

Snacks

Belgian Fries

Authentic Belgian Fries made from freshly cut russet potatoes, twice-fried to a golden perfection. Choose your favorite dipping sauce: wasabi, chipotle and horseradish vegenaïse, beer mustard, honey mustard, or curry ketchup \$4

Sweet Potato Fries

Rustic cut sweet potatoes fried and seasoned with TRiNiTY's own secret blend of spices. Served with your choice of the sauces above \$5

Vegan Buffalo Wings

It's called seitan - the vegetarian wheat meat - but it tastes like... CHICKEN. Choose between hot or sweet and spicy wings served with vegan ranch, bleu cheese or peanut sauce \$7

Bacon Cone

Five pieces of thick, honey-cured bacon served with maple syrup \$4

Rosemary Almonds

Organic almonds toasted and lightly sautéed with extra virgin olive oil, sea salt and fresh rosemary \$3

Chips N Dip

Our organic, homemade blue corn tortilla chips served with a rotating trio of dips \$5

Pan y Queso

Our homemade southwestern queso dip served in a bread bowl. Comes with bread and seasonal veggies for dipping \$7

TRiNiTY Farmers Salad

A salad made out of what we find at the farms in the area. Ask your server what we came up with today. The one sure thing; it's always fresh, always different \$7

The Forest Salad

Organic baby spinach tossed in an earthy tahini and lemon dressing. Topped with avocado, portobello mushrooms, walnuts, red onion and tomato \$7

Hot wing salad

Fried seitan tossed in our buffalo wing sauce on top of vegan ranch or blue cheese dressed organic baby spinach, diced tomatoes, celery and carrots. Topped with crumbled bleu cheese if desired \$8

Garden



= Vegetarian



= Vegan



= Gluten Free

The Red Sea

Colorado smoked salmon with thinly sliced lemon, fried capers, red onions, cucumbers and dilled cream cheese \$9

Beer Drinking Buddy

An assortment of artisan cheeses served with fresh and dried fruit, candied pecans, and Greek olives \$8

The Hippie


Our homemade red bell pepper hummus served with a seasonal assortment of vegetables and pita bread \$7

Family Board

Ask your server for today's selection starting at \$6

Boards

Soul Cheese Soup

A blend of rennet free Van Gogh gouda, cheddar and our Soul horkey ale blended with vegetables, homemade vegetable stock and cream, served in a locally baked bread bowl \$6
cup without bread bowl \$3 

Stone Soup

Ask your server for today's selection \$5
Stone Cup \$3

Bowls

Little Buddy

Our almost world famous macaroni and cheese served in a locally baked bread bowl. Adult tested and kid approved \$7
cup without bread bowl \$4

Mak'N Bacon

The Little Buddy's original recipe, with added thick sliced crumbled bacon \$9
cup without bread bowl \$5

The Grizz

The original Little Buddy with Colorado smoked salmon, tomatoes and portobello mushrooms \$9
cup without bread bowl \$5



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Sliders

(Set of 3)

The BLT'n A

Our thick sliced, honey cured bacon, lettuce, tomato and avocado served on locally baked rolls. Make it vegan  by substituting tempeh for the bacon \$8

Portobello Sliders

Marinated juicy portobello mushrooms served with baby spinach, red onion, sliced tomato and our homemade chi mustard \$7


Salmon Sliders

Colorado smoked salmon, red onions, dill cream cheese, cucumber, sliced tomato and fried capers served on locally baked rolls\$9

Ultra Cheese

A savory medley of melted gourmet cheeses with tomato, basil and red onion \$8

Colorado Bison Sliders

Seared all natural bison cooked to medium and all sorts of delicious. Hey Vegans!  Substitute marinated tempeh on any of them.

The Coloradan

The original version served with caramelized onions and chi mustard \$9

Black and Bleu

Tossed in blackening seasoning and topped with melty bleu cheese \$10

The Mexi-Cali

Served with avocado, tomato and jalapenos on the side for your own heat preference. \$10

A Sunna Side of Cheesecake

Beer in a cheesecake? Sounds crazy, but way too delicious to pass up. Smooth, creamy, and topped with citrus zest and our special P-D sauce \$4

Josh and John's Ice Cream

Locally made oatmeal cookie ice cream \$4

Awaken Creamy Beer Float

Our Awaken Stout on nitro served up with a few scoops of Josh and John's ice cream \$6

Sweets



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Entrees



This section is designed for Slow Food. Entrees will take longer than the rest of the menu, but will be well worth the wait.

Stuffed Bell Pepper

An organic bell pepper stuffed full of a delicious mix of seitan, salsa cruda and cayenne cream cheese, served on a bed of quinoa \$ 7

Brewery Biscuits & Gravy

Homemade biscuits made with TRiNiTY Soul beer. Smothered in vegetarian sausage country gravy \$6

Holy Molé Chiladas

Vegetarian and gluten-free. Organic corn tortillas soaked in our homemade molé and stuffed with a spicy sweet potato mash. Topped with cheddar cheese and more molé \$7

O' Brother Beans & Greens

Good ol' down home cooking. Organic beans, rice, peppers, celery and onion seasoned with Cajun spices. Served on a bed of sauteed greens \$8



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