

BREWERY SANDWICHES

Served with french fries and a pickle

ITALIAN BEEF with Chicago style peppers & jack cheese served with marinara	\$9.95
TRADITIONAL BURGER American, jack, cheddar or swiss	\$8.95
MOUNTAIN BURGER sauteéd mushrooms, onions and Swiss cheese.....	\$9.95
EMERALD BURGER bacon, gorgonzola & basil pesto	\$9.95
SOMBRERO BURGER guacamole, salsa, jack & cheddar cheeses	\$9.95
HOMEMADE GARDEN BURGER * available any style	\$9.95
CRAB CAKE SANDWICH served on a hoagie roll with lettuce, tomato, guacamole, onion and creole remoulade	\$11.95
GRILLED CHICKEN CLUB with bacon, lettuce, mayo, onion, guacamole and Monterey jack cheese	\$9.95

SALADS

MAHOGANY COBB romaine, diced grilled chicken, gorgonzola, egg, bacon, avocado and tomato with dijon vinaigrette	\$9.95
SANTA FE SALAD * mixed greens, black beans, roasted red peppers, corn, onion, tomato, kalamata olives, jack & cheddar cheeses with cilantro vinaigrette	\$9.95
ADD GRILLED CHICKEN	\$3.00
MANDARINE SALAD organic baby greens, mandarine oranges, water chestnuts, bean sprouts, chow mein noodles and pickled ginger with a sesame ginger dressing.....	\$9.95
ADD GRILLED CHICKEN	\$3.00
THE RIDGE CAESAR romaine, homemade garlic croutons & parmesan reggiano	\$9.95
ADD GRILLED CHICKEN	\$3.00
NOR'EASTER * mixed greens, toasted walnuts, Vermont cheddar, gala apples and dried cranberries with a maple syrup vinaigrette	\$9.95
ADD GRILLED CHICKEN	\$3.00
MIXED GREEN SALAD * choice of ranch, gorgonzola, balsamic, dijon or cilantro vinaigrette	\$4.95

BREWERY PLATES

TOFU NOODLE BOWL * udon noodles, mixed veggies in miso broth	\$15.95
THAI BBQ BABY BACK RIBS with garlic mashers and jicama coleslaw	\$18.95
HALIBUT FISH & CHIPS with homemade tarter sauce, jicama coleslaw & fries ..	\$16.95
SPICY CHIPOTLE CHICKEN POT PIE with jicama coleslaw, garlic mashers & homemade gravy.....	\$15.95
MAHOGANY FRIED CHICKEN with jicama coleslaw, garlic mashers & homemade gravy.....	\$16.95
PENNE PRIMAVERA * penne pasta, mixed vegetables & braised greens in a garlic pesto sauce tossed with fresh parmesan.....	\$14.95
ADD GRILLED CHICKEN	\$3.00
ADD SHRIMP	\$5.00
BLACKENED SALMON NOODLE BOWL pan seared and served over ginger somen noodles and fresh vegetables with mango salsa	\$18.95

SOUPS

ONION ALE *	one size \$5
DOUBLE J'S CLAM CHOWDAH ..sm \$5.....lg \$7	
ALPENGLOW POTATO CHEDDAR SOUPsm \$5.....lg \$7	

SAUCES

APPLE CHUTNEY *
 CHIPOTLE AIOLI *
COCONUT GINGER*
 CREOLE REMOULADE *
 GUAVA HABANERO *
MANGO SALSA *
PORTER CREAM
 PRICKLY PEAR*
RED BELL PEPPER CILANTRO ROSEMARY MINT MOJO *
 SERRANO-LIME MOJO
SMOKED TOMATO DEMI GLACE
SOY MIGNONETTE *
 SPICY BLACK BEAN *
 SRIRACHA-MISO *
THAI BBQ *
THAI PEANUT *
 WASABI CREAM *
WILD MUSHROOM DEMI GLACE

