



RESTAURANT, BREWERY, BAR

970-586-5421

www.EPBREWERY.com



470 Prospect Village Drive • Estes Park, Colorado 80517

APPETIZERS

Brewery Nachos

A blend of cheeses, jalapeños, black olives, lettuce and tomato. Served with salsa. \$16.95
Add Side of Sour Cream or Refried Beans \$3
Add Guacamole or Chili \$4 | Chicken \$5

Super Nachos

Brewery nachos + refried beans, beer chili, sour cream and guacamole. \$21.95

Hot Buffalo Wings

Six \$12.95 | Ten \$17.95 | Sixteen \$22.95
Tender, hot and spicy wings and drumsticks, served with homemade buffalo sauce and ranch.

Breaded Chicken Fingers

Served with barbecue sauce. \$12.95

Creamy Artichoke & Spinach Dip

Served with garlic bread and chips. \$14.95

Beer-Battered Onion Rings

Beer-battered and deep-fried. \$11.95

Potato Skins

Potato Boats filled with cheese and bacon and served with sour cream. \$12.95

*Brewery Sliders

3 mini hamburgers with grilled onions, lettuce, tomato and pickles. \$17.95 Add Cheese \$1

Breaded Mozzarella Cheese Sticks

Deep-fried and served with ranch. \$11.95

Fried Pickles

Battered and fried pickles. \$13.95



SALAD

The Brewery Salad

Romaine Lettuce and veggies. \$11.95

The Caesar Salad

Romaine Lettuce, Parmesan cheese and Caesar dressing mixed. \$11.95
Add Grilled Chicken \$5 Add Grilled Salmon \$7

Served with your choice of:

Ranch, Blue Cheese, Honey Mustard, Caesar, Thousand Island, Oil & Vinegar or Italian Dressing.
Extra Dressing \$2

SANDWICHES

Served with fries.

Substitute sweet potato fries or onion rings \$5

*Steak Sandwich

6oz. served with lettuce, pickle and tomato. \$19.95

Santa Fe Chicken Sandwich

Chicken Breast with bacon and cheddar. Served with guacamole on the side. \$17.95

Club Sandwich

Turkey, bacon, lettuce, tomato and mayo on white bread. \$17.95

Beer Brat Sandwich

Homemade Bratwurst, made with Estes Park Beer. \$17.95 Add Sauerkraut \$2

*Philly Cheesesteak Sandwich

Beef with grilled peppers, onions and Swiss cheese. \$18.95

Jumbo Beer Chili Dog

Topped with Colby Jack. \$16.95

Reuben

Corned beef topped with sauerkraut and swiss cheese on rye. \$18.95

Fish & Chips

Two pieces of beer-battered cod served with lemon and tartar sauce. \$17.95

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

All items and prices are subject to change.
18% Gratuity Added to Parties of 7 or More.

PIZZA

Our delicious pizzas.

Try it our way or load it with your own ingredients.

Extra Veggies \$3 • Extra Meat \$4

Small: 10 inch • Large: 14 inch

Plain Cheese

The Classic.

Sm \$14 • Lg \$20

Vegetarian

Onions, black olives, green peppers, mushrooms.

Sm \$19 • Lg \$25

Combo Pizza

Give it the works with all the veggies and meat.

Sm \$24 • Lg \$31

Hawaiian Pizza

Canadian bacon and pineapple.

Sm \$20 • Lg \$26

Meat Lovers Pizza

Pepperoni, Canadian bacon, bacon, hamburger and sausage.

Sm \$24 • Lg \$32

DESSERT

Chocolate Brownie Sundae

A giant brownie topped with ice cream, chocolate syrup and whipped cream. \$9

“Stinger” Root Beer Float

Our specialty. \$8

SOFT DRINKS

Coke, Sprite, Diet Coke, Fanta, Lemonade, Mr Pibb, Cherry Coke, Mellow-Yellow \$3.50

Bottled Water or Iced Tea \$3

Coffee, Hot Chocolate, Hot Tea \$3.50

Homemade “Stinger” Root Beer (No Refills) \$3.50

KIDS MENU

Includes fries and a drink. \$8.95

Substitute Sweet Potato Fries or Onion Rings \$3

**Mac & Cheese • Cheeseburger • Hot Dog
Fish & Chips • Chicken Tenders**

BURGERS

Served with fries.

