VEGETARIAN
GF GLUTEN-FREE
HOUSE FAVORITES

PHANTOM CANYON BREWING CO. COLO SPGS

With our weekly rotating taps, there are always new flavors and combinations to explore. Ask your server for some pairing recommendations and favorites.

STARTERS

PHANTOM CANYON BEER PRETZELS
box car amber ale cheese fondue, sweet onion beer mustard / 11

FRIED CHICKEN & GRAVY (for sharing)
crispy 5 piece dark meat chicken, tomato gravy, scallion / 12

FRIED PICKLES
box car amber ale battered spicy pickle spears, phantom sriracha ranch / 8

PUB WINGS
choice of sauces: buffalo, alabama white bbq, sweet & spicy asian or choice of dry rubs: sriracha, jerk / 12.5

CALAMARI
pepperoncini, crema, tomato jam, cherry tomatoes, parmesan / 12

CHARCUTERIE
rotating dry cured meats & artisan cheeses, spent-grain naan, seasonal house-made jam, sweet onion mustard / 14.5

LOADED CHILE FRIES
crispy fries, queso sauce, green chile, cotija cheese, electric lime crema, cilantro / 9

"BUFFALO" HUMMUS
buffalo infused hummus, carrot, celery, cucumber, spent-grain naan / 8

BURGERS & SANDWICHES

your choice of fries, coleslaw or potato salad
substitute sweet potato tots, crispy brussels sprouts, or fresh broccoli + 1, loaded mac & cheese + 3, substitute side salad + 2, substitute bison patty +3

PHANTOM BURGER*
all natural colorado beef patty, bacon, blue cheese crumbles, red onion jam, arugula, dijonnaise, brioche bun / 14

PASTRAMI BURGER*
all natural colorado beef patty, house made pastrami, box car amber ale caramelized onions, swiss, pickles, sweet onion beer mustard, brioche bun / 15

SPICY PEANUT BURGER*
all natural colorado beef patty, peanut sauce, bacon, pickled jalapeños, cucumbers, mint, brioche bun / 14.5

VEGAN BURGER
house-made quinoa & shiitake mushroom patty, red onion jam, vegan chimichurri aioli, arugula, purple potato bread / 14

PATTY MELT*
all natural colorado beef patty, box car amber ale caramelized onions, swiss cheese, russian dressing, marble rye / 14

BBQ PULLED PORK
phantom bbq sauce, horseradish coleslaw, tobacco onions, brioche bun / 13

BLACKENED CHICKEN CLUB
blackened chicken, bacon, pepperjack, romaine, tomato, red onion, sweet & spicy sauce, brioche bun / 13.5

SHRIMP PO' BOY
house beer battered shrimp, remoulade, pickle chips, cabbage, tomato, hoagie roll / 15

REUBEN
house-made pastrami, house-fermented purple kraut, swiss cheese, russian dressing, marble rye / 15

SWEETS

MEXICAN CHOCOLATE POT DE CRÈME
spiced chocolate custard, lady finger, orange marmalade / 7

SEASONAL BREAD PUDDING
ask your server for details / 7

CHEESECAKE
maple whiskey, brown butter caramel sauce, almond brittle / 7

VEGAN TART GF
grapefruit filling, chocolate crust, florentine pieces, whipped "cream" / 7

OLIVE OIL CAKE
blackberry sauce, basil syrup, crème fraîche / 7

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SOUPS & SALADS

add to any salad: tofu + 4, chicken + 4, salmon* + 8, steak* + 8

VEGAN GREEN CHILE / 4/6 GF

PORK GREEN CHILE / 4/6

PHANTOM BEER CHEESE SOUP / 4/6

DAILY SOUP / 4/6

SQUASH AND PROSCIUTTO SALAD
mixed greens, chile rubbed butternut squash, candied pepitas, prosciutto ham, fennel, pomegranate vinaigrette / 12

BLTA WEDGE
crisp iceberg wedge, bacon, avocado, heirloom cherry tomatoes, tobacco onions, blue cheese crumbles, creamy blue cheese dressing / 10
add buffalo chicken tenders +4

CHICKEN & BACON
mixed greens tossed with cheddar, tomatoes, chicken, bacon, tobacco onions, croutons, choice of dressing / 13

