



COLORADO BREWED. ELEVATED FOOD.

LARIAT LODGE BREWING CO



EXPERIENCE OUR CRAFT

ALL OF OUR FRYERS USE 100% PURE BEEF TALLOW, DELIVERING A RICH FLAVOR AND CRISPY TEXTURE

APPETIZERS

⊕ GUS'S PERFECT PRETZEL \$13 VG+HH

Scratch-made soft pretzel using Shepherd's Grain flour, which promotes and supports American regenerative farming. Topped with sea salt flakes and served with beer cheese.

RED CHILI QUESO \$13 HH

Lodge Podge Red Chili queso topped with scallions and served with tortilla chips.

SMOKED WINGS \$2 ea GF+HH (Minimum of 6)

House-smoked wings topped with our proprietary poultry rub. Served with your choice of two dipping sauces.

Wing Sauces: Ranch, Applewood-Smoked Bleu Cheese, Buffalo, Carolina Mustard, Alabama White, Root Beer BBQ. (+\$1 extra sauce)

⊕ BACON DEVILED EGGS \$12 HH

Deviled eggs topped with rye whiskey-pickled mustard seed, bacon, and smoked paprika flakes.

⊕ BOTTLE ROCKETS \$12 HH

Five fried wontons filled with cream cheese, bacon, and jalapeño. Served with Root Beer BBQ sauce.

ROASTED BEET & WHIPPED FETA \$14 VG

Smooth whipped feta blended with roasted beets, topped with olive oil, black salt flakes, pistachio crumble, and blonde pea shoots from our friends at Cosmic Greens. Served on grilled sourdough baguette with a charred lemon.

CHILI CHEESE FRIES \$14

Crispy French fries topped with Lodge Podge Red Chili, cheddar cheese, and scallions.

T'S BBQ PORK NACHOS \$17

Crispy corn tortilla chips smothered with beer cheese and topped with house-smoked pulled pork, Root Beer BBQ, diced tomato, diced red onion, candied jalapeños, and slaw.

POUTINE \$15

Crispy French fries topped with white cheddar cheese curds, cremini mushroom demi-glace, and scallions.

JUMBO TOTS \$12

Six jumbo tater tots filled with cheddar cheese, bacon, and chives. Served with a side of ranch dressing.

HAPPY HOUR

MONDAY - FRIDAY FROM 3PM - 6PM

HH SELECT APPETIZERS \$8

32OZ PITCHER OF BARKING
BLONDE, ANGRY ELK AMBER ALE,
HAZY BOY IPA, LAZY YEPA \$8

\$2 OFF ALL DRAFT BEER,
HOUSE WINES, AND WELL DRINKS

⊕ LODGE FAVORITES

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

⊕ FISH AND CHIPS \$19

Two pieces of beer-battered pollock served with a touch of slaw, lemon, and tartar sauce. Make it a three-piece for +\$5.

SMOKED PORK MAC & CHEESE \$24

Cavatappi tossed in a creamy cheddar sauce. Topped with house-smoked pulled pork, crispy jalapeño, and choice of BBQ sauce.

BBQ Sauces: Carolina Mustard, Alabama White, Root Beer BBQ.

⊕ HUNTER'S SCHNITZEL \$26

Crispy battered pork loin smothered with cremini mushroom demi-glace. Served with mashed potatoes and sautéed shaved Brussels sprouts.

SWEDISH MEATBALLS \$26

Scratch-made meatballs based on the owner's mother's Swedish meatball recipe. Served with mashed potatoes, lingonberry gravy, lingonberry preserves, pickled red onion, and sautéed Brussels sprouts.

HALF ROASTED CHICKEN \$26 GF

Slow-roasted half chicken topped with lemon herb pan sauce. Served with mashed potatoes and sautéed shaved Brussels sprouts. **Available after 4pm**

BURGERS*

All burgers come with a choice of side

Included Sides: French Fries, Salt & Vinegar Chips, Slaw, Tortilla Chips

+\$3: Mashed Potatoes, Sweet Potato Tots, Sautéed Brussels Sprouts

+\$5: Caesar Salad, Lodge Salad, Basic Salad, Mac & Cheese, Red Chili Sub Veggie Patty +\$2 · Sub Gluten-Free Bun +\$2

⊕ LODGE BURGER* \$21

Burger grilled to order and topped with American cheese, Lodge sauce, shredded lettuce, tomato, stout-caramelized onions, and dill pickle on a locally sourced Harvest Moon brioche bun.

