**SPARKLE GLACIER-SPIKED HARD SELTZER**
ALL GLUTEN FREE, 100 CALORIES, AND 1.5 CARBS

- **CranRaz Sparkle 5% ABV**
  - all-natural hard seltzer with cranberry and raspberry
  - $5/pint $1.5/5oz Growlers: $5/32oz $7/64oz

- **Grapefruit Sparkle 5% ABV**
  - all-natural hard seltzer with grapefruit
  - $5/pint $1.5/5oz Growlers: $5/32oz $7/64oz

**YEAR-ROUND BREWS**

- **Stampede 4.5% ABV (gluten reduced)**
  - colorado gold lager & official beer of CU athletics - SKO Buffs!
  - $6/pint $2/5oz Growlers: $6/32oz $9/64oz

- **Pacer IPA 4.5% ABV**
  - hop forward, full-flavored Hazy IPA at only 100 calories and 3.5 carbs
  - $6/pint $2/5oz Growlers: $6/32oz $9/64oz

- **Avery Lager 5% ABV**
  - our balanced, crushable, quintessential lager
  - $6/pint $2/5oz Growlers: $6/32oz $9/64oz

- **White Rascal Belgian-Style White Ale 5.6% ABV**
  - unfiltered witbier spiced with coriander and orange peel
  - $6/pint $2/5oz Growlers: $6/32oz $9/64oz

- **Liliko’i Kepolo 5.4% ABV**
  - juicy and tart witbier with tropical passionfruit
  - $7/pint $2.5/5oz Growlers: $7/32oz $11/64oz

- **Ellie’s Brown Ale 5.5% ABV**
  - brown sugar maltiness with hints of vanilla and nuts
  - $6/pint $2/5oz Growlers: $6/32oz $9/64oz

- **Avery IPA 6.5% ABV (gluten reduced)**
  - citrusy and floral with a dry finish. hop freaks unite!
  - $6/pint $2/5oz Growlers: $6/32oz $9/64oz

- **Paws & Claws IPA 7.5% ABV**
  - hazy and dank ipa blending west and east coast styles
  - $7/pint $2.5/5oz Growlers: $7/32oz $11/64oz

- **Maharaja Imperial IPA 10% ABV (gluten reduced)**
  - tangy, vibrant, pungent hops with an exquisite malt essence
  - $7/10oz $3.5/5oz Growlers: $9/32oz $16/64oz

**YEAR-ROUND BARREL-AGED**

- **Raspberry Sour 6% ABV**
  - ripe red raspberries & a bountiful amount of lactic acidity
  - $8/10oz $4/5oz Growlers: $22/32oz $39/64oz

- **Pomona 6.5% ABV**
  - barrel-aged tart ale with pomegranate and blueberry
  - $8/pint $3.5/5oz no growlers - cans available

- **Night Warden 8.2% ABV**
  - a robust whiskey barrel-aged stout aged to enjoy every day
  - $8/pint $3.5/5oz Growlers: $9/32oz $16/64oz

- **Vanilla Bean Stout 10.8% ABV**
  - bourbon barrel-aged stout with whole vanilla beans
  - $8/10oz $4/5oz Growlers: $22/32oz $39/64oz

**TAP ROOM RARITIES**

- **Dry Irish Nitro Stout 4.2% ABV**
  - perfectly roasty and light-bodied. the name says it all - slàinte!
  - $7/pint $2.5/5oz no growlers

- **Dry-Hopped Pacer IPA 4.6% ABV**
  - hazy ipa dry-hopped with 2lbs of vic secret hops per barrel
  - $7/pint $2.5/5oz Growlers: $6/32oz $9/64oz

- **MaharIPA 8.4% ABV (gluten reduced)**
  - a double ipa inspired by our tap room favorite blend
  - $7/pint $2.5/5oz cans only available here!

- **Ales of Antiquity: Monticello 8.5% ABV**
  - persimmon wheat ale from the eighteenth century
  - $8/10oz $4/5oz cans only available here!

- **Dionysus 11% ABV**
  - spontaneously fermented grape & grain rosé ale. collaboration with Bookcliff Vineyards.
  - $8/10oz $4/5oz no growlers - cans available

- **Xolotl 13.7% ABV**
  - #37 in our barrel-aged series from 2016. stout aged in bourbon barrels with cacao nibs, vanilla beans, chiles and cinnamon added.
  - $8/10oz $5/2.5oz no growlers - limited release!