 INDICATES HOT & SPICY

SAMPLE MENU - Menu and Pricing Subject to Change

DIPPING ENTREES

Served with a sizzling platter of vegetables

ADOBO RUBBED LAMB SIRLOIN grilled medium rare and served with a toasted quinoa relleno rosemary mint mojo & red bell pepper cilantro sauces	\$21.95
MAPLE GLAZED CHICKEN BREAST bone in chicken stuffed with cranberries and pecans served over wild rice pilaf with apple chutney and porter cream sauces	\$18.95
LEMONGRASS ALASKAN HALIBUT panseared and served with citrus jasmine rice and cucumber slaw, with coconut ginger and spicy prickly pear sauces.....	\$24.95
TANDOORI SPICED YELLOWFIN TUNA pan seared rare and served over warmed Israeli cous cous with serrano lime mojo and sriracha miso sauces	\$19.95
GARLIC SAGE CRUSTED BUFFALO NY STRIP grilled medium rare and served over white cheddar mashed potatoes with red bell pepper cilantro and porter cream sauces	\$26.95
YUCATAN PORK TENDERLOIN achiote rubbed and grilled medium with toasted corn polenta, smoked tomato demi glace and spicy black bean sauces.....	\$19.95
CHILE RUBBED BEEF TORNEDOS grilled medium rare and served on a garlic mashed potato tostada with smoked tomato demi glace and porter cream sauces	\$23.95
CARIBBEAN JERK SPICED DUCK BREAST pan seared and served with Cuban fried plantains, guava habanero and sriracha miso sauces	\$19.95
VIETNAMESE SIZZLING TOFU * marinated roasted tofu served flaming hot with jasmine rice, cucumber salad, fresh mint and cilantro- roll together with nori seaweed and enjoy with Thai peanut and soy mignonette sauces	\$16.95
PEPPERED ELK LOIN CHOP grilled and served with a brown ale risotto cake, wild mushroom demi glace and porter cream sauces	\$28.95
MIXED GRILL chefs selection of freshly prepared meats and sauces that your server will describe	

* INDICATES VEGETARIAN FARE

APPETIZERS

SHRIMP AND VEGETABLE SPRING ROLL

mix of shrimp, Asian vegetables and fresh herbs served with siracha miso and soy mignonette\$9.95

EDAMAME BOWL *

steamed whole soy beans seasoned with fresh lime juice & sea salt\$6.95

CHIPS & FRESH SALSA *\$2.95

CHIPS & GUACAMOLE *\$7.95

TWISTED PRETZEL *

with Mahogany mustard.....\$3.95

CRAB CAKES

with creole remoulade.....\$10.95

SPICY BUFFALO FINGERS

with gorgonzola sauce.....\$6.95

ROASTED EGGPLANT HUMMUS *

with pita triangles.....\$7.95

GREEK SAGANAKI *

pan fried kasseri cheese, flambéed tableside and served with grilled pita bread.....\$9.95

QUESADILLA *

sundried tomato, spinach and caramelized onion.....\$8.95

ADD GRILLED CHICKEN\$3.00

ADD SHRIMP\$5.00

HALIBUT FISH TACO

Made with our own beer batter, jicama coleslaw, chipotle aioli, and fresh salsa.....\$8.95

BUILD YOUR OWN SATAY PLATTER

minimum 2 skewers. served with 3 sauces; wasabi cream, sriracha miso and Thai peanut.

CHICKEN, BEEF, PORK or VEGGIE.....\$3.00 ea.

SHRIMP.....\$4.00 each

SPICY TUNA CEVICHE

red chile ginger marinated ahi tuna, tossed with mandarin oranges and avocados served with wonton crisps.....\$12.95

FRESH BREAD PLATE *

served hot w/ herbed butter and garlic infused olive oil\$4.95

*** INDICATES VEGETARIAN FARE**



Open Daily at 4pm

For Dinner

&

The Best Happy Hour in Town!

Non-Smoking!

Reservations Welcome!

Fresh Handcrafted Beers!

Full Bar & Extensive Wine List!

Creative Vegetarian Selections!

Live Music Every Friday & Saturday Night!

Enjoy Our New Patio!

**ALL OF OUR
MEALS ARE SKILLFULLY
PREPARED BY OUR
CREW OF
TALENTED CHEFS.
ENJOY THE FLAVORS
AND HAVE FUN!**

5th Street & Lincoln Avenue
Downtown, Steamboat Springs
COLORADO

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970-879-3773