THE STOUT ONE* \$21

Burger grilled to order and topped with applewood-smoked bleu cheese, stout-caramelized onions, marinated mushrooms, and garlic aioli on a locally sourced Harvest Moon brioche bun.

CHEESEBURGER* \$19

Burger grilled to order and topped with choice of cheese, shredded lettuce, tomato, red onion, and dill pickle on a locally sourced Harvest Moon brioche bun.

Cheese Choices: Cheddar, American, Pepper Jack, Swiss, Applewood-Smoked Bleu Cheese, Gouda, Queso Fresco, Feta.

⊕ JALAPEÑO POPPER BURGER* \$20

Burger grilled to order topped with jalapeño bacon cream cheese, chipotle aioli, candied jalapeños, shredded lettuce, tomato, and red onion on a locally sourced Harvest Moon brioche bun.

THE COSMIC BURGER* \$21 VG

Locally sourced organic and vegan black bean patty crafted by our friends at Cosmic Greens on a vegan bun from Harvest Moon. Topped with lettuce, tomato, red onion, avocado, and scratch-made vegan elote mayo.

THE ANGRY ELK* \$23

Elk patty grilled to order and topped with imported Dutch Mill Dance red wax gouda cheese, raspberry preserves, and candied jalapeños on a locally sourced Harvest Moon onion bun.

THE CREEK BURGER* \$MKT

Each month, Lariat Lodge partners with the talented culinary students at Bear Creek High School through the ProStart Program, giving them the chance to showcase their creativity. This rotating burger is designed and crafted by future industry leaders, with support from the Colorado Restaurant Association and the National Restaurant Association Educational Foundation. Students also have the opportunity to complete internships with Lariat Lodge, gaining hands-on experience in the field. Ask your server about this month's student-crafted burger, created by one of these rising chefs!

Protein Substitutions:

Beef Patty, Grilled Chicken, Veggie Burger +\$3, Fried Chicken Breast +\$2, Elk Patty +\$5

Add On:

Bacon \$3, Roasted Anaheim \$3, Red Chili \$3, Stout Caramelized Onions \$2, Avocado \$2.5
Marinated Mushrooms \$2, Giardiniera \$2, Roasted Red Pepper \$2, Any Sauce \$1

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SANDWICHES & WRAPS

All sandwiches and wraps come with a choice of side
Included Sides: French Fries, Salt & Vinegar Chips, Slaw, Tortilla Chips
+\$3: Mashed Potatoes, Sweet Potato Tots, Sautéed Brussels Sprouts
+\$5: Caesar Salad, Lodge Salad, Basic Salad, Mac & Cheese, Red Chili Sub Veggie Patty +\$2 · Sub Gluten-Free Bun +\$2

LAZO LAMB GYRO \$19
 Marinated shaved lamb leg topped with feta cheese, shredded lettuce, cucumber, tomato, red onion, and tzatziki sauce wrapped in a warm pita.

HOT ITALIAN BEEF \$19
 Slow-roasted beef shaved thin and soaked in Italian au jus, piled into a locally sourced steamed Harvest Moon hoagie and topped with roasted sweet peppers and hot giardiniera. Make it a Hot Italian Combo for +\$2 (add a spicy Italian sausage link).

REUBEN \$18
 House-brined corned beef topped with Swiss cheese, Lodge sauce, and sauerkraut on locally sourced Harvest Moon marble rye bread.

BUFFALO CHICKEN WRAP \$19
 Choice of grilled or crispy chicken, crisp romaine lettuce, applewood-smoked bleu cheese dressing, Buffalo sauce, cheddar cheese, diced tomato, and diced red onion wrapped in a locally sourced Raquelitas spinach herb tortilla. Available as a salad upon request.

CAESAR WRAP \$18
 Choice of grilled or crispy chicken, crisp romaine lettuce, scratch-made Caesar dressing, and shaved parmesan wrapped in a locally sourced Raquelitas spinach herb tortilla.

SMOKED PULLED PORK \$17
 House-smoked pulled pork using our proprietary Brew Pub Rub seasoning, topped with slaw, dill pickles, and choice of BBQ sauce on a locally sourced Harvest Moon onion bun.

BBQ Sauces: Carolina Mustard, Alabama White, Root Beer BBQ.

NANNA'S ANGRY FRIED CHICKEN \$20
 Crispy fried chicken breast topped with Pepper Jack cheese, our house Angry Elk hot sauce, chipotle aioli, dill pickle, shredded lettuce, and tomato on a locally sourced Harvest Moon brioche bun.