CAESAR
chopped hearts of romaine, parmesan, hard boiled egg, croutons, anchovy dressing / 9

HOUSE
mixed greens, tomato, cucumber, cheddar, croutons, choice of ranch, blue cheese, box car balsamic, honey white balsamic, peach basil, honey mustard, or house tomato vinaigrette / 8

ENTRÉES

FISH & CHIPS
box car amber ale battered fish, horseradish coleslaw, tartar / 14

GRILLED SHRIMP
paprika marinated shrimp skewer, ham & pea risotto, italian parsley / 16.5

BACON MAC & CHEESE
crispy bacon, shell pasta, creamy three cheese sauce, tobacco onions / 16

SHEPHERD'S PIE
savory beef stew, carrots, peas, corn, ground beef, rich beer gravy, topped with toasted mashed potatoes / 14

VEGAN SHEPHERD'S PIE
carrots, peas, corn, crimini mushrooms, rich vegetable beer gravy, topped with toasted mashed potatoes / 14

FLATIRON STEAK*
grilled flatiron steak, mashed potatoes, roasted seasonal vegetables, tamarind demi glace / 25

LEMON TABASCO FRIED CHICKEN
broccoli, mashed potatoes, gorgonzola, scallions / 14

COUNTRY FRIED STEAK
hand-breaded, green chile country gravy, mashed potatoes, crispy brussels sprouts, tobacco onions / 15

PINEAPPLE & CHILE GLAZED PORK BELLY
sautéed cabbage, carrot, ginger, garlic, sesame seeds, scallion, cashew / 16

SPAGHETTI & BOLOGNESE
spaghetti noodles, meat sauce, parmesan cheese, grilled baguette / 14

SPICY PORK MOLE TACOS
smoked pork mole, cabbage, cotija cheese, electric lime crema, whole wheat tacos and corn chips, queso, cilantro / 14

VEGAN TACOS
chile roasted butternut squash, poblano peppers, vegan chimichurri aioli, cabbage, confit garlic, whole wheat tacos and corn chips, chipotle salsa, cilantro / 14

MARKET ROAST (friday & saturday after 4pm, until we're out!)
chef's selection, au jus, mashed potatoes, seasonal vegetables / market

MANY OF OUR DISHES CAN BE MADE GLUTEN FREE OR VEGETARIAN UPON REQUEST. ASK YOUR SERVER FOR DETAILS.

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

DAILY FEATURES

HAPPY HOUR
every day from 3-6 pm, sun-thurs from 10 pm-close
$3 beers, $3 house wines, $3 wells, $12 pitchers of beer

MONDAY
$4 house margaritas

TUESDAY
$8 select beer growler fills

SUNDAY SPECIALS
$4 bloody marys & mimosas all day
happy hour all day in the billiards hall

WINES

SPARKLING/ROSÉ
J.P. CHENET, BRUT *france / 9/36*
LA BELLA, SPARKLING ROSÉ *italy / 9/36*
STELLA ROSA, PEACH MOSCATO *california / 10/40*
CHÂTEAU VESSIÈRE, STILL ROSÉ *italy / 12/48*

WHITES
CAVAZZA, PINOT GRIGIO *italy / 9/36*
CHÂTEAU CHARRON, BORDEAUX BLANC *france / 9/32*
SAINT HOFF, RIESLING *germany / 10/40*
STARLING CASTLE, GEWÜRZTRAMINER *germany / 10/40*
LOS VACOS, CHARDONNAY *argentina / 10/40*
LYRIC, CHARDONNAY *california / 14/64*

REDS
LEESE FITCH, PINOT NOIR *california / 9/36*
DELAS, CÔTES DU RHÔNE *france / 11/44*
MOUNTAIN, MERLOT *washington / 10/40*
GUENNOC, PETITE SIRAH *california / 8/36*
LIGHT HORSE, CABERNET SAUVIGNON *california / 10/40*
MARIETTA OVR, RED BLEND *california / 11/44*

COCKTAILS

CLEMENTINE NEGRONI
gin, campari, sweet vermouth, fresh clementine / 10

FALL FROM THE TREE MOJITO
rum, pomegranate juice, rosemary simple syrup, fresh mint, lime, club soda / 10

BERRIES AND BLUSH
vodka, pomegranate juice, fresh raspberries, lime juice, sparkling rosé / 9

