



NEW BELGIUM BREWING®

BREAKFAST

SERVED UNTIL 10:00AM

5280 BURRITO 18.50

Morning Fresh Farms eggs, Tillamook cheddar cheese, housemade tomatillo salsa, potatoes, Raquelitas flour tortilla

CHOICE OF TENDER BELLY SMOKED BACON OR HOUSEMADE HABANERO SAUSAGE

MARKET BURRITO 17.25

Morning Fresh Farms eggs, pepper jack cheese, roasted red peppers, cremini mushrooms, black beans, housemade tomatillo salsa, potatoes, Raquelitas flour tortilla

AVOCADO TOAST 12.95

Grilled local ciabatta bread, fresh avocado, arugula salad, sweet roasted peppers, lemon vinaigrette

ADD SIDE OF SCRAMBLED EGGS w/TILLAMOOK CHEDDAR CHEESE +\$6.25

UPTOWN SANDWICH 18.20

Locally baked croissant, Morning Fresh Farms eggs, Tillamook cheddar cheese, tomatoes, breakfast potatoes

CHOICE OF TENDER BELLY SMOKED BACON OR HOUSEMADE HABANERO SAUSAGE

SUNSHINE SCRAMBLE 19.35

Three Morning Fresh Farms eggs scrambled, Tillamook cheddar cheese, breakfast potatoes

CHOICE OF TENDER BELLY SMOKED BACON OR HOUSEMADE HABANERO SAUSAGE

CHOICE OF LOCALLY BAKED WHOLE WHEAT OR SOURDOUGH TOAST

YOGURT PARFAIT 12.50

Greek yogurt, housemade granola, seasonal berries

SIDES

Tender Belly Smoked Bacon 4.75

Housemade Habanero Sausage 4.75

Locally Baked Whole Wheat or Sourdough Toast 4.75

Breakfast Potatoes 4.75

Avocado 3.45

BEVERAGES

Soda 3.50

Sparkling Water 3.50

Lemonade 3.50

Orange Juice 3.95

Huckleberry Roasters Coffee (regular or decaf) 3.75

Huckleberry Roasters Iced Coffee (regular or decaf) 3.75

Two Leaves and a Bud Tea 3.25

Two Leaves and a Bud Iced Tea 3.25

DRAFT BEER

NEW BELGIUM BREWS

Mountain Time Lager 16oz. ABV 4.40% | IBU 10 10.25

Fat Tire Ale 16oz. ABV 5.2% | IBU 22 10.50

Dominga Mimosa Sour 12oz. ABV 6.0% | IBU - 10.75

1554 Black Lager 12oz. ABV 6.0% | IBU 21 10.95

La Folie Sour Brown Ale 12oz. ABV 7.0% | IBU 18 10.95

Honey Orange Tripel 12oz. ABV 10.0% | IBU 25 11.25

Voodoo Juicy Haze IPA 12oz. ABV 7.5% | IBU 42 11.25

Voodoo Ranger IPA 16oz. ABV 7.1% | IBU 50 10.95

Rotating Tap 12oz.-16oz. ABV 4.0%-9.0% 10.25 - 11.75

Seasonal Tap 12oz.-16oz. ABV 4.0%-9.0% 10.25 - 11.75

BEER (BOTTLE | CAN)

NEW BELGIUM BREWS

Fruit Smash Seltzer (assorted flavors) ABV 4.5% | IBU - 9.40

GUEST BREWS

Dry Dock Apricot Blonde ABV 5.1% | IBU 17 9.40

Coors Light ABV 4.2% | IBU 22 9.40

Holidaily Brewing Favorite Blonde (gluten free) ABV 5.0% | IBU 20 12.75

Modelo Especial ABV 4.4% | IBU 18 9.40

Stem Ciders Off-Dry Apple Cider (gluten free) ABV 5.8% 9.40

SPLIT PLATE ON ALL BREAKFAST DISHES +2.00

This location does not accept New Belgium gift cards. Must show a valid form of ID for all alcoholic beverage purchases.



NEW BELGIUM BREWING®

WINE

SPARKLING & ROSÉ

Chapoutier Belleruche Rosé, Côtes du Rhône, France 15.75
Domanda Prosecco, Italy 14.25

WHITE

Hess Chardonnay, California 16.95
Portlandia Pinot Gris, Oregon 14.95
3 Brooms Sauvignon Blanc, New Zealand 14.95

RED

CS Substance Cabernet Sauvignon, Washington 17.75
Folly of the Beast Pinot Noir, California 16.95
Shannon Ridge Wrangler Red, California 15.95

It's

time for some Denver trivia. Did you know that Denver's elevation is at 5,280 feet above sea level, earning the city its nickname as the Mile High City? Have you ever wondered about that giant Blue Mustang sculpture at the airport? Bright blue and with glowing red eyes, Blucifer, as he's known to Denver natives, stands at 32 feet tall and weighs 9,000 pounds. Legend has it that his eyes follow you wherever you go. Check him out on your way in and out of DEN. LoDo, LoHi, and RiNo? What did you say? Denver has become home to some of the hottest neighborhoods out there, and Lower Downtown, Lower Highlands, and River North are no exception. If you happen to find yourself in RiNo, make sure to check out our cool new 10-barrel pilot brewery at The Source Hotel.

