

From our tanks...

Craft Beer... All our beers are Crafted to Reduce Gluten

- **Hala-Lima...** A collab with Hala Gear and a benefit brew for Friends of the Yampa, this session Kolsch-style ale with a delicate hint of key lime is quenching and crushable, perfect for a day on the water. 7.50 or taster for 3.75
Alcohol by Volume: 4.3% Bitterness: 15
- **Sunshine Sour...** The first in our sour series, this puckery ale is very berry forward. Bushels of raspberry and marionberry flavor and aroma burst from this tart, juicy, quenching, sour beer... 8 or taster for 4
Alcohol by Volume: 4.4% Bitterness: 12
- **Locals' Lager...** Our German-style Pilsner is light straw in color with smooth lager characteristics and a spicy hop finish. 7.50 or taster for 3.75
Alcohol by Volume: 5.2% Bitterness: 40
- **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! 7.50 or taster for 3.75
Alcohol by Volume: 5.0% Bitterness: 13
- **Prickly Pedal...** A collab with and benefit brew for Routt County Riders, this quenching ale features prickly pear cactus fruit and a touch of guava. It's a nod to desert recreating and a playmate for Passionate Pedal! 7.50 or taster for 3.75
Alcohol by Volume: 4.8% Bitterness: 13
- **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. 7 or taster for 3.50
Alcohol by Volume: 5.3% Bitterness: 22
- **Mountain Momma...** This strong blonde ale with a pinkish hue claims its bright, tropical citrus and ripe berry aromas from Pink Boots Society Blend hops and hibiscus added during the brewing process. 8.50 or taster for 4.25
Alcohol by Volume: 7.2% Bitterness: 25
- **Howelsen Haze IPA...** This hazy golden IPA boasts bright citrus hop aroma yet mild hop bitterness. Its haze is a result of the grain bill with lots of blonde roasted oats and wheat malt. 7.50 or taster for 3.75
Alcohol by Volume: 5.8% Bitterness: 25
- **Current IPA...** Assertively hopped, this IPA has the right amount of maltiness to achieve perfect balance. Full-bodied to restore your energy or fuel your next adventure. 7 or taster for 3.50
Alcohol by Volume: 6.0% Bitterness: 55
- **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! 7.50 or taster for 3.75
Alcohol by Volume: 6.0% Bitterness: 60
- **Mountain Macaroon...** This malty, nutty brown ale is aged on lightly toasted coconut and has flavors of chocolate malt and coconut. 7.50 or taster for 3.75
Alcohol by Volume: 5.5% Bitterness: 30
- **MacaRUM...** Our Mountain Macaroon coconut brown ale was aged on rum-soaked oak for several weeks. Vanilla and rum flavors and aromas join forces with chocolate and coconut. YUM! 8.50 or taster for 4.25
Alcohol by Volume: 6% Bitterness: 30

Beer & Bubbles To Go

- **64 oz. Growlers...** 8 for glass jug; 18- 32 for fill, depending on style
- **32 oz. Crowlers...** resealable aluminum can filled fresh from the taps! 11-22, depending on style.
- **12 oz. Cans...** 6-packs: Locals' Lager, Passionate Pedal®, Hoppy Hiker®, Prickly Pedal // 4-pack: MacaRUM... 14

Wine & Cider

- **Red...** Stonewood Cabernet 9; Silver Peak Pinot Noir 10
- **White...** Lapis Luna Chardonnay 10; Stonewood Sauvignon Blanc 9; White Sangria 10
- **Rose...** Gateway Rose 10
- **Summer Spritz...** choice of wine with a splash of house fruited sparkling water, served over ice... additional 2
- **Cider...** Colorado Cider Company Glider Cider or rotating cider (ask your server) 8

Non-Alc Beverages

- "Routt Beer"... house made root beer served over ice... small 8-oz cup for 2.50; large 16 oz pint for 5.50 (crowler to-go for 12)
- Fun Bubbly Water... house made fruited sparkling water... small 8-oz cup for 2; large 16 oz pint for 4 (crowler to-go for 11)
- Lemonade, iced tea, Arnold Palmer, apple juice, cranberry juice or milk ... 4
- Nonalcoholic beer (ask your server for details)... 7.50

As allowable per CO SB21-091, credit card payments incur a 2% processing fee.

From our oven...

Everything that's cooked has spent some time in our wood-fired oven!

