



# BREWHOUSE AND KITCHEN

## EARLY RISERS *Served until 10:30 a.m.*

- GREAT DIVIDE CLASSIC\* 3 eggs your style, choice of bacon, twelve hour braised beef or sausage, breakfast potatoes, choice of toast **15.69**
- PREMIUM STEAK & EGGS\* 8oz juicy flank steak, 3 eggs your style, breakfast potatoes, choice of toast **31.75**
- BREAKFAST SANDWICH crisp bacon, flattop egg, cheddar cheese, tomato aioli, arugula, brioche **15.29**
- BREWER'S OMELET 3 eggs, diced onion & green pepper, white cheddar, baby arugula, lemon oil, sausage links **16.29**
- DENVER OMELET 3 eggs, ham, diced onion & green pepper, cremini mushroom, sautéed spinach, white cheddar **16.29**
- BREAKFAST BURRITO 3 eggs, beef barbacoa, white cheddar, tomatillo sauce, breakfast potatoes **15.59**
- STOUT FRENCH TOAST brioche french toast, Yeti Imperial Stout mascarpone, fresh berries, powdered sugar **15.39**
- FRUIT & GRANOLA fresh strawberries, honey yogurt, blueberries, house trail mix **8.59**

## SIDES

- FRESH FRUIT **5.29**
- SAUSAGE **5.99**
- BACON **5.99**
- BREAKFAST POTATOES **5.29**
- TOAST sourdough or multigrain **4.29**

## SMALL PLATES *Smaller Plates, but still Yeti-Approved*

- ZUCCHINI FRITES tempura zucchini, sriracha lime aioli **8.99**
- QUESO & CHIPS great divide lager queso, fresh tortilla chips **9.95**
- LOADED TOTS seasoned tots, great divide lager queso, chopped bacon, green onion **10.69**
- SLIDERS 3 mini burgers, green leaf lettuce, sliced tomato, great divide lager queso **13.59**
- CRISPY FRIED SHRIMP farmhouse ale tempura, arugula, lemon aioli **19.39**
- BARBACOA TACOS twelve-hour braised beef, pickled relish, poblano-tomatillo salsa, mini corn tortillas **17.29**
- WINGS choice of buffalo or bbq, served with fries **20.99**
- FIRE ROASTED ASPARAGUS charred asparagus, brown butter almonds, herb crouton crumble, lemon aioli **11.49**
- SWEET POTATO BRAVAS cooked sweet potatoes, avocado purée, jalapeño honey, green onion, feta **10.99**

## SOUPS & SALADS *Farm Fresh, just like Colette likes it.*

- CHILI with beans, spiced sour cream, white cheddar **10.49**
- BROCCOLI CHEDDAR SOUP creamy broccoli soup, cheddar cheese, herb croutons **9.99**
- BABY ARUGULA AND KALE balsamic figs, creamy citrus dressing, bacon, mango purée, brown butter almonds **17.29**  
add grilled chicken **6.29** add grilled salmon **12.59**
- FRIED CHICKEN SALAD shaved honey crisp apple, aged white cheddar, house trail mix, baby arugula, honey lemon vinaigrette **20.49**
- SEARED SALMON SALAD\* salmon fillet, mixed greens, cucumber yogurt, crispy chickpeas, diced tomato, feta, greek dressing **22.99**

## BURGERS & SANDWICHES *Go ahead, have a Heyday.*

served with fries and a pub pickle. Burgers can be prepared with a black bean patty upon request.

