



COMFORT & BEGINNINGS

NACHOS \$10

Salsa roja, white cheddar cheese sauce, tomato, black beans, avocado, cilantro, queso fresco
+ Chicken \$4 + Steak \$5

CRAFT WINGS

8 FOR \$10 • 12 FOR \$14

Sweet green chile, Buffalo, Tamarind BBQ **GF**

MAC & CHEESE \$10

White cheddar, elbow pasta, herbed bread crumbs
+ Applewood bacon \$2
+ Gluten Free Option \$2

PGC MAC \$12

Mac & cheese, pork bomb
+ Applewood bacon \$2
+ Gluten Free Option \$2

GREEN CHILI TOTS \$10

Pork bomb, white cheddar sauce, jalapeño, white onion

TRUFFLE FRIES \$9

Garlic, parsley, truffle oil, parmesan

PORK BOMB QUESO \$10

White cheddar cheese, pork bomb, queso fresco, corn chips

BURRATA & BASIL \$14

Basil pistou, mushrooms, rosemary tomato jam, crostini's

ROASTED ASPARAGUS \$9

Chili flakes, lemon ricotta, mint, olive oil **GF**

SPRING HUMMUS \$12

Asparagus, sugar snap peas, radish, carrots, English peas, garlic, mint, toast points

FISH & CHIPS \$14

Two beer-battered cod pieces, remoulade sauce, house vinegar, apple slaw, french fries

CRAFT BURGER* \$14

American cheese, comeback sauce L/T/O/P

RODEO BURGER* \$14

Tamarind BBQ sauce, pickles, fried onion straws, white cheddar

BIG BOI BURGER* \$16

Comeback sauce, American cheese, double beef patties, L/P/O *

SOUPS & SALADS

CRAFT CAESAR

\$6 SIDE \$9 FULL

Garlic croutons, shaved parmesan, house Caesar dressing

SPRING CHOPPED SALAD \$12

Romaine, beets, carrots, asparagus, sugar snap peas, radish, feta cheese, green goddess dressing
+ Avocado \$2 **GF**

KOREAN STEAK SALAD \$15*

Marinated steak, spicy sesame dressing, cucumber, carrot, greens **GF**

BLUE CHEESE WEDGE \$9

Bacon, blue cheese crumbles, pickled red onion, cherry tomatoes

GARDEN SALAD

\$6 SIDE \$9 FULL

Mixed greens, white balsamic dressing, shaved vegetables, garlic croutons

PORK GREEN CHILI

\$6 CUP \$10 BOWL

Queso fresco, Hatch green chiles, green onions **GF**

SOUP & SALAD \$11

Garden or Caesar salad with seasonal soup

Sub pork green chili \$1

SEASONAL SOUP

\$5 CUP \$8 BOWL

ADDITIONS

\$2 AVOCADO

\$4 CHICKEN

\$5 STEAK

\$6 SALMON

MAIN DISHES

AVAILABLE AFTER 5 PM

SHORT RIB GNOCCHI \$22

Potato gnocchi, braised short rib, English peas, asparagus, carrots, radish, mint, parmesan
Vegeterian Option Available

GRILLED FLAT IRON STEAK* \$26

Herb baked scalloped potatoes, pan roasted asparagus, chimichurri sauce, micro mustard greens **GF**

ROASTED COLORADO TROUT \$24

Herb roasted fingerling potatoes, butter glazed green beans, sherry bacon dressing **GF**

PAN ROASTED SALMON \$24

Horeseradish cream, roasted beets, maitake mushrooms, braised fennel, pickled shallot salad **GF**

CRAFT BURGERS AND SANDWICHES

VEGGIE SANDWICH \$11

Green chile mayo, boursin cheese, red bell peppers, cucumber, red onion, argula, tomato *Available as a Wrap*
+ Chicken \$4

BLUE BURGER* \$14

Applewood bacon, smoked blue cheese, honey

HATCH CHILE BURGER* \$14

Jalapeños, green chile jam, Swiss cheese, onion

OLYMPIAN LAMB BURGER* \$16

Corner Post Lamb, arugula, olive tapenade, feta cheese, tomato rosemary jam

CORNER POST

CUBANO \$14

Heritage Ham, Mojo pulled pork, beer-mustardaise, house pickles

SPICY CHICKEN

SANDWICH \$14

Apple cabbage slaw, bread and butter pickles, comeback sauce

BUFFALO CHICKEN

SANDWICH \$13

Buttermilk fried chicken, lettuce, ancho cream cheese, red onion, tomato, blue cheese dressing

ADDITIONS

+ APPLEWOOD BACON \$2

SUB UDI'S GLUTEN FREE BUN \$2

SANDWICHES COME WITH A CHOICE OF HERB POTATOES, GARDEN SALAD, OR FRIES.

SUBSTITUTE CAESAR SALAD OR SEASONAL SOUP \$1

PORK GREEN CHILI OR TRUFFLE FRIES \$2

20% GRATUITY CHARGE ADDED FOR PARTIES OF 8 OR MORE

OUR FOOD IS MADE FRESH DAILY, SOMETIMES IT TAKES LONGER THEN NORMAL, BUT YOU'RE WORTH THE WAIT

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

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