



We pride ourselves in serving the highest quality, freshly prepared items. Nearly all items are prepared from scratch and can be customized to meet any dietary need. Fresh custom made items do take time to prepare so please enjoy our atmosphere, your friends and, of course, one of our award winning beers!

PROUD SUPPORTERS OF OUR LOCAL PROVIDERS



Arrowpoint Cattle Co.



Weathervane Farms



Jumpin' Goat Dairy



Grumpy's BBQ Sauce



Continental Sausage



House of Smoke, inc.



Rocky Mountain Soda Co.



White Mountain Farm Quinoa



Captain Spongefoot



Simple Eatery - Rye Bread



Cheatin' Wheat

APPETIZERS

- CHIPS & SALSA** ^{GF} 2⁹⁹
 Fresh-made salsa spiced up with fire roasted jalapeños & fresh cilantro.
- GREEN CHILE CHEESE FRIES** ^{GF} 6⁹⁹
 Sharp cheddar cream sauce with New Mexico green chile poured over a double order of French Fries!
Add 4oz guacamole 2⁵⁰
Add house smoked duck 3⁰⁰
- SPINACH & ARTICHOKE DIP** 8⁹⁹
 Scratch-made. Five cheeses blended with fresh spinach & artichoke hearts, served with fresh baked pita or tortilla chips.
- CHICKEN WINGS** ^{GF} 6 PACK 7⁹⁹ / 12 PACK 14⁹⁹
 Jumbo in-house smoked wings. Fried to order and tossed with your choice of cranberry chipotle or buffalo sauce.
- WILD GAME SAUSAGE SAMPLER** ^{GF} 12⁹⁹
 Cuts of 4 exotic sausages, wood-fire grilled, including: Wild Boar with Apricot, Smoked Buffalo, Elk and Jalapeño, & Jackelope and Habañero. 
- CRISPY BRUSSEL SPROUTS** ^{GF} 7⁹⁹
 Brussel sprouts roasted and lightly fried for a crispy finish. Served with a creamy cranberry chipotle dipping sauce.

SOUPS & SALADS

- RED CHILE PORK POSOLE OR SOUP OF THE DAY** 6OZ CUP 3⁴⁹ - 12OZ BOWL 6⁹⁹
 Our Signature soup. House-made New Mexico red chile, with hominy, house-smoked pulled pork & spices. Authentic and sure to fire up your taste buds.
- CEASAR SALAD** SMALL 3⁹⁹ - LARGE 7⁹⁹
 Chopped romaine, capers, parmesan cheese & croutons lightly tossed in our house-made caesar dressing.
- SPINACH SALAD** ^{GF} SMALL 4⁴⁹ - LARGE 8⁹⁹
 Fresh spinach, red onions, strawberries & Jumpin' Goat feta. Topped with our house-made Citrus Hop Vinagrette.
- WEATHERVANE KALE YEAH! SALAD** ^{GF} SMALL 4⁴⁹ - LARGE 8⁹⁹
 Fresh baby kale, with seasonal Weathervane Farm vegetables. Topped with our house-made Poppyseed Vinagrette
- ARUGULA SALAD** ^{GF} SMALL 4⁴⁹ - LARGE 8⁹⁹
 Fresh arugula, smoked cherry tomatoes, red onions and feta cheese topped with our house-made Balsamic Vinagrette.
- SOUP, SALAD & BREAD COMBO** 9⁹⁹
 A bowl of our scratch-made soup, your choice of small salad & fresh-baked baguette slices.

GREAT ADDITIONS

GRILLED SALMON FILET ~ \$8
 GRILLED PORTABELLO CAP ~ \$4

GRILLED CHICKEN BREAST ~ \$6
 4 SLICES OF GRILLED BACON ~ \$4


WILD GAME SAUSAGE LINK ~ \$4



Although these items are prepared gluten-free, they are prepared in a common kitchen with gluten. Eddyline cannot guarantee any item will be 100 percent free from gluten.



