

## COCKTAILS

**Colorado Citrus Drop 15**  
breckenridge vodka, real pineapple,  
fresh lemon & lime juice, sugared rim,  
lemon twist, served up

**Mountain Mule 15**  
tito's handmade vodka, real apple,  
fresh lime juice, owen's ginger beer

**Spicy Margarita 17**  
herradura tequila blanco,  
grand marnier, fresh agave sour,  
pueblo chilies, savory rim

**Blackberry Mojito 16**  
barcardi rum, real blackberry,  
fresh lime juice, fresh mint,  
topped with club soda

**Midnight Martini 16**  
breckenridge vodka, kahlúa,  
espresso, simple syrup,  
vanilla cold foam

**Paper Plane 18**  
woodford reserve, aperol,  
amaro nonino, fresh lemon juice,  
served up

**Black Cherry Walnut  
Old Fashioned 18**  
woodford reserve, amaro nonino,  
black cherry syrup, black walnut bitters

**Dog House Brew 14**  
aperol, sparkling grapefruit soda  
blood orange sour, topped with  
station 26 juicy banger

**Apres Ski 16**  
sailer jerry spiced rum,  
cookie butter syrup,  
black walnut bitters,  
topped with denver beer co.  
graham cracker porter

## MOCKTAILS

**Peach Refresher 8**  
real peach, mint leaves,  
fresh lime juice, owens ginger beer

**Hot Noddy 8**  
pineapple juice, chamomile tea bag,  
spiced brown sugar syrup

## DRAFT BEER

Coors Light American Lager, 4.2% 7.5  
Oskar Blue's Mama's Lil Pils Pilsner, 4.7% 9  
Ska Mexican Logger Mexican Lager, 5.0% 9  
4 Noses Raspberry Blonde Ale, 6.5% 9  
Asher Green Lantern Kölsch, 5.0% 9  
Stem Off-Dry Cider Hard Cider, 5.8% 9  
Westbound & Down Don't Hassle the Hef  
Hefeweizen, 5.4% 9  
Station 26 Juicy Banger IPA, 7.4% 9

Haze & Dragon Hazy IPA, 6.0% 9  
Finkel & Garf Red IPA, 6.5% 9  
Upslope Mary Jane Ale Pale Ale, 5.0% 9  
Face Down Brown American  
English Brown Ale, 5.7% 9  
Dry Dock Amber Ale 5.8% 9  
Elevation Little Mo' Porter, 6.2% 9  
Odell Sippin' Pretty Fruited Sour, 4.5% 9  
Guinness Nitro Irish Stout, 4.2% 9

## BOTTLED BEER

Angry Orchard Hard Cider, 5% 7  
Blue Moon Belgian White  
Wheat Ale, 5.4% 7  
Bud Light Light Lager, 4.2% 6  
Budweiser Lager, 5% 6

Coors Banquet Golden Lager, 5% 7  
Corona Extra Pale Lager, 4.6% 7  
Heineken 0.0 Non-Alcoholic, 0.0% 6  
Michelob Ultra Light Lager, 4.2% 6  
Stella Artois Pale Lager, 5.2% 7

## WINE 6oz | 9oz | btl

### sparkling

Lunetta Prosecco, Veneto, ITA | 187mL - | - | 13  
Chandon Sparkling Rosé, CA | 187mL - | - | 19  
Moët & Chandon Imperial Brut Rosé, Champagne FRA | 187mL - | - | 38

### white

Chateau Ste. Michelle Reisling, Columbia Valley, WA 12 | 18 | 48  
Conundrum White Blend, CA 13 | 18 | 50  
Zenato Pinot Grigio, delle Venezie, ITA 13 | 18 | 50  
Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA 20 | 28 | 78  
Chateau D'Esclans Whispering Angel Rosé,  
Cotes de Provence, FRA 19 | 27 | 74  
Merryvale Sauvignon Blanc, Napa Valley, CA 29 | 40 | 110  
Mohua Sauvignon Blanc, Marlborough, NZL 10 | 15 | 40  
Pine Ridge Chenin Blanc/Viognier, CA 14 | 20 | 54  
Wente Vineyards Estate Grown Chardonnay, Central Coast, CA 11 | 16 | 44  
Orin Swift Mannequin Chardonnay, CA 25 | 35 | 96

### red

Elouan Pinot Noir, OR 12 | 18 | 48  
Belle Glos Balade Pinot Noir, Santa Barbara County, CA 22 | 31 | 86  
Banfi Chianti Classico, Tuscany, ITA 13 | 18 | 50  
Benziger Merlot, Sonoma County, CA 12 | 16 | 44  
Duckhorn Merlot, Napa Valley, CA 30 | 42 | 116  
Catena Vista Flores Malbec, Mendoza, ARG 14 | 20 | 54  
Tribute Cabernet Sauvignon, CA 11 | 16 | 44  
Franciscan Estate Cornerstone Cabernet Sauvignon, CA 10 | 14 | 37  
J.Lohr Pure Paso Red Blend, Paso Robles, CA 20 | 28 | 78  
The Prisoner Wine Company Unshackled  
Cabernet Sauvignon, Napa, CA 20 | 28 | 78  
Daou Cabernet Sauvignon, Paso Robles, CA 21 | 30 | 82

