STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Today's Soup Pot</td>
<td>6</td>
</tr>
<tr>
<td>Hummus Trio</td>
<td>9</td>
</tr>
<tr>
<td>organic chickpea, Spanish tapenade, black bean cilantro, za'atar pita.</td>
<td></td>
</tr>
<tr>
<td>Smoked Chili Wings</td>
<td>9</td>
</tr>
<tr>
<td>GF Pueblo chili glaze</td>
<td></td>
</tr>
<tr>
<td>Chef's Daily Street Taco</td>
<td>10</td>
</tr>
<tr>
<td>GF corn tortillas, tomato, cilantro, red onion, Cotija cheese, taco sauce</td>
<td></td>
</tr>
</tbody>
</table>

FLATBREADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean</td>
<td>12</td>
</tr>
<tr>
<td>lodge-made ricotta, roasted mushrooms, baby arugula, olive oil, balsamic glaze.</td>
<td></td>
</tr>
<tr>
<td>BBQ Chicken</td>
<td>11</td>
</tr>
<tr>
<td>gouda, applewood smoked bacon, cilantro.</td>
<td></td>
</tr>
</tbody>
</table>

HANDHELDS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Burger*</td>
<td>14</td>
</tr>
<tr>
<td>lettuce, tomato, onion, Wisconsin cheese, lodge pickles.</td>
<td></td>
</tr>
<tr>
<td>Bison Burger*</td>
<td>15</td>
</tr>
<tr>
<td>white cheddar, caramelized onion, Dijon aioli.</td>
<td></td>
</tr>
<tr>
<td>Elevation BLT Club</td>
<td>15</td>
</tr>
<tr>
<td>peach wood-smoked bacon, roasted turkey, tomato, artisan greens, Dijon aioli, local sourdough.</td>
<td></td>
</tr>
<tr>
<td>Barnwood Chicken Sandwich</td>
<td>12</td>
</tr>
<tr>
<td>fried chicken, Pueblo chili glaze, Wisconsin cheddar, chipotle brussel slaw.</td>
<td></td>
</tr>
</tbody>
</table>

LUNCH SPECIAL 13

any half handheld or flatbread with choice of small house salad or cup of soup

BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>3</td>
</tr>
<tr>
<td>variety of Coca-Cola beverages</td>
<td></td>
</tr>
<tr>
<td>Tea Carafe</td>
<td>7</td>
</tr>
<tr>
<td>English breakfast, traditional black, green tea, cinnamon apple, chamomile herb, Earl Grey.</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>8</td>
</tr>
<tr>
<td>Mission Coffee Roasters French press coffee and Mission decaf blend Swiss water processed.</td>
<td></td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**WINES BY THE GLASS, BIG POUR OR BOTTLE**

**Sparkling**
- Sparkling Wine, Rotari Brut 187ml, Trentino IT 12
- Prosecco, Avisi 187ml, Veneto IT 12
- Champagne, Moet & Chandon Imperial Brut 187ml, FR 29

**Rosé**
- Rose, SeaGlass, Monterey CA 9/12/34

**Whites**
- Sauvignon Blanc, Oyster Bay, Marlborough NZ 9/12/35
- Pinot Grigio, Mezzacorona, Adige IT 8/11/31
- Chardonnay, Wente Estate CA 10/13/38
- Moscato, Stemmari, Sicily IT 8/11/27
- Riesling, Chateau Ste Michelle, Columbia Valley WA 9/12/34

**Reds**
- Pinot Noir, Primarius, Oregon WA 11/14/42
- Merlot, Gnarly Head CA 9/12/34
- Cabernet Sauvignon, Hayes Ranch, CA 9/12/34
- Cabernet Sauvignon, Seven Falls, Columbia Valley WA 10/13/38

**WINES BY THE BOTTLE**

**Sparkling**
- Mumm Napa Brut, Sparkling Wine, Napa CA 46

**Whites**
- Cliffhanger, Pinot Grigio, Trentino IT 36
- Layer Cake, Chardonnay, Central Coast CA 34
- Ferraro Carano, Chardonnay, Sonoma CA 69
- Nickel & Nickel, Truchard, Chardonnay, Napa CA 99
- Brancott, Sauvignon Blanc, Marlborough NZ 36
- Cloudfall, Sauvignon Blanc, Monterey CA 44

**Reds**
- Lyric By Etude, Pinot Noir, Napa CA 51
- Erath Replendent, Pinot Noir Napa CA 47
- Faiyville Mercury Rouge, Pinot Noir, Burgundy FR 79
- Enroute, Pinot Noir, Russian River CA 125
- Charles & Charles, Merlot, Columbia Valley WA 34
- Folie a Deux, Merlot, Napa CA 51
- Benzinger, Cabernet Sauvignon, Sonoma County CA 51
- Carmin Gran Reserva, Cabernet Sauvignon, Maipo CL 41
- Charles Krug, Cabernet Sauvignon, Napa CA 81
- Joel Gott 815, Cabernet Sauvignon, Northcoast CA 49
- Daou Reserve, Cabernet Sauvignon, Paso Robles CA 125
- Querceto, Chianti Classico, Tuscany IT 41
- Marchesi di Barolo, Barolo, Piedmont IT 125
- Hopes End, Red Blend, South AU 32
- Kenwood Jack London, Zinfandel, Sonoma CA 58

**BEER**

**Draft 16 oz./20 oz.**
- Great Divide, Colette Farmhouse Ale (Denver, CO) 7.5/9.5
- Left Hand Sawtooth Amber Ale (Longmont, CO) 7.5/9.5
- Odell Brewing Colorado Lager (Fort Collins, CO) 7.5/9.5
- Goat Patch IPA (Colorado Springs, CO) 7.5/9.5
- Bristol Beehive (Colorado Springs, CO) 7.5/9.5
- Breckenridge Vanilla Porter (Breckenridge, CO) 7.5/9.5
- Samuel Adams Seasonal 7.5/9.5
- Bud Light 6/8

**Domestic Bottles and Cans**
- Budweiser 6
- Bud Light 6
- Coors Light 6
- Red Leg Howitzer Amber (Colorado Springs, CO) 7.5
- Avery Go Play IPA (Boulder, CO) 7.5
- Dry Dock Sour Apricot Blonde (Aurora, CO) 7.5
- Pikes Peak Devils Head Red (Monument, CO) 7.5
- Upslope IPA (Boulder, CO) 7.5
- Angry Orchard Hard Cider 7.5
- O’Douls, NA 6

**Imported Bottles and Cans**
- Corona
- Stella Artois
- Corona Light

**LODGE LIBATIONS**

**Floral Arrangement** 11
- Pinnacle vodka, sparkling rosé, absinthe, St-Germain liquor, peach brandy

**Moscow Mule** 11
- Tito’s vodka, ginger beer, fresh lime juice

**Great Wolf Margarita** 9
- Sauza Blue tequila blended with lime, salted rim

**Old & New** 10
- Jim Beam bourbon, homemade bitters, cane sugar, citrus oils

**Autumn Harvest** 12
- Knob Creek rye whiskey, fresh pressed apple, ginger-cranberry cordial, Angostura bitters

**Classic Mojito** 12
- Cruzan rum, fresh lime, mint, club soda

**Fresh Pressed** 12
- Sauza Blue tequila, fresh cucumber juice, celery bitters, salt, agave, fresh lime juice

**Green Garden** 12
- Aviation gin, Midori, fresh cucumber juice, fresh lemon juice, mint

**Mile High Spritz** 10
- pineapple-infused vermouth, prosecco, Aperol

Matthew Redmond, Executive Chef