BIRRIA FRENCH DIP \$23
 Slow-braised birria beef topped with Pepper Jack cheese, chipotle aioli, diced white onion, and cilantro on a locally sourced Harvest Moon hoagie. Served with birria consommé for dipping.

CUDIGHI SANDWICH \$16
 House-made, hand-cranked hot Italian sausage link topped with melted Pepper Jack cheese, roasted Anaheim chili, sweet peppers, house-made beer mustard, and diced yellow onions. Served on a locally sourced Harvest Moon hoagie.

SOUPS & SALADS

Add Protein: Grilled Chicken \$8, Crispy Chicken \$7, Beef Patty \$9, Elk Patty \$12, Veggie Burger \$11, Smoked Pork \$7, Bacon \$3, Lamb \$9, Pollock \$6, Spicy Italian Sausage Link \$7

LODGE PUDGE RED CHILI Cup \$9 / Bowl \$16
 Our award-winning Lodge Podge Chili, scratch-made with ground pork loin, steak, roasted New Mexico red chilis, Anaheim peppers, roasted tomatoes, and beans. Topped with cheddar cheese, scallions, and hot honey cornbread croutons.

CAESAR SALAD \$13
 Crisp romaine tossed with house-made Caesar dressing, topped with shaved parmesan and cheesy garlic croutons.

LODGE SALAD \$16
 Heritage lettuce greens tossed in house-made green goddess dressing, topped with sunflower seeds, Peruvian sweet drop peppers, fried balsamic beet straws, and cheesy garlic croutons.

B.W.B SALAD (BRUSSELS WITH BACON) \$20 **GF+CN**
 Roasted shaved Brussels sprouts and toasted kale dressed with poppy seed vinaigrette. Topped with bacon, candied walnuts, candied peaches, and feta cheese. Served with a charred lemon.

CHILI RELLENO SALAD \$19 **VG**
 Crisp romaine lettuce topped with ancho lime crema, roasted Anaheim chilis, roasted corn, diced tomato, queso fresco, avocado, crispy wonton strips, and micro cilantro from our friends at Cosmic Greens.

ROASTED BEET SALAD \$19 **VG+CN**
 Heritage lettuce greens tossed in champagne vinaigrette, topped with roasted golden beets, applewood-smoked bleu cheese crumbles, pistachio, pickled red onions, and fried balsamic beet straws.

BASIC SALAD \$12 **VG**
 Crisp romaine lettuce topped with diced tomato, diced red onion, cucumber, and garlic cheese croutons. Served with your choice of dressing.

Dressings: Ranch, Applewood-Smoked Bleu Cheese, Caesar, Oil & Vinegar, Green Goddess, Ancho Lime Crema, Poppy Seed Vinaigrette, Champagne Vinaigrette

DESSERTS

TALLOW FRIED DONUT \$8
 House-made cake donut, fried in beef tallow and topped with scratch-made bourbon caramel and crisp bacon.

AMELIA'S CARROT CAKE \$8 **VG+CN**
 One slice of good old-fashioned carrot cake made in-house.

SIDES & ADD-ONS

Included Sides: French Fries, Salt & Vinegar Chips, Slaw, Tortilla Chips
+\$3: Mashed Potatoes, Sweet Potato Tots, Sautéed Brussels Sprouts
+\$5: Caesar Salad, Lodge Salad, Basic Salad, Mac & Cheese, Red Chili

WING SAUCES:
 Buffalo Alabama White
 Carolina Mustard Root Beer BBQ

DRESSINGS:
 Ranch Ancho Lime Crema
 Caesar Applewood-Smoked Bleu Cheese
 Oil & Vinegar Poppy Seed Vinaigrette
 Green Goddess Champagne Vinaigrette

DIPPING SAUCES:
 Tartar Tzatziki
 Lodge Sauce Chipotle Aioli
 Garlic Aioli Beer Mustard

ADD PROTEIN:
 Grilled Chicken \$8
 Crispy Chicken \$7
 Beef Patty \$9
 Elk Patty \$12
 Veggie Burger \$11
 Smoked Pork \$7
 Bacon \$3
 Lamb \$9
 Pollock \$6
 Spicy Italian Sausage Link \$7

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VG = VEGETARIAN GF = GLUTEN FREE CN = CONTAINS NUTS

LARIAT LODGE PARTICIPATES IN WATER CONSERVATION. WE WILL HAPPILY SERVE WATER UPON REQUEST.

LODGE FAVORITES

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