WOOD-FIRED PIZZAS

- THE DUCK** New! 12⁹⁹
Lemon cream sauce with smoked duck, caramelized onions, light mozzarella & feta. Topped with fresh arugula.
- JUMPIN' VEGGIE**  11⁹⁹
Marinara, smoked tomatoes, mushrooms, spinach & Jumpin' Goat feta. Topped with fresh basil.
- BROWN'S CANYON** 10⁹⁹
Grumpy's BBQ sauce, cheddar-jack cheese, grilled chicken, caramelized onions & fresh cilantro.
- WHITE WATER** 10⁹⁹
Rich and creamy roasted garlic alfredo sauce, mozzarella, fresh spinach & grilled chicken.
- THE COLORADO** 10⁹⁹
Lavender, extra virgin olive oil, garlic, rosemary, chicken, red onions, tomatoes, feta, mozzarella & parmesan.
- GREEN WITH ENVY** 10⁹⁹
Basil-pesto, mozzarella, sundried tomatoes, roma tomatoes & artichoke hearts. Topped with fresh basil.
- THE NUMBERS** 12⁹⁹
All-natural pepperoni, prosciutto, Italian sausage, marinara, mozzarella & choice of jalapeños or green chile.
- MARGHERITA CLASSIC** 8⁹⁹
Light marinara, roma tomatoes, mozzarella, fresh basil leaves & balsamic reduction.
- THE NEW MEXICO** 9⁹⁹
Marinara, mozzarella, all-natural pepperoni & New Mexico roasted green chile.

PIZZA & CALZONE OPTIONS

SMALLER 9" PIZZA ~ SUBTRACT \$2 PIZZA AS CALZONE ~ ADD \$2
GLUTEN FREE CRUST OR AS QUINOA DISH ~ ADD \$3
TURN ANY CALZONE INTO A PIZZA ~ NO CHARGE

WOOD-FIRED CALZONES

Our calzones come topped with piping hot marinara sauce & parmesan.

- MT. HARVARD** 12⁹⁹
Ricotta, Jumpin' Goat feta, mozzarella, artichoke hearts, roasted red bell peppers, kalamata olives & fresh spinach.
- MT. PRINCETON** 12⁹⁹
Ricotta, feta, mozzarella, pepperoni, prosciutto, roasted red bell peppers & green chile.
- MT. YALE** 12⁹⁹
Ricotta, mozzarella, spicy Italian sausage, mushrooms, jalapeños & red onions.

It is our mission to provide the best dining experience we can. Please realize that many food products contain nuts or nut derived products and/or other potential allergens, therefore we cannot guarantee they are 100 percent allergen free. It is our recommendation that if you have a deadly food allergy, to not eat at any restaurant. We strive to ensure that vegetarian items are free from meat, but we cannot guarantee that cross-mixing hasn't occurred. A portion of the gratuity you leave is shared with the bartender.

QUINOA DISHES

ANY QUINOA DISH CAN BE ORDERED AS A FRESH LINGUINI DISH!

GARLIC ALFREDO PRIMAVERA ^{GF} 11⁹⁹

Our Alfredo is made fresh with roasted garlic, parmesan & nutmeg. Sauteed with seasonal vegetable, spinach, roasted red bell peppers, tomatoes & fresh parsley tossed with quinoa.

MUSHROOM & PESTO ^{GF} 11⁹⁹

Sauteed mushrooms, seasonal vegetable, and sundried tomatoes are tossed with basil pesto & quinoa.

QUINOA & SALAD COMBO ^{GF} 11⁹⁹

A lighter half order of any pasta or quinoa dish & small salad of your choice.

GREAT ADDITIONS

GRILLED SALMON FILET ~ \$8
GRILLED PORTABELLO CAP ~ \$4

GRILLED CHICKEN BREAST ~ \$6
4 SLICES OF GRILLED BACON ~ \$4

WILD GAME SAUSAGE LINK ~ \$4

WOOD-FIRED SPECIALTIES

GRILLED ATLANTIC SALMON* ^{GF} 16⁹⁹

A 'bias' cut Atlantic salmon filet for maximum tenderness & grilled to order. Served with our seasonal vegetable & your choice of side.

TOMAHAWK PORK CHOP* ^{GF} 16⁹⁹

Beelers all-natural, Danish Durac tomahawk pork chop served on a bed of mashed potatoes with a side of braised greens.

