

Shareables

Asian Brussels	18
Shishito Peppers, Chopped Peanuts, Dragon Sauce (GF)	
Chicken Wings	16
1 pound of Jumbo Wings, Choice of Buffalo, BBQ, Asian Sesame, Honey Siracha. Served with Celery, Ranch OR Bleu Cheese (GF/DF) One Sauce Choice Per Order	
Truffle Tots	13
Herb Parmesan, Truffle, Garlic Aioli (GF)	
Bavarian Pretzel	12
Beer Cheese, Grain Mustard	
Pulled Pork Poutine	18
French Fries, Braised Pork, Caramelized Onions, Cheese Curds, Cheese Blend, Green Onions, Pork Gravy	
Flat Bread	17
Duck Confit, Mozzarella Cheese, Goat Cheese, Roasted Red Pepper, Mushrooms, Arugula, Balsamic Syrup	
Tuna Nacho*	21
Diced Tuna, Wonton Chips, Tamari, Sesame Seeds, Green Onions, Mango Salsa, Diced Avocado	

Add Protein to a Dish

Chicken \$8, Pulled Pork \$8, *Salmon \$12, or *Steak \$10

Sandwiches and Such

Fries or Tots. +3 Side Salad, +3 Sweet Potato Fries	
Fitz Burger*	18
Bacon Jam, Famous Fitz Sauce, White Cheddar	
Steak Sandwich*	21
Steak, Cheese Blend, Horseradish Creme Sauce, Arugula, Pickled Red Onion, Roasted Red Pepper	
Fitz Filet Chicken Sandwich	18
Hand Breaded Fried Chicken, Lemon Capers Mayo, Pickles, Jalapeño Slaw (DF)	
Cuban	18
Braised Pork, Sliced Ham, Salami, Pickled Mustard Seed, Pickle Planks, Grain Mustard, Swiss	
Golden Peak Melt & Tomato Basil Soup	18
Brie Cheese, Caramelized Onion, Sliced Apple, Tomato Soup with Balsamic Reduction (Soup and Sandwich Only)	



Soups and Salads

Kale Salad	17
Shredded Kale, Pear, Bleu Cheese Crumbles, Sweet Potato, Lemon Ginger Thyme Vinaigrette, Sunflower Seeds (GF)	
Classic Caesar	15
Parmesan Croutons, Shaved Grana Padano, White Anchovy Filet	
Quinoa Salad	17
Brussel Sprouts, Quinoa, Butternut Squash, Pomegranate Seeds, Manchego, Hazelnuts, Bacon, Mustard Cream Dressing (GF)	
Tomato Basil Soup	12
Soup du Jour	12

Mains

Steak Frites*	25
Grilled 8oz Ribeye, Crispy Pomme Frites, Peppercorn Cream Sauce	
Grilled Asian Vegetables	20
Baby Carrot, Bok Choy, Zucchini, Japanese Eggplant, Udon Noodles, Sweet Tamari Vinaigrette (GF/DF/V)	
Mushroom Pasta	20
Mushroom Trio, Cavatappi, Diced Onion, Lemon, Butter, White Wine, Parmesan Cheese	

GF=Gluten Free DF=Dairy Free V=Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. This item is cooked to order according to customer preference

Kids Menu

Fries or Tots. +2 Side Salad, +2 Sweet Potato Fries

Macaroni n' Cheese	12
Buttered Noodles	10
Chicken Fingers	12
Cheese Burger	12

Desserts

Chocolate Cake	11
Oat Crumble	11
Macerated Cranberries and Apples, Candied Mint, Vanilla Ice Cream	
Creme Brulee Du Jour	15

Cocktails \$16

Winter Rita

House-Made Infused Jalapeño Tequila,
Cucumber, Lime

Trailhead

Casa Noble Blanco, Passion Fruit,
House-Made Jalapeño Blackberry
Syrup

Fire On The Mountain

Buffalo Trace, Gingercello, Cointreau,
Bitters, Rosemary

Fitz Fashioned

Bourbon & Rye, Luxardo, Orange,
Angostura Bitters

French 75

Gin, Lemon Juice, Champagne

Warm Apple Pie Cider

Cinnamon-Apple Infused Vodka,
Cranberry, Apple Cider

Mezcal Mystery

Illegal Mezcal, Grapefruit, St. Germain

Canned and Bottled Beer

Coors Banquet	5
Coors Light	5
Budweiser	5
Stella Artois	6
VBC Hot Mess Blonde	6
VBC Gore Creek IPA	6
Voodoo Ranger IPA	6

Drafts

Coors Light	6
Pacifico	7
Colorado Native Amber	8
Sierra Nevada Wild Lil Thing	8
Mountain Time Lager	8