

From our tanks...

Craft Beer... All our beers are Crafted to Reduce Gluten

- **Summer Heat Ginger Wheat...** Brewed w/ fresh ginger root, wheat, oats, barley, and a hint of lime, then conditioned on more fresh ginger & lemongrass, this quencher is biscuity, spicy, & full of citrus. 7.50 or taster for 3.75
Alcohol by Volume: 4.3% Bitterness: 15
- **Peruvian Pils...** This light, crisp, refreshing Peruvian-inspired pilsner style beer was brewed with quinoa and corn for a nutty, earthy grain flavor and dry-hopped to add delicate citrusy tangerine like aromatics. 7.50 or taster for 3.75
Alcohol by Volume: 4.4% Bitterness: 28
- **Sunshine Sour...** The first in our sour series, this puckery ale is very berry forward. Bushels of raspberry and marionberry flavor and aroma burst from this tart, juicy, quenching, sour beer... 8 or taster for 4
Alcohol by Volume: 4.4% Bitterness: 12
- **Hobbit Hopped Lager...** Our dry-hopped session lager showcases New Zealand Nelson Sauvin citrusy hops & Wakatu grassy woody hops. The Norwegian Kveik yeast provides a clean aroma & uniquely crisp flavor.... 7.50 or taster for 3.75
Alcohol by Volume: 4.8% Bitterness: 42
- **Locals' Lager...** Our German-style Pilsner is light straw in color with smooth lager characteristics and a spicy hop finish. 7.50 or taster for 3.75
Alcohol by Volume: 5.2% Bitterness: 40
- **Passionate Pedal®...** Tropical passionfruit lends a bright, tart and citrusy twist to this quenching and delicious unfiltered wheat beer. Perfect after a day of adventure! 7.50 or taster for 3.75
Alcohol by Volume: 5.0% Bitterness: 13
- **Prickly Pedal...** A collab with and benefit brew for Routt County Riders, this quenching ale features prickly pear cactus fruit and a touch of guava. It's a nod to desert recreating and a playmate for Passionate Pedal! 7.50 or taster for 3.75
Alcohol by Volume: 4.8% Bitterness: 13
- **Chasing Sunset...** Our golden ale is crisp, light and quenching, with just a kiss of Cascade and Centennial dry hopped goodness. It's bright and golden like that sunset we all chase. 7 or taster for 3.50
Alcohol by Volume: 5.3% Bitterness: 22
- **Current IPA...** Assertively hopped, this IPA has the right amount of maltiness to achieve perfect balance. Full-bodied to restore your energy or fuel your next adventure. 7 or taster for 3.50
Alcohol by Volume: 6.0% Bitterness: 55
- **Hoppy Hiker IPA®...** Our dry-hopped IPA bursts with citrus and piney aromatics reminiscent of the forests in which we love to play. Hoppy trails! 7.50 or taster for 3.75
Alcohol by Volume: 6.0% Bitterness: 60
- **7-7 Haze...** Brewed with 7 hops & 7 grains to celebrate our 8th anniversary on July 7, this hoppy hazy IPA bursts with tropical citrus aromatics rounded out by a smooth mouthfeel from all the wheat and oats. 8 or taster for 4
Alcohol by Volume: 7% Bitterness: 70
- **Mountain MacaRUM®...** Our Mountain Macaroon coconut brown ale was aged on rum-soaked oak for several weeks. Vanilla and rum flavors and aromas join forces with chocolate and coconut. YUM! 8.50 or taster for 4.25
Alcohol by Volume: 6% Bitterness: 30

Beer & Bubbles To Go

- **64 oz. Growlers...** 8 for glass jug; 18- 32 for fill, depending on style
- **32 oz. Crowlers...** resealable aluminum can filled fresh from the taps! 11-22, depending on style.
- **12 oz. Cans...** 6-packs: Locals' Lager, Passionate Pedal®, Hoppy Hiker® and Prickly Pedal... 14

Wine & Cider

- **Red...** Stonewood Cabernet 9; Silver Peak Pinot Noir 10
- **White...** Lapis Luna Chardonnay 10; Stonewood Sauvignon Blanc 9; White Sangria 10
- **Rose...** Gateway Rose 10
- **Summer Spritz...** choice of wine with a splash of house fruited sparkling water, served over ice... additional 2
- **Cider...** Colorado Cider Company Glider Cider or rotating cider (ask your server) 8

Non-Alc Beverages

- "Routt Beer"... house made root beer served over ice... small 8-oz cup for 2.50; large 16 oz pint for 5.50 (crowler to-go for 12)
- Fun Bubbly Water... house made fruited sparkling water... small 8-oz cup for 2; large 16 oz pint for 4 (crowler to-go for 11)
- Big B's lemonade, Big B's apple juice, Big B's peach apricot juice, iced tea, Arnold Palmer or milk ... 4
- Nonalcoholic beer (ask your server for details)... 7.50

As allowable per CO SB21-091, credit card payments incur a 2% processing fee.

From our oven...

Everything that's cooked has spent some time in our wood-fired oven!