STEAK SPECIAL* ^{GF} 18⁹⁹

A daily selection of local Arrowpoint grass-fed steak served with braised greens and your choice of side. Ask your server about today's cut!

BANGERS & MASH ^{GF} 17⁹⁹

Your choice of two wild game sausage links - Wild Boar & Apricot, Smoked Buffalo, Elk & Jalapeño, or Jackelope & Habañero. Served with braised greens and mashed potatoes.

SMOKED BBQ RIBS ^{GF} HALF RACK 16⁹⁹ / FULL RACK 21⁹⁹

Fall off the bone baby back pork ribs, smoked in house with New Mexico pecan wood. Finished on our wood-fired grill with a light brushing of Grumpy's all-natural BBQ sauce. Served with your choice of side. Limited quantity available!

SIDE CHOICES

CUP OF SCRATCH-MADE SOUP OR POSOLE
GRILLED SEASONAL VEGETABLE
COLESLAW
FRENCH FRIES

MASHED POTATOES ~ ADD \$1
SWEET POTATO FRIES ~ ADD \$1
SMALL SALAD ~ ADD \$2

Please be aware that, because we make orders from scratch, on most occasions every item takes about 20 minutes.

GRILLED BURGERS

*NOT IN THE MOOD FOR BEEF? TRY ANY OF OUR BURGERS WITH A CHICKEN BREAST - ADD \$1.00
ALL BURGERS ARE PREPARED MEDIUM UNLESS OTHERWISE REQUESTED*

All of our burgers are hand-packed and cooked on our wood-fired grill, for a unique 'kissed by fire' flavor, served with choice of side. Arrowpoint cattle is located 8 miles south in Nathrop, CO. All the beef is locally raised, grass fed and never receives hormones or antibiotics.

WOOD-FIRED GRASS-FED BURGER* 1/4 lb 10⁹⁹ - 1/2 lb 13⁹⁹

Arrowpoint grass-fed beef, grilled to order & served on an all-natural hamburger bun with choice of cheese.

BONESHAKER BURGER* 1/4 lb 11⁹⁹ - 1/2 lb 14⁹⁹

Arrowpoint grass-fed beef, grilled to order, topped with cream cheese, bacon and jalapeños. Served on an all-natural hamburger bun.

BREWERY BURGER* 1/4 lb 11⁹⁹ - 1/2 lb 14⁹⁹

Arrowpoint grass-fed beef, grilled to order, topped with New Mexico green chile, grilled prosciutto, blue cheese and fresh arugula. Served on an all-natural bun.

WOOD-FIRED MOUNTAIN BURGER* 13⁹⁹

1/3lb blend of Elk, Venison, Wild Boar & Buffalo, grilled to order on our pecan-fired grill. Served with Amber Lager caramelized onions and pepper-jack cheese on a challah bun.

CHEESE CHOICES

SHARP CHEDDAR
MOZZARELLA
SWISS
PEPPER-JACK
STELLA BLUE CHEESE - \$1⁰⁰
JUMPIN' GOAT FETA - \$1⁰⁰

EXTRA TOPPINGS - \$1.50

GUACAMOLE
GREEN CHILE
SAUTEED MUSHROOMS
SAUTEED ONIONS
2 BACON STRIPS

ANY SANDWICH IS AVAILABLE WITH GLUTEN FREE BREAD - Add \$1.00

SANDWICHES

GRASS-FED REUBEN 12⁹⁹

Our corned beef is 100% natural, brined in-house, slow cooked and shredded. Topped with sauerkraut, swiss cheese and house-made russian dressing on locally made marbled rye bread.

DEERHAMMERED FRENCH DIP 11⁹⁹

Smoked shaved grass-fed beef served hot with swiss cheese on a freshly made hoagie bun. Served with a side of Deerhammer Whiskey infused Au Jus.

SALMON "BLT"* 13⁹⁹

Grilled Salmon filet with Bacon, spicy Arugula & Tomatoes on freshly made hoagie bun with a pesto-jalapeño relish.

