

**WE PROUDLY SERVE**  
**FRESH, MADE FROM SCRATCH and**  
**THOUGHTFULLY SOURCED FOOD**

**TEAM GREEN**

**COLORADO BEET SALAD.** Warm Colorado beets, Haystack goat cheese, fresh greens, pistachios, & red onions. Topped with balsamic reduction & basil-agave vinaigrette **14** 🌱

**APPLE CHICKEN WALNUT SALAD.** Grilled chicken breast, walnuts, red onions and chunks of granny smith apples atop of garden fresh spring mix. Served with your choice of house made ranch or balsamic **13**

**THE HOUSE.** Fresh greens, Roma tomatoes, cucumber, croutons and cheese; served with house made balsamic dressing **9** 🌱

**SALAD EXTRAS** Chicken **3**, Bacon **3** Seitan **3**

**MASSIVE BOWLS**

**LITTLE BUDDY.** World famous Mac n' Cheese topped with cheddar **10** 🌱

**MAC n' BACON.** Exactly what you would expect topped with cheddar and scallions **12**

**BUFFALO CHICKEN MAC.** Noodles with diced chicken breast, local tomatoes, red onions, & spicy buffalo cheese sauce. Topped with bleu cheese crumbles **14**

**BBQ CHICKEN MAC.** Noodles with Juicy white chicken meat, Soul BBQ tossed with our famous cheese sauce, sautéed jalapenos, red onions & crumbled bacon. Topped with a mound of cheddar and scallions **14**

**PHILLY CHEESE-STEAK MAC.** Noodles tossed with chopped steak, sautéed onions, sautéed peppers and our famous cheese sauce. Topped with smoked fontina **14**

**WEEEiii MUNCHIES**

**FRITES.** Hand cut Colorado russets potatoes, twice fried to a golden crisp perfection. **Choose 2** house made dipping sauces **9** 🌱

**SWEET FRITES.** Rustic cut Colorado sweet potatoes, fried and seasoned. Served with your **choice of 2** house made dipping sauces **10** 🌱

**VEGAN WINGS.** Choose **Hot, Sweet & Spicy**, or **Soul Horkey BBQ** sauce for your seitan wings. Comes with choice of dipping sauce **14** 🌱

**TRUFFLE POMMES DE TERRE.** House-Made Pommes de Terre sprinkled with Truffle Oil **7** 🌱

**BEER CHEESE SOUP.** Smoked Gouda & Soul Horkey Ale; served with a side of toasted bread **Cup 5 Bowl 10** 🌱

**CHIPS & SALSA.** Fried corn tortilla & house salsa **7** 🌱

**POTATO WEDGE MOUNTAIN.** A pile of seasoned wedges with bacon crumbles, cheddar, Sriracha sour cream & scallions **13**

**POUTINE AYYYYY.** Frites covered in Miso gravy with white cheddar cheese curds **13** 🌱

Add Bacon **3**, Jalapeños **1**, Fried Egg **1**, Chorizo **2** or Cheddar **1**

**SPINACH & ARTICHOKE DIP.** Warm Spinach and Artichoke Dip served with veggies and pita **14** 🌱

**DIPPING SAUCES**

House-Made Ketchup ( 🌱 ), Curry Ketchup ( 🌱 ), Flo Beer Mustard ( 🌱 ), Hot Sauce ( 🌱 ), Sweet Chili ( 🌱 ), Peppercorn Buttermilk Ranch ( 🌱 ), Blue Cheese ( 🌱 ), Soul BBQ ( 🌱 ), Roasted Garlic Aioli\* ( 🌱 ), Sweet Chili Aioli\*( 🌱 ), Vegan Ranch ( 🌱 )

(Each Additional Sauce is a .75 cent charge)

🌱 = Vegetarian 🌱 = Vegan

**18% gratuity on parties of 6+, 20% gratuity on parties of 6+ with separate checks.**

**\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness**



## CARNIVORE

Sandwiches Served with golden frites. Sub sweet frites \$1  
Or a side salad \$2

**ANGUS BURGER.** 6oz ANGUS BURGER with lettuce tomatoes and onions **13**

- **Sharp Sow Style** – Bacon and Cheddar **14**

- **Southwest** – Avocado and Jalapenos **14**

**BRIE & BLT\***. Slices of brie cheese, thick hardwood smoked bacon, butter leaf lettuce and local tomatoes served on toasted sourdough with sweet chili aioli sauce **14**

**TUSCAN CHICKEN MELT\***. Roasted Chicken breast, bacon, roasted tomato pesto, smoked fontina, butter leaf lettuce, & roasted garlic aioli on toasted focaccia **14**

**TRINITY CLUB.** Smoked turkey, bacon, avocado, Swiss cheese, lettuce, tomato with sweet chili aioli on focaccia bread **14**

**FRENCH DIP.** Roast beef, witchcraft onions, jalapenos, creamed horse radish and Swiss cheese on a hoagie roll with au-jus dipping sauce **14**

**CARNIVORE TACOS.** Chefs Choice Rotating Tacos served with cabbage slaw, pickled red onions and cilantro cream sauce. Ask your server or see Family Board for details **14**


**Extras:** Chicken 3, Bacon 3, Slider Patty\*  
3, Cheddar 1, Avocado 2, Seitan 3, Jalapeños 1


**BARREL AGED CREATIONS**  
**HARVEST SAISONS**  
**PROVACATIVE BEERS**





## VEGETARIAN


Sandwiches served with golden frites. Sub Sweet Frites \$1  
Or a side salad \$2

**VEGAN BURGER.** ‘Beyond Burger’ is the world’s first plant based burger that looks cooks and satisfies like real beef. Served with lettuce, tomato, onions and side of house-made ketchup on a warm vegan bun **15** 

**VEGAN PULLED PORK SAMMY.** Shredded jackfruit cooked in tangy/sweet BBQ sauce; topped with cabbage slaw on a warm vegan bun **15** 

**VEGAN CORN DOGS.** 2 Vegan Dogs on a stick dipped in vegan batter and fried; served with frites **13** 

**VEGAN MEATBALL SANDWICH.** Italian Style meatballs made with “Impossible Burger”, topped with classic marinara sauce, sautéed onions, peppers and fresh basil. Served with Pommes de Terre **15** 


**VEGAN TACOS.** 3 Tacos with Vegan Ground Beef made from “Impossible Burger”, cabbage slaw, pickled red onions, and vegan cilantro lime cream sauce. Served with Southwestern smashed black beans topped with avocado. **14** 

**ULTIMATE GRILLED CHEESE.** Cheddar, Swiss and Fontina with Basil, Tomato and a Honey Drizzle **13** 

**Extras:** Chicken 3, Bacon 3, Slider Patty\*  
3, Cheddar 1, Avocado 2, Seitan 3, Jalapeños 1

## KIDS CORNER

**KID'S BURGER\*.** Colorado beef slider with melted cheddar served with a side of golden frites **8**

**KID'S GRILLED CHEESE.** Melted Cheddar on our sourdough & a side of golden frites **7** 

**MINI MAC.** Kid Sized order of our Little Buddy Mac n' Cheese **7**

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