COCKTAILS

CRAFT COCKTAILS

SEASONAL MIMOSA 15.50
Prosecco, seasonal juice (ask your server or bartender for juice options)

PEACH EMOJI 16.95
New Belgium Dominga Mimosa Sour Ale, Deep Eddy peach vodka, Peach Schnapps, orange juice

IRIS YOU WELL 16.95
Deki lavender gin, lavender syrup, lemon juice, fizzy tonic water

JALEPIÑA BIZNESS 16.95
Dulce Vida jalapeño-pineapple-infused tequila, pineapple juice, lime juice, agave

TRADITIONAL COCKTAILS

BLOODY MARY 15.50
Spring 44 vodka, housemade Bloody Mary mix, fresh lime, celery

MARGARITA 15.75
Exotico tequila, Cointreau, fresh lime juice

MANHATTAN 16.95
Knob Creek straight rye whiskey, Carpano Antica vermouth, bitters

OLD FASHIONED 16.95
Maker's Mark Kentucky straight bourbon, bitters, sugar

* FULL BAR AVAILABLE *

ASK YOUR SERVER OR BARTENDER ABOUT THE DAILY DRINK SPECIAL.



We are a local certified business that is going above and beyond to be more sustainable and reduce our environmental footprint.

LIFE'S A RIDE. BRING GOOD BEER.

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NEW BELGIUM BREWING®

STARTERS

- VOODOO RANGER PRETZEL** 14.25
Sea salt, New Belgium Voodoo Ranger IPA jalapeño cheese sauce, housemade mustard
- HOUSEMADE GUACAMOLE** 12.25
Raquelitas tortilla chips, housemade guacamole, roasted salsa ranchero
- AVOCADO TOAST** 12.95
Grilled local ciabatta bread, fresh avocado, arugula salad, sweet roasted peppers, lemon vinaigrette
ADD SIDE OF TENDER BELLY SMOKED BACON +\$4.75
- MILE-HIGH NACHOS** 19.95
Raquelitas tortilla chips, cheddar curds, pepper jack cheese, pico de gallo, black beans, green onions, jalapeños, sweet banana peppers, housemade guacamole, crema, cilantro
CHOICE OF ANCHO CHILI CHICKEN OR 1554 DARK ALE-INFUSED PULLED PORK

SALADS

- SPINACH SALAD** 18.40
Tender baby spinach, dried cherries, feta cheese, candied walnuts, red onions, housemade vinaigrette
ADD ANCHO CHILI CHICKEN +\$6.50
- FOCO COBB SALAD** 20.50
Grilled house-brined chicken, mixed greens, shredded carrots, bleu cheese crumbles, tomatoes, hard-boiled egg, red onions, Tender Belly smoked bacon, avocado, bleu cheese dressing

TACOS

- FISH TACOS** 19.25
Mango salsa, housemade spicy cilantro aioli, cabbage slaw, Raquelitas corn tortillas
- ANCHO CHILI CHICKEN TACOS** 18.45
Housemade chipotle aioli, roasted salsa ranchero, cabbage slaw, Raquelitas corn tortillas



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BURGERS

INCLUDES FRENCH FRIES

- ADD AVOCADO +3.45 TENDER BELLY SMOKED BACON +\$4.00
- THE 303 BURGER*** 19.50
Boulder Valley premium angus beef, lettuce, tomatoes, housemade pickle chips, housemade garlic aioli, locally baked brioche bun
CHOICE OF CHEDDAR CURDS OR TILLAMOOK CHEDDAR CHEESE
- ANGRY GOAT BURGER*** 21.75
Boulder Valley premium angus beef, bacon, goat cheese, fresno peppers, onion, housemade hot pepper jam, locally baked brioche bun
- GARDENBURGER** 18.50
Grilled veggie pattie (a blend of mushrooms, onions, brown rice, rolled oats, mozzarella cheese, cheddar cheese, parsley, garlic), arugula, tomatoes, cucumbers, red onions, cilantro aioli, locally baked brioche bun
- BACON BLUCIFER BURGER*** 21.75
Boulder Valley premium angus beef, bleu cheese, Tender Belly smoked bacon, housemade garlic aioli, locally baked brioche bun