Snacks, Small Plates & Share Plates

- **Popcorn:** with spicy chili and garlic oils, Grana Americana cheese, nutritional yeast, sea salt & paprika /V, GF... 5
- **Garlic Roll:** roasted garlic rolled in house made dough, served w/ house marinara /V... 11
- **Olives:** house marinated blend of whole olives / V, GF ... 8
- **Watermelon:** fresh watermelon tossed in Passionate Pedal and citrus, topped with crumbled feta and fresh mint /V...10
- **Hummus:** pillowy hummus, garlic chili oil & fines herbes, served with carrots & house bread /V... 12
- **Cauliflower:** wood-fired florets, Oaxacan style mole, cotija cheese, pickled red onion, cilantro /V, P ...9
- **Beer Cheese Dip:** Mountain Macaroon coconut brown ale, cheddar & gruyere served warm w/ house bread... 11

Salads

- **Caesar*:** chopped romaine hearts, Grana Americana cheese, gremolata, traditional dressing... sm 10 / lg 17
- **Farmer's Salad:** locally grown greens and seasonal wood-fired veggies, balsamic dressing, pearl barley, cotija cheese, sunflower seeds, avocado salsa /V ...19

Add oven roasted chicken breast to any salad for \$5.

Pizzas – 12" Neapolitan-style wood-fired pizzas with the right amount of rustic char

Char is the dark brown or even black spots on the bottom and crust that impart flavor depth and complexity, as a result of being cooked in our authentic Neapolitan-style wood-burning oven.

- **Margherita:** fresh mozzarella, basil, San Marzano tomato sauce /V ... 17
- **Capra Verde:** pepita pesto, fresh mozzarella, roasted tomatoes, marinated artichokes, garlic oil /V...20
- **Fig 'n Pig:** whipped fig jam ricotta, thin-sliced pancetta, gorgonzola, fresh arugula, balsamic glaze... 22
- **Rancher:** local Italian sausage, fresh mozzarella, fennel, oregano, San Marzano tomato sauce... 20
- **Funghi Tartufo:** Elkstone Farms gourmet mushrooms, fresh mozzarella, fresh herbs, garlic oil and truffle oil /V... 20
- **Pesca:** Palisade peaches from Davis Family Farms, Calabrian chilis, pancetta, basil, Grana Americana cheese, white sauce...22
- **Calabrese:** spicy salami Calabrese, spicy Calabrian chilis, fresh mozzarella, oregano, San Marzano tomato sauce...20
- **Pie of the Week:** ask your server for details!...22

Add to any pizza: local Italian sausage \$3// oven roasted chicken \$3// salami Calabrese \$3// sliced pancetta \$3

Add sauce for dipping: side of house ranch \$2// side of house hot honey \$2

Little Toots (Kids' Plates)

- **Strider:** small size 8" cheese pizza /V ... 10 small size 8" pepperoni pizza... 13
- **Training Wheels:** pepperoni & mozzarella, rolled in house made dough with house marinara... 13
- **Wheelie:** wood-fired mac & cheese /V ... 9
- **Burly:** pasta served with house marinara and parmesan cheese /V ... 9

Desserts

- **Campfire S'more:** fire toasted house double chocolate cookie, house marshmallow fluff, graham cracker crumble /V ... 10
- **Cookie a la Mode:** house double chocolate chip cookie topped with vanilla bean ice cream & wort syrup /V ...10
- **Seasonal Fruit Crisp:** Chef's selection of seasonal fruits, sweet oat topping, wort syrup & vanilla ice cream/V ... 10
- **Float the Boat:** classic float with our house made root beer and vanilla bean ice cream / V, GF ... 10
- **Ice Cream Sando:** vanilla bean ice cream sandwiched between chocolate cookies /v ...10

V=Vegetarian • GF=Gluten Free P=Peanuts

We can make many menu items VEGAN. Substitute vegan cheese for \$2 extra. Ask your server for details.

Please note: All cooked items spend time in our oven, which is NOT a gluten-free environment.

*These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked eggs may increase your risk for foodborne illness. The following major food allergens are used as ingredients: Milk, Eggs, Tree Nuts, Wheat, Soy and Sesame. Please notify staff for more information about these ingredients.

Gratuities are shared by servers and bartenders.

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Mountain Tap Mobile Catering



**We bring the
Mountain Tap Brewery
wood-fired experience to you!**

**Perfect for weddings, reunions,
rehearsal dinners, birthday parties,
company parties and more!**

**For pricing and availability...
Email: events@mountaintapbrewery.com
Phone: 970-879-6646**

From our store...

Enjoying your Mountain Tap experience?

Take it home with you!

We've got a big lineup of merch.

Check out our retail wall!

Short Sleeve Tees...	30-32
Tank Tops...	25
Baseball Tees...	35
Long Sleeve Tees...	37
Lightweight Long Sleeve Hoodies...	38
Hoodies & Crewneck Sweatshirts...	58
Baby Onesies...	25
Hats...	30
Koozies...	5
Shopping Bags...	10
Dog Collars and Leashes...	25
Bottle Openers...	6
Guitar Picks...	1.50
Stickers...	1.50
Tin Cups...	15
Glassware...	7 (5 for tasters)
Glass Growlers...	8
32-oz Swing-top Water Bottles...	12
Popcorn Spice...	13

...and don't forget fresh beer to go!

"I saw that." ~Karma

Please don't steal our glassware!

You can keep your glass for just 7 more (or 5 for tasters)