FOR BEER RANG		COCKTAILS.
RANGER STATION TASTER for the bold	FOUR 6-OUNCERS /8	
CUNSHINE WHEAT 4. A filtered wheat beer with h and orange peel	8% ABV 14 IBU 7 ints of coriander	RANGER MARGARITA Sauza Blue 100% Agave
BLUE PADDLE 4.8% ABV 33 IBU 7		BEERMOSA A pint of Sunshine with fresh grapefruit or OJ
Czech style Pilsener-Lag alts and herbal hops	er with sweetish	BACON BLOODY MARY on MARIA 12 Make it spicy with sriracha
RTASTIC refreshing Sour Ale with d sour flavors of juicy le		
LÜTINY GOLDEN ALE (BC olden ale crafted to redu		MARBLE MULE 12 Local Marble vodka, ginger beer, & fresh lime
GLÜTINY PALE ALE (BOTTLE) 6% ABV 30 IBU 7 Pale ale crafted to reduce gluten FAT TIRE 5.2% ABV 18.5 IBU 7 This amber ale features toasty malt flavors in equilibrium with hoppy freshness		THE DUDE Local Marble vodka and Moonlight EXpresso liquor over ice with a splash of cream
		4 PERSON SHOT-SKI Varies For any occasion, make it memorable!
CITRADELIC TANGERINE IPA 6% ABV 50 IBU 7 Citra hops and tangerine peel		НОТ
RANGER IPA 6.5% ABV 70 IBU 7 An abundance of hops brewed with pale and dark caramel malts RAMPANT IMPERIAL IPA 8.5% ABV 85 IBU 8		Hot mulled wine, an alpine specialty
		POLAR BEAR Hot cocoa and peppermint schnapps
urly and bitter featurin nd Centennial hops with	g Mosaic, Calypso,	
IBBEY 7.0 IBB's most award winning lubbel features sweet and	_	Rock Canyon coffee and Jameson
TRIPPEL A Belgian triple that is re	3% ABV 25 IBU /	, MAGGIE'S IRISH COFFEE Rock Canyon coffee, Baileys and Jameson
nd complex, spiced with c	a trace of coriander 6% ABV 21 IBU /	O'HOULLIHAN'S NUTTY IRISHMAN 12 Rock Canyon coffee, Baileys and Frangelico
In enlightened black lage: hocolate with bright acid	_	FOR COLD RANGERS.
IPS OF FAITH & SEASONA series of limited run spec		
GRAPE EXPECTA	TIONS.	ADD A LUMP OF FROZEN COOKIE DOUGH - OOH! (+\$2) SPIKE IT! (+\$5)
MMPLE LIFE PINOT NOIR -	SONOMA, CA 12	Honor simple surup with half & half
PASTLE ROCK CABERNET - PANTENA MALBEC - ARGEN		
ARDETTO PROSECCO - VE TELLA PINOT GRIGIO - SIC	TNETO, ITALY	COLORADO ORGANIC TEA 4
	IAN VALLEY 8	

CHATEAU ROUTAS ROSE - PROVENCE, FRANCE 8 peppermint, jasmine green, chamomile

GOLDEN PANINIS APPETIZERS on pepper parsley ciabatta with chips & a kosher dill BAKED PRETZEL ROLLS 10 with a trio of dipping sauces GOLDEN MEDAL HAM & SWISS CO Local Mady's Beer Mustard all natural roast ham, alpine lace swiss, and creole New Orleans Creole Mustard mustard Fat Tire Fondue Cheese Sauce Honey Cinnamon Sugar Glaze SPICY ITALIAN Dark Belgian Chocolate Fondue 15 Organic Hazelnut Chocolate ham, pepperoni, mozz, giardiniera, & creole mustard PIZZA PRETZELS THE "TBG" TURKEY BACON GUAC oozing mozzarella, side of housemade marinara all natural roast turkey, pepperjack cheese, apple-ADD A SLEW OF PEPPERONI (\$2) wood smoked bacon, and guacamole BISON CHILI NACHOS 12 TURKEY LINGONBERRY 13 corn tortilla chips with jalapeños, olives, sour all natural roast turkey, mild white cheddar, and cream, guacamole, salsa, and a heap of cheese lingonberry jam ADD OUR FAT TIRE CHEESE FONDUE (\$2) ADD GRILLED CHICKEN (\$4) AL'S TUNA MELT 13 albacore tuna salad, alpine lace swiss, and beer BRUSSELS SPROUTS HUMMUS PLATTER 11 mustard chickpea hummus, roasted brussels sprouts, seasonal veggies, and pita bread MAMMOTH EGGPLANT PARM roast eggplant, marinara, mozzarella, and parmesan ALPINE CHEESE BOARD 12 two cheeses, dried fruit, roast nuts, pita bread, GLUTEN FREE BREAD AVAILABLE UPON REQUEST and seasonal fruit spread SUB CHIPS FOR MIXED GREENS OR KALE SALAD (\$5) ADD A CUP OF TOMATO SOUP (\$5) OR BEER BISON CHILI (\$7) **SOUPS AND SALADS** SOMETHING SWEET. 1554 BEER BISON CHILI 10 GOOEY CHOCOLATE CHIP COOKIES housesmade, served in a sourdough bread bowl 6 three fresh and hot Ranger baked cookies ADD A SIDE SALAD OF MIXED GREENS OR KALE (\$7) BIG MAMMOTH FUDGE BROWNIE TOMATO BASIL BISQUE 9 with baked pretzel crust and caramel topping housesmade, served in a sourdough bread bowl ADD A SIDE SALAD OF MIXED GREENS OR KALE (\$7) FIREPIT S'MORES KIT 10 makes 6 s'mores outside at the large firepit KALE SALAD 12

12

12

ABOUT NBRS.

We are committed to our environment and community by bringing you locally sourced ingredients, produce, herbs, spirits and of course Colorado brewed, New Belgium Beer. As a thank you for joining us, your coaster is your postcard and the stamp is on us ~ write to your family, they'd love to hear from you!

Open for Grab & Go Breakfast! 8am daily

HAPPY HOUR FROM 3-6PM DAILY

Featuring \$2 off drafts, \$1 off wine and wells, \$7 pretzels rolls, and \$9 bison chili nachos. Join us for Trivia Tuesdays at 5:30pm and live music on Friday afternoons.

chips, kosher dill, and our tomato basil bisque

INQUIRE ABOUT RESERVING THE SPACE

grilled golden with oozing American cheese, kettle

with currants, pine nuts, gruyere cheese, and our

with dried cranberries, candied walnuts, blue

Kosher dog with bison chili, cheese, and onion

mixed greens salad, and glazed carrots

GRILLED CHEESE & TOMATO SOUP

two chicken breasts with a beer mustard rub, side

cheese, and our housemade balsamic vinaignette

housemade lemon vinaigrette

ORGANIC MIXED GREENS

CHILI CHEESE RANGER DOG

RANGER GRILLED CHICKEN

ENTREES

ADD TUNA SALAD OR GRILLED CHICKEN (\$4)

ADD TUNA SALAD OR GRILLED CHICKEN (\$4)

RangerStation.org (970) 236 - NBRS (6277) FIND US ONLINE

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