SANDWICHES

INCLUDES FRENCH FRIES

- 1554 PULLED PORK SANDWICH** 16.50
New Belgium 1554 Dark Ale-infused pulled pork, apple bleu cheese slaw, housemade BBQ sauce, pretzel bun
- FAT TIRE CHICKEN SANDWICH** 20.50
Grilled house-brined chicken breast, provolone cheese, Tender Belly smoked bacon, housemade guacamole, lettuce, tomatoes, red onions, housemade chipotle aioli, pretzel bun
- BLT SANDWICH** 18.40
Spiced candied bacon, lettuce, tomatoes, housemade garlic aioli, locally baked sourdough
ADD AVOCADO +\$3.45
- CHICKEN SALAD SANDWICH** 17.45
Housemade chicken salad dried cherries, pecans, grapes, lettuce, housemade honey dijon, croissant
- VOODOO RANGER GRILLED CHEESE** 16.25
Tillamook cheddar cheese, mozzarella cheese, New Belgium Voodoo Ranger IPA jalapeño cheese sauce, locally baked sourdough
ADD TOMATO +\$2.75 TENDER BELLY SMOKED BACON +\$4.00
AVOCADO +3.45 CHICKEN BREAST +7.00

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPLIT PLATE ON ALL LUNCH DISHES +2.00

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NEW BELGIUM BREWING®

DRAFT BEER

NEW BELGIUM BREWS

Mountain Time Lager 16oz. ABV 4.40% IBU 10	10.25
Fat Tire Ale 16oz. ABV 5.2% IBU 22	10.50
Dominga Mimosa Sour 12oz. ABV 6.0% IBU -	10.75
1554 Black Lager 12oz. ABV 6.0% IBU 21	10.95
La Folie Sour Brown Ale 12oz. ABV 7.0% IBU 18	10.95
Honey Orange Tripel 12oz. ABV 10.0% IBU 25	11.25
Voodoo Juicy Haze IPA 12oz. ABV 7.5% IBU 42	11.25
Voodoo Ranger IPA 16oz. ABV 7.1% IBU 50	10.95
Rotating Tap 12oz.-16oz. ABV 4.0%-9.0%	10.25 - 11.75
Seasonal Tap 12oz.-16oz. ABV 4.0%-9.0%	10.25 - 11.75

BEER (BOTTLE | CAN)

NEW BELGIUM BREWS

Fruit Smash Seltzer (assorted flavors) ABV 4.5% IBU -	9.40
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GUEST BREWS

Dry Dock Apricot Blonde ABV 5.1% IBU 17	9.40
Coors Light ABV 4.2% IBU 22	9.40
Holidaily Brewing Favorite Blonde (gluten free) ABV 5.0% IBU 20	12.75
Modelo Especial ABV 4.4% IBU 18	9.40
Stem Ciders Off-Dry Apple Cider (gluten free) ABV 5.8%	9.40

WINE

SPARKLING & ROSÉ

Chapoutier Belleruche Rosé, Côtes du Rhône, France	15.75
Domanda Prosecco, Italy	14.25

WHITE

Hess Chardonnay, California	16.95
Portlandia Pinot Gris, Oregon	14.95
3 Brooms Sauvignon Blanc, New Zealand	14.95

RED

CS Substance Cabernet Sauvignon, Washington	17.75
Folly of the Beast Pinot Noir, California	16.95
Shannon Ridge Wrangler Red, California	15.95

COCKTAILS

CRAFT COCKTAILS

SEASONAL MIMOSA Prosecco, seasonal juice (ask your server or bartender for juice options)	15.50
PEACH EMOJI New Belgium Dominga Mimosa Sour Ale, Deep Eddy peach vodka, Peach Schnapps, orange juice	16.95
IRIS YOU WELL Deki lavender gin, lavender syrup, lemon juice, fizzy tonic water	16.95
JALEPIÑA BIZNESS Dulce Vida jalapeño-pineapple-infused tequila, pineapple juice, lime juice, agave	16.95

TRADITIONAL COCKTAILS

BLOODY MARY Spring 44 vodka, housemade Bloody Mary mix, fresh lime, celery	15.50
MARGARITA Exotico tequila, Cointreau, fresh lime juice	15.75
MANHATTAN Knob Creek straight rye whiskey, Carpano Antica vermouth, bitters	16.95
OLD FASHIONED Maker's Mark Kentucky straight bourbon, bitters, sugar	16.95

* FULL BAR AVAILABLE *

ASK YOUR SERVER OR BARTENDER ABOUT THE DAILY DRINK SPECIAL.

BEVERAGES

Soda	3.50
Sparkling Water	3.50
Lemonade	3.50
Orange Juice	3.95
Huckleberry Roasters Coffee Iced Coffee (regular or decaf)	3.75
Two Leaves and a Bud Tea Iced Tea	3.25

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