PIKES PEACH
bird dog peach bourbon, lemon juice, sprite, mint sprig / 9

CHAI ME A RIVER
dark rum, coffee liqueur, bhakti chai, milk / 9

HOPPED UP OLD FASHIONED
bourbon, demerera syrup, hop bitters / 9

WINTER SANGRIA
monstrell, brandy, orange, lemon, vanilla bean, cherry, agave "syrup" / 9

HINOJO
reposado tequila, finocchietto, lillet blanc, grapefruit juice / 10

CHERRY WHISKEY SOUR
infused cherry whiskey, demerera syrup, lemon juice / 9

MOSCOW MULES (FLAVORED)
grapefruit, lemon, peach, cranberry / 9

COLORADO MULE
breckenridge vodka, fresh lime juice, gosling's ginger beer / 9

BEER COCKTAILS

ALL DALY
lemon and sweet tea vodkas, lemon, dos lunas lager / 9

BRIGHT IDEA
peach vodka, ginger liqueur, orange juice, saison / 9

VELVET SLIPPER
bourbon, frangelico, amaretto, box car ale / 9

SANGRE'S SUNSET
grapefruit vodka, orange juice, lemon juice, hefeweizen / 9

DOG DAZE
cranberry vodka, campari, grapefruit juice, lemon juice, ipa / 9

SPIKED SELTZERS

WHITE CLAW
black cherry, lime, raspberry, grapefruit / 6

LIQUOR LIST

VODKA

ABSOLUT	7
BRECKENRIDGE	7
GREY GOOSE	8
KETEL ONE *(oranj, citroen)*	8
MILE HIGH VODKA *(well)*	6
TITO'S	6

GIN

BOMBAY SAPPHIRE	7.5
HENDRICK'S	9
LEE SPIRITS GINFUEGO	7
MILE HIGH VODKA *(well)*	6
SPIRIT HOUND	7
TANQUERAY	7

TEQUILA

CAMARENA REPOSADO	7
CORAZÓN REPOSADO	7
DON JULIO ANEJO	14
EL JIMADOR SILVER *(well)*	6
HORNITOS SILVER	7
PATRON SILVER	9

RUM

BACARDI LIMON	6
BACARDI SILVER	6.5
CAPTAIN MORGAN	6
CRUZAN *(well)*	6
MONTANYA ORO DARK	8
MALIBU COCONUT	6

WHISKEY

291	12
10TH MTN *bourbon, rye*	10
AXE & THE OAK	10
BRECKENRIDGE BOURBON	12
BUFFALO TRACE	6
BULLEIT *bourbon, rye*	7
CROWN ROYAL APPLE	8
CROWN ROYAL	8
JACK DANIEL'S	7
JAMESON	7
JAMESON CASKMATES	7.5
KNOB CREEK BOURBON	9
LEOPOLD BROS WHISKEY	8
MAKER'S MARK	9
OLD FORESTER BOURBON *(well)*	6
PEACH STREET	12
STRANAHAN'S	12
TIN CUP	7.5
TULLAMORE DEW	7
WOODY CREEK RYE	10

SCOTCH

BALVENIE 12YR	15
CHIVAS 12YR BLENDED	8
DEWARS' BLENDED	6
FAMOUS GROUSE BLENDED	6
GLENFIDDICH 12YR	9
GLENFIDDICH 14YR	11
GLENLIVET 12YR	9

SCOTCH (cont.)

GLENMORANGIE 10YR	10
JOHNNIE WALKER BLACK	10
LAGAVULIN 16YR	20
MACALLAN 12YR	14
OBAN 14YR	18

COGNAC

COURVOISIER VS	7
HENNESSEY VS	8
ST REMY VSOP BRANDY	6

LIQUEURS

ANCHO REYES CHILI	9
BAILEYS	6
CAMPARI	8
CHAMBORD	7
DISARONNO	6.5
DOMAINE DE CANTON	8
FIREBALL	6
FRANGELICO	6
GODIVA WHITE	8
GOLDSCHLAGER	6.5
GRAND MARNIER	8
JAGERMEISTER	6.5
KAHLUA	6
PIMM'S	6
RUMPLEMINZE	6.5
SAMBUCA	6
TUACA	6

TERRASLATE 100% Waterproof Menus
These menus are 100% recyclable and are made and printed in Colorado.