

CARVER BREWING CO.

CRAFT BREWERY AND RESTAURANT

STARTERS

BAVARIAN PRETZEL/8

Served with honey stone ground mustard and cheese sauce.

QUESADILLA/12

Choice of Sunnyside chorizo, Tinga chicken or Portabella mushroom with Hatch Green Chiles, avocado sauce, Cheddar and Jack cheese, flour tortilla with salsa and sour cream.

ANGEL WINGS/14

House smoked wings with Honeyville Honey buffalo hot sauce, carrots, celery and blue cheese dip.

SOUTHