles and availability may vary. Advanced notice on style selection required.

PLEASE NOTE:

Kegs are available for purchase, and bartending services can be added for a fee.
Some styles are also available in cans.

Due to Colorado liquor laws, Mountain Tap Brewery is not able to deliver beer to offsite locations. Client will need to make arrangements to pick up kegs/ cans at Mountain Tap Brewery and return empty kegs.