PULLED PORK SANDWICH 10⁹⁹

In-house smoked pulled pork tossed with cranberry chipotle sauce and topped with fresh coleslaw. Served on an all-natural bun.

SIDE CHOICES

CUP OF SCRATCH-MADE SOUP OR POSOLE
GRILLED SEASONAL VEGETABLE
COLESLAW
FRENCH FRIES

MASHED POTATOES ~ ADD \$1
SWEET POTATO FRIES ~ ADD \$1
SMALL SALAD ~ ADD \$2

**Notice: The consumption of raw or under cooked eggs, meat, poultry, or seafood, may increase your risk of food borne illness.*

BEERS ON TAP

All our beers are brewed at our BV Brewery & Cannery (102 Linderman). We hope you enjoy drinking them as much as we enjoy brewing them!



BOATER BEER PILSNER

A PREMIUM AMERICAN LAGER. CRISP, LIGHT & REFRESHING
4.5% ABV - MIN IBU

RIVER RUNNERS PALE ALE

A COLORADO PALE, BIG CITRUS HOP - DRY FINISH
6.0% ABV - 60 IBU

CRANK YANKER IPA

STRONG MALT & STRONG EL DORADO HOPS
7.25% ABV - 70 IBU

KICKIN' BACK AMBER LAGER

A VIENNA STYLE LAGER, WITH HINTS OF CHOCOLATE
5.0% ABV - MIN IBU

JOLLY ROGER BLACK LAGER

CRISP AND ROASTY BLACK LAGER
5.5% ABV - MIN IBU

SNOW CAPPED CIDER

FEATURING SNOW CAPPED'S HONEYCRISP CIDER
GLUTEN FREE HARD CIDER - CEDAREIDGE, CO "100% BRANCH TO BOTTLE"

BREWERS CHOICE

WE ALWAYS HAVE A CHANGING SELECTION OF SEASONAL & GUEST BREWS!
ASK YOUR SERVER FOR TODAY'S BREWER'S CHOICE & GUEST BEERS ON TAP!

BEER PADDLE

GET THE CRAFT BEER EXPERIENCE. 6 5OZ POURS OF OUR BEERS ON TAP

HAPPY HOUR

MONDAY - FRIDAY / 2-5PM

Drink Specials

\$3⁰⁰ PINTS

\$4⁰⁰ WINES

\$4⁰⁰ WELLS

Appetizer Specials

CHIPS & SALSA \$1.99

6 WINGS FOR \$6.00

ARTISANAL SODA

We believe in giving our customers only the tastiest, all-natural products. Our artisanal, all-natural sodas are created right here in-house with cane sugar and no preservatives. We also believe in carrying excellent, locally sourced products. Taste our Rocky Mountain Soda Company's flavors and enjoy all of our unique sodas today!

ARTISANAL SODAS \$2⁵⁰ / \$1⁰⁰ REFILLS

GINGER-ALE

100% FRESH GINGER ROOT, LEMON ZEST, 100% CANE SUGAR WITH
A DASH OF RED PEPPER FLAKES. SERVED OVER ICE.

SEASONAL SODA

ASK YOUR SERVER ABOUT TODAY'S SERVER'S CHOICE SODA!
SERVED OVER ICE.

EDDYLINE BREWING ROOTBEER \$3⁰⁰

MADE BY OUR BIG BROTHERS UP THE STREET, OUR ROOTBEER HAS STRONG VANILLA NOTES AND YUCCA
ROOT FOR A RICH, CREAMY FLAVOR. SERVED IN A PINT GLASS. NO REFILLS.

ROCKY MOUNTAIN SODA COMPANY \$3⁵⁰

LEMON-LIMEADE

A NATURALLY CLOUDY SODA WITH A DELICIOUSLY SWEET START
AND A REFRESHINGLY TART FINISH. A SODA THAT CAPTURES THE
TRUE LEMON AND LIME STYLE SODAS OF YEARS GONE BY.

COLA

A CLASSIC COLA NUT EXTRACT BASE, TOUCHES OF CINNAMON,
CORIANDER, LIME, VANILLA AND WILD CHERRY
EXTRACTS WITH A TASTE THAT IS FAMILIAR BUT PLEASANTLY DIFFERENT.