- GREAT DIVIDE BURGER\* local beef, tomato jam, maple pepper bacon, lettuce, tomato, brioche **19.99**
- BREWERY BURGER\* local beef, white cheddar, lettuce, tomato, mayo, brioche **17.79**
- BISON BURGER\* smoked bacon, cheddar, lettuce, red onion, pickles, brioche bun **20.99**
- ROASTED TURKEY house roasted turkey breast, white cheddar, lettuce, tomato, lemon aioli, sourdough **17.29**
- GRILLED CHICKEN lettuce, tomato, mayo, swiss, brioche **17.79**
- BARBACOA GRILLED CHEESE twelve-hour braised beef, yeti stout bbq sauce, pickled red onion, white cheddar, sourdough **16.79**
- GRILLED SALMON SANDWICH\* salmon fillet, cumin dusting spice, cucumber yogurt, lettuce, sliced tomato, brioche bun **19.75**

## ENTREES *The Hercules of Meals*

- ALE BATTERED FISH & CHIPS battered cod, tartar sauce, fries **21.99**
- GRILLED SALMON\* tabbouleh, charred cucumber, harissa sauce, crispy chickpeas **28.99**
- FETTUCCHINE ALFREDO creamy alfredo sauce & parmesan **18.69**  
with grilled chicken **15.99**  
with blackened shrimp or blackened salmon\* **29.19**
- RIBEYE\* 16oz marinated ribeye, demi glace, crispy onion, asparagus, mashed potatoes **55.99**

## SIDES

- FRIES **5.79**
- SIDE SALAD **6.29**
- BISON CHILI CHEESE FRIES **7.39**

## DESSERT

- CHEESECAKE **8.99**
- RED VELVET CAKE **8.99**

\*Consuming raw or undercooked Meats, Poultry, seafood, shellfish, or Eggs may increase your risk of foodborne illness

# Draft Beer

-  **HAZY IPA | 6.2% ABV**  
juicy mix of citrus hop aromas and nuanced fruit characteristics, notes of papaya and mango, soft bitterness.
-  **AMERICAN LAGER | 5% ABV**  
noble and new world hops, German malts, and a traditional lager yeast for a crisp, refreshing, easy drinking beer
-  **WILD RASPBERRY ALE | 4.8% ABV**  
a sweet, slightly tart, flavorful and silver medal winning ale in the American fruit beer category at the 2021 Great American Beer Festival
-  **TITAN IPA | 7.1% ABV**  
piney, citrusy, crisp hop bitterness.
-  **COLETTE FARMHOUSE ALE | 6.5% ABV**  
tart, dry finish, refreshing & light.
-  **DENVER PALE ALE | 5% ABV**  
big citrus and pine notes, faint toasted malt character, refreshing bitter hop finish.
-  **CAR CAMPER HAZY PALE ALE | 5% ABV**  
hopped and dry-hopped with sabro hops, aromas of cantaloupe, mango and coconut, even finish with a pleasant mouthfeel.
-  **YETI IMPERIAL STOUT | 9.5% ABV**  
roasty, caramel & toffee notes, hoppy finish, mild coffee notes.

-  **STRAWBERRY RHUBARB SOUR | 6.2% ABV**  
big strawberry aroma, sweet, tart, bright and effervescent.
-  **VELVET YETI NITRO STOUT | 5% ABV**  
velvety and rich mouthfeel, roasty, caramel & toffee notes.
-  **AMELIA MARY BLONDE ALE | 5.5% ABV**  
crisp, bright, light malt character, dry finish.
-  **MARGARITA GOSE | 5.8% ABV**  
tart and dry with an abundance of citrus notes.
-  **WHITewater MANGO+GINGER CRAFT HARD SELTZER | 5% ABV**  
brewed with all-natural ingredients, gluten-free with low carbs and zero sugar, whitewater showcases real, yet subtle fruit flavor.
-  **WHITewater IMPERIAL MIMOSA CRAFT HARD SELTZER | 10% ABV**

## Cans GREAT DIVIDE

- DENVER PALE ALE 19.2 oz.
- YETI IMPERIAL STOUT 19.2 oz.
- YETI VARIATIONS 19.2 oz.  
ask your server about our seasonal selections
- WOOD WERKS BARREL AGED SERIES 16 oz.  
ask your server about our seasonal selections
- WHITewater POMEGRANATE + LIME CRAFT HARD SELTZER 19.2 oz.