Substitute Sweet Potato Fries or Onion Rings \$5 • Add an extra patty \$6

*Brewery Burger

Our classic burger patty topped with lettuce, pickle and tomato. \$17.95

*Patty Melt

Served with grilled onions and cheddar cheese on rye bread. \$19.95

*Buffalo Burger

Buffalo patty served with lettuce, pickle and tomato. \$18.95

*Black and Blue Burger

Loaded with bleu cheese crumbles and bacon. \$19.95

*Beer Chili Burger

Open face burger topped with Colby Jack and beer chili. \$19.95

Garden Veggie Burger

Served with guacamole, lettuce, pickle and tomato. \$16.95

*Bacon Cheese Burger

Topped with bacon and choice of cheese. \$19.95

*Mushroom Burger and Swiss

Topped with mushrooms and Swiss cheese. \$19.95

HOMEMADE CHILI & SOUP

Homemade Beer Chili

Made with our Red Rum Ale, topped with Colby Jack. Cup \$6.95 Bowl \$8.95

Soup of the Day

*Please ask for our selections!
Cup \$6.95 Bowl \$8.95*

***Hamburgers can be cooked to order
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

These items contain or may contain raw or undercooked ingredients.

*All items and prices are subject to change.
18% Gratuity Added to Parties of 7 or More.*

★ FRESH ★

Hand-Crafted

BEERS ON TAP

**Get Your Pint in our Special Estes Park Brewery Glass
 It's Yours to Keep! - 16oz / \$13**

**Pint - 16oz \$7.50 • 10oz \$5
 Sampler - 4oz \$3 each
 Pitcher - 60oz \$28**



The Shining Pale Ale

Brewed with rare British All-Star pale malt to give the beer a full body and unique flavor. We hop with Amarillo and Cascade hops. Of course this beer is named after the book "The Shining" by Stephan King. We don't guarantee clairvoyance after after a pint or two we just hope you enjoy the experience. 37 IBU 6.4% ABV



Estes Park Renegade IPA

Our award winning India Pale Ale, GABF Gold Medal IPA 1993, Silver in the 2003 World Beer Championship, is a hop lover's dream with 3 lbs. of hops per barrel. We use Galena Amarillo and Cascade hops in the kettle and dry-hop with more Cascade during conditioning. This copper-colored ale has a nice maltiness to balance all the hops. Alc/vol 5.8%



Samson Stout

Our commemorative ale honors Samson the elk, the unofficial mascot of Estes Park, who was killed by a poacher. This is a dark, rich oatmeal stout that's surprisingly easy to drink. We use Galena And Goldings hops to balance the sweetness. Samson Stout placed 3rd in the Oatmeal Stout category in the 2004 North American Beer Awards.



Estes Park Porter

Porters are dark ales without the roasted malt character of a stout. Our porter is a brown porter with a very smooth balanced profile. 7 types of malt add to the complexity of this ale. Challenger, Willamette and Cascade hops are added in the brew kettle Originally called Pearl Street Porter from when the brewery was in Boulder briefly. It's one of the original Gordon Knight creations. Occasionally we make a coffee porter with this beer. Alc/vol 4.6%. Bu (bittering units) 32.



Stinger Wild Honey Wheat

We put 6 lbs of unmolested ambrosia honey per barrel into this American wheat ale. The honey adds a sweetness and raises the alcohol content slightly. We use Tettnang hops, and for a little extra kick it's spiced with coriander and chamomile. Alc/vol 6%.



Stagginger Elk Lager

Pre-Prohibition California common lager, better known as a "Steam Beer". We use pilsner malt and Czech saaz hops. The name comes from a misunderstanding several years ago. Some people thought that when the elk ate some of the spent grain, or mash, that it would make them drunk, which it doesn't. So we just had fun with the name and the label. Alc/vol 4.8%.



Long Peak Raspberry Wheat

This is one of our most popular beers. It is a light and refreshing raspberry-flavored wheat ale. We use pure raspberry extract to give this beer its fruity aroma and flavor. Hopped with challenger and willamette hops. Raspberry Wheat was awarded the Best of the Rockies/Southwest in the Fruit beer category at the 2006 United Stated Beer Tasting Championship. Alc /vol. 4.2%



Trail Ridge Red / Redrum

Our Red is a special bitter. This means it has medium body and mild bitterness, 24 on the bittering units scale. These balance well with the rich copper color. We use cascade hops. The Redrum version is to commemorate the book and movie "The Shining" which was based on The Stanley Hotel. Alc/vol 4.5%.



Bear Lake Blueberry Wheat

Similar to our raspberry wheat, this is an American Wheat Beer with blueberries added. We try to keep the fruit flavor on the subtle side instead of overwhelming the palate. This beer goes well with lighter foods, such as the one on our salad menu.



Estes Park Gold

This is our smooth golden ale. Our Gold has a medium body and low to medium hop bitterness and aroma. We add challenger and willamette hops. Gold was awarded Best of the Rockies/ Southwest in the Golden Ale/Kolch category at the 2006 United Stated Beer Tasting Championship. Alc/vol 4.2%.