- **Bon-Bon Cerise 14.6% ABV**
  - stout aged in bourbon barrels with tart cherries, cocoa nibs, & vanilla beans
  - $9/5oz $5/2.5oz Growlers: $35/32oz $64/64oz

- **Coconut Bon-Bon Cerise 14.6% ABV**
  - stout aged in bourbon barrels with tart cherries, cocoa nibs, vanilla beans, toasted coconut flakes
  - $9/5oz $5/2.5oz Growlers: $35/32oz $64/64oz

- **Quinntiki 16.2% ABV**
  - imperial blonde ale aged in rum barrels with pineapple, coconut, orange, and nutmeg. inspired by a classic tiki cocktail
  - $9/5oz $5/2.5oz Growlers: $35/32oz $64/64oz

- **Old Grumbler 17.2% ABV**
  - blend of 12 and 24 month rum barrel-aged imperial old ales
  - $9/5oz $5/2.5oz Growlers: $35/32oz $64/64oz
**STARTERS**

**DAS PRETZEL 8**
nacho cheese

**SMOKED WINGS 11**
eight wings, mojo barbecue, ranch, celery

**BARBACOA NACHOS**
Choice of guajillo-braised jackfruit (12), chicken (13), pork (14), or beef (16)
red beans, corn chips, cheddar, jack cheese, pico, pickled jalapeño, crema

**PORK GREEN CHILI CUP 5 / BOWL 9**
smoked pork, green chiles, onion, hominy, cheese, cornbread

**SALADS**
Add pulled chicken (4), pulled pork (6), smoked salmon (8)

**RASCAL SALAD SMALL 5 / LARGE 9**
tuscan lettuce, kale, arugula, cucumber, carrot, tomato, orange, cranberries, quinoa, orange balsamic dressing

**BUDDHA BOWL SMALL 7 / LARGE 13**
lettuce, roasted cauliflower, butternut squash, beets, pickled vegetables, broccoli, quinoa, pepitas, avocado coconut dressing, honey fennel vinaigrette

**ENTREES**

**VEGETABLE TACOS 16**
beets, cauliflower, broccoli, yellow & butternut squash, pickled onions, slaw, corn tortillas, jack cheese, carrot habanero sauce

**FRIED CHICKEN SAMMY 16**
bacon, cheddar, mix greens, tomato, ranch, brioche bun, one side

**FISH N FRIES 18**
white rascal battered cod, fries, fennel slaw, tartar sauce

**FROM THE SMOKER**
*Served with slaw & cornbread*

**LEMON PEPPER CHICKEN 17**
half bird, stampede mustard bbq sauce

**PORK & SAUSAGE 14**
andouille link, pulled pork, bbq sauce

**HALF RACK RIBS 18**
six bones, tomatillo bbq sauce

**BRISKET 20**
stampede mustard bbq sauce

**SIDES 5**

**GARLIC FRIES**
**RASCAL SALAD**
**FENNEL SLAW**
**ROAST BEETS**

**DESSERTS 6**

**BROOKIE ICE**
**CREAM SAMMY**
**PEANUT BUTTER PIE**
**QUINNTIKI UPSIDE DOWN CAKE**

**WEEKDAY SPECIALS**

**WEDNESDAY: FRIED CHICKEN 4-PIECE 16 / 8-PIECE 32**
hand breaded and fried breast, thigh, leg, wing, fennel slaw, mac n' cheese, house pickles

**THURSDAY: BRISKET SAMMY 17**
mustard bbq burnt ends, beer battered onion ring, fennel slaw, cheddar cheese, one side

**FRIDAY: SOCKEYE SALMON SAMMY 17**
blackened salmon, smoked bacon, fennel slaw, brioche bun, tartar sauce, one side

**FAMILY INSPIRED MEALS**
*Happily feeds 2-3 people*

**BARBACOA TACOS 32**
guajillo-braised beef, pork roast vegetables, corn tortillas, salsa, fennel slaw, red beans, cotija cheese

**SMOKED PLATTER 32**
ribs, pulled pork, sausage, chicken, red beans, fennel slaw, buns, stampede mustard bbq sauce

**BARBECUE VEGETARIAN 32**
smoked tofu, jackfruit, roast veggies, slaw, red beans, cornbread, vegan bbq sauce
ENTRÉES

GRILLED CHEESE & FRIES
cheddar cheese, sourdough

RIBS & FRIES
bbq sauce

VEGGIE TACOS*
two corn tortillas, veggie medley, cheddar, beans

PORK TACOS*
two corn tortillas, barbacoa pork, cheddar, beans

BBQ CHICKEN WINGS
BBQ sauce, homemade ranch, celery

*gluten-free item

for 12 & under only

$5 each