- GUEST DRAFT**
- STELLA ARTOIS | 5% ABV**  
a crisp and refreshing Belgian pilsener.
  - COORS BANQUET | 5% ABV**  
light and malty with a soft, pleasant finish.




## Bottles GUEST

- BUDWEISER 16 oz. | BUD LIGHT 16 oz.
- HEINEKEN 12 oz. | MODELO ESPECIAL 12 oz.
- COORS LIGHT 16 oz. | CORONA 12 oz.

## Cans GUEST

- BLUE MOON 16 oz. | LAGUNITAS IPA 19 oz.
- JUNESHINE HARD KOMBUCHA
- BLOOD ORANGE MINT 12 oz.
- STEM CIDERS
- OFF-DRY APPLE CIDER 12 oz.
- HEINEKEN 0.0 N.A. 11.5 oz.

## COCKTAILS *Shaken, stirred, delicious*

-  **5280'** strawberry rhubarb sour, jalapeño infused suerte tequila, ginger shrub, strawberry purée, fresh lime, rhubarb bitters 13.99
-  **RiNo OLD FASHIONED** claymore scotch ale, laws four grain bourbon, carpano antica vermouth, bourbon cherries, mole bitters 14.99
-  **WHITewater MULE** whitewater mango+ginger seltzer, tito's handmade vodka, lime 13.99
- HAND SHAKEN BLOODY MARY** hangar I vodka, elements bloody mary elixir, celery, grape tomato, lime, stuffed olive 13.99
- THE DEPARTURE** bulleit bourbon, fresh lemon juice, simple syrup, ginger ale, mint, angostura & peychaud's bitters 14.99

## WINES *A grape escape*

### WHITES

- DEL VENTO** pinot grigio, delle venezie, italy 10.5 / 15.75 / 42
- ALTITUDE PROJECT** chardonnay, central coast, california 9.5 / 14.25 / 38
- MATANZAS GREEK** sauvignon blanc, sonoma, bennett valley 12.5 / 18.75 / 48
- CHALK HILL** chardonnay, russian river valley, california 15.5 / 23.25 / 62

### REDS

- ALTITUDE PROJECT** cabernet sauvignon, central coast, california 9.5 / 14.25 / 38
- NEILSON** pinot noir, santa barbara county, california 14.5 / 21.75 / 58
- ALAMOS** malbec, mendoza, argentina 12.5 / 18.75 / 50
- HESS SHIRTAIL RANCHES** cabernet sauvignon, lake county, california 15.5 / 23.25 / 62

### SPARKLING & ROSÉ

- MATHILDE CHAPOUTIER** rosé, côtes de provence, france 14 / 21 / 56
- MIONETTO** prosecco, veneto, italy 187 ml. 13.5

## SPIRITS *We've got spirit, how bout you?*

- VODKA** grey goose, absolut, absolut citron, ketel one, hangar I, tito's handmade vodka, wheatley, helix
- BOURBON & WHISKEY** basil hayden's, woodford reserve, bulleit, knob creek rye, maker's mark, templeton rye, crown royal, jameson, jack daniel's, jim beam, fireball
- SCOTCH** balvenie doublewood 17 yr., glenfiddich 14 yr., macallan 12yr., johnnie walker black, johnnie walker red
- GIN** hendrick's, tanqueray, beefeater
- TEQUILA** patrón silver, don julio blanco, casa noble silver, 1800 añejo, 1800 reposado, jose cuervo tradicional
- RUM** flor de caña gran reserva 7 yr., malibu, captain morgan, bacardi superior
- COGNAC & LIQUEUR** hennessy vs, grand marnier, aperol, baileys, campari, cointreau, disaronno originale, kahlúa, st-germain, carpano antica, carpano bianco, fernet branca

## THE LOCALS

- DEERHAMMER**
- ROUGH & TUMBLE CORN WHISKEY
- AD LAWS**
- FOUR GRAIN STRAIGHT BOURBON WHISKEY
- SUERTE** **PEACH STREET**
- TEQUILA **GOAT VODKA**