Snacks, Small Plates & Share Plates

- **Popcorn:** with spicy chili and garlic oils, Grana Americana cheese, nutritional yeast, sea salt & paprika /V, GF... 4.50
- **Garlic Roll:** roasted garlic rolled in house made dough, served w/ house marinara /V... 10
- **Olives:** house marinated blend of whole olives / V, GF ... 9
- **Hummus:** pillowy hummus, garlic chili oil, fines herbes & house bread/V... 12
- **Charred Asparagus:** wood-fired asparagus spears topped with gremolata, served with side of pancetta aioli... 8
- **Beer Cheese Dip:** Mountain Macaroon coconut brown ale, cheddar & gruyere served warm w/ house bread... 10
- **Sausage Platter:** local knockwurst & beer braised elk sausage w/ beer cheese, beer mustard, giardiniera & bread... 26

Salads

- **Caesar*:** chopped romaine hearts, arugula, Grana Americana cheese, gremolata, traditional dressing... sm 10 / lg 17
- **Pear:** sliced pear, arugula, candied walnuts, crumbled gorgonzola, champagne vinaigrette/V, GF... sm 11 / lg 18
Add oven roasted chicken breast to any salad for \$5.

Pizzas – 12" Neapolitan-style wood-fired pizzas with the right amount of rustic char

Char is the dark brown or even black spots on the bottom and crust that impart flavor depth and complexity, as a result of being cooked in our authentic Neapolitan-style wood-burning oven.

- **Margherita:** fresh mozzarella, basil, San Marzano tomato sauce /V ... 16.50
- **Capra Verde:** pepita pesto, fresh mozzarella, roasted tomatoes, marinated artichokes, garlic oil, / V...20
- **Fig 'n Pig:** whipped fig jam ricotta, thin-sliced pancetta, gorgonzola, fresh arugula, balsamic glaze... 22
- **Rancher:** local Italian sausage, fresh mozzarella, fennel, oregano, San Marzano tomato sauce... 19
- **Funghi Tartufo:** local gourmet braised mushrooms, shallots, fresh mozzarella, fresh herbs, garlic oil and truffle oil/V... 20
- **Calabrese:** spicy salami Calabrese, spicy Calabrian chilies, fresh mozzarella, oregano, San Marzano tomato sauce...19
- **Pie of the Day:** ask your server for details!

Add to any pizza: local Italian sausage \$3// oven roasted chicken \$3// salami Calabrese \$3// sliced pancetta \$4
Add sauce for dipping: side of house ranch \$1// side of house hot honey \$1.50

Little Toots (Kids' Plates)

- **Strider:** small size 8" cheese pizza /V ... 9.50 small size 8" pepperoni pizza... 12.50
- **Training Wheels:** pepperoni & mozzarella, rolled in house made dough with house marinara... 12
- **Wheelie:** wood-fired mac & cheese /V ... 8.50
- **Burly:** pasta served with house marinara and parmesan cheese /V ... 8.50

Desserts

- **Campfire S'more:** fire toasted house double chocolate cookie, house marshmallow fluff, graham cracker crumble /V ... 10
- **Cookie a la Mode:** house double chocolate chip cookie topped with vanilla bean ice cream & wort syrup /V ...10
- **Seasonal Fruit Crisp:** strawberries, blueberries, rhubarb, sweet oat topping, wort syrup & vanilla ice cream/ V ... 10
- **Float the Boat:** classic float with our house made root beer and vanilla bean ice cream/ V, GF ... 9

*V=Vegetarian • GF=Gluten Free**

We can make many menu items VEGAN. Substitute vegan cheese for \$2 extra. Ask your server for details.

Please note: All cooked items spend time in our oven, which is NOT a gluten-free environment.

*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.

Gratuities are shared by servers and bartenders.

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Mountain Tap Mobile Catering



**We bring the
Mountain Tap Brewery
wood-fired experience to you!**

**Perfect for weddings, reunions,
rehearsal dinners, birthday parties,
company parties and more!**

**For pricing and availability...
Email: events@mountaintapbrewery.com
Phone: 970-879-6646**

From our store...

Enjoying your Mountain Tap experience?

Take it home with you!

We've got a big lineup of merch.

Check out our retail wall!

| | |
|------------------------------------|-------------------|
| Short Sleeve Tees... | 30-32 |
| Tank Tops... | 25 |
| Baseball Tees... | 35 |
| Long Sleeve Tees... | 37 |
| Lightweight Long Sleeve Hoodies... | 38 |
| Hoodies & Crewneck Sweatshirts... | 58 |
| Baby Onesies... | 25 |
| Hats... | 30 |
| Koozies... | 5 |
| Shopping Bags... | 10 |
| Dog Collars and Leashes... | 25 |
| Bottle Openers... | 6 |
| Guitar Picks... | 1.50 |
| Stickers... | 1.50 |
| Tin Cups... | 15 |
| Glassware... | 7 (5 for tasters) |
| Glass Growlers... | 8 |
| 32-oz Swing-top Water Bottles... | 12 |
| Popcorn Spice... | 13 |

...and don't forget fresh beer to go!

"I saw that." ~Karma

Please don't steal our glassware!

You can keep your glass for just 7 more (or 5 for tasters)