# FOOD & beverages



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*Shep was a beloved dog and faithful companion who became a local legend on the Denver-Boulder Turnpike. He greeted travelers and tollbooth workers for 14 years starting in 1950 and Shep's unwavering loyalty and friendly demeanor made him a cherished part of the turnpike, and his legacy.*

## SNACKS, BOARDS, JARS & SPREADS

### Charred Old-Style Sausage 14

beer mustard, bavarian pretzel, apple butter

### Bread Service 10

whipped roasted bone marrow, maple, chimichurri, pickles, cultured butter, sea salt

### Colorado Poutine 14

pork green chili, jack cheese, curds, green onions, steak fries, crema

### Bison Birria Tacos 18

great range braised bison, asadero cheese, nixtimal tortilla, guajillo jus

### Grilled Prawns Al Pastor 18

adobo butter, charred pineapple glaze, cilantro

### Lamb Skewers 18

black garlic labneh, citrus, mint, cucumber, radish, naan

### Popcorn Chicken 14

red bird farms, colorado hot agave, crudités

### Farmer Board 14

confit hazel dell farm mushrooms, heirloom tomato, shallot, garlic, pickled cauliflower, roasted eggplant purée, aged balsamic, roasted naan

### Dairy Board 18

soft ripened mouco, midnight blue semi-soft, alpine-style cheese, traditional accompaniments

## SOUPS & SALADS

### Rocky Mountain Bison Chili 14

three beans, pueblo cheese, onions, cheddar cornbread, local hive honey, cultured butter

### Wedge Salad 14

habanero bacon, fried onions, heirloom tomatoes, blue-veined cheese, buttermilk blue dressing

### Caesar 16

escarole, little gem, radicchio, fennel, pecorino, miso caesar, crouton crumble

### Grain Bowl 18

farro, barley, pumpkin seed, yams, corn, mushroom, spring-born greens, red wine vinaigrette  
add chicken 6, salmon\*9, steak\*10, roasted mushrooms 6

## INTERLOCKEN MOUNTAIN PIE (PIZZA)

*Our mountain pie is made from sourdough pizza dough, cold-fermented for three days with a wild yeast starter that originated in Hallertau, Bavaria. Our baker, Sam Curtis, brought this starter to Colorado, and it's been a part of our process ever since. Each hand-stretched mountain pie is topped with local ingredients and stone-roasted at 600°f, resulting in a firm, crisp crust with a subtle acidity—perfect after a day on the slopes.*

pepperoni | pepperoni, mozzarella cheese, house red 24

margherita | heirloom tomato, buffalo mozzarella, parmesan, basil 20

funghi | hazel dell farms wild mushroom ragout, broccolini, garlic confit, pecorino, truffle oil 24

## SIDES

### Proper Fries 6

sea salt, pub mayo, malt vinegar

### Smashed Yukon Gold Potatoes & Gravy 6

### Green Chili

Mac N Cheese 8

### Broccolini 6

calabrian chile & lemon  
Roasted Hazel Dell Farm  
Mushrooms & Butter 8

### House Salad 8

Glazed Carrots 6  
maple, butter

## HANDLES

*choice of crinkle-cut fries, small salad or old school fruit cocktail*

### Frankfurter 14

onion, giardiniera vegetables, split top bun

### The 70/30 Prime Patty Melt 18

charred beef patty, hazel dell mushrooms, caramelized onion, alpine cheese, toasted rye

### Turkey & Bacon Grinder 18

smoked turkey, habanero bacon, pepperoncini salad, heirloom tomato, dijon mayo, crusty bread

### Grilled Ham & Alpine-Style Cheese 16

city ham, pear mustard, irish cheddar, toasted sourdough

### Fish & Chips 20

malt vinegar seasoned fries, dill tartar

## LARGER PLATES

*served during supper at 4pm*

### Baked Ziti 20

roasted hazel dell mushrooms, broccolini, calabrian chile, ricotta, red sauce

### Chicken Schnitzel 24

fennel salad, sauce gribiche

### Dry-Aged Bone-In Strip Steak\* 38

roasted hazel dell mushrooms, glazed carrot, tamarind demi-glace

### Potato-Crusted Salmon 28

bakkafrost salmon, pink peppercorn clam velouté, pickled mustard seed, wilted greens

### Cider-Glazed Pork Shank 36

spatzle, beer gravy, braised cabbage

## SUNDAY SUPPER

*Join us at Shep's for the tradition of a Sunday Family Meal.  
Enjoy a family-style supper featuring:*

### Prime Rib Roast

smashed yukon gold potatoes, roasted root vegetables, gravy, horseradish, bread & butter, dessert and colorado iced tea.

26 per person

*Supper starts at noon on Sundays*

## DESSERTS

### Porter Brookie 10

à la mode

### S'mores Pop Tart 10

s'mores chocolate cream, graham cracker powder, marshmallow, biscoff icing

### Warm Apple Crisp 12

cinnamon crumb, brown butter cream, citrus caramel

### Ice Cream Scoop 6

flavors change on a whim

*Gluten-friendly bread available upon request*

*Ⓜ Gluten-friendly Ⓟ Vegan Ⓡ Vegetarian Ⓢ Dairy-free*

*\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.*

*20% gratuity will be added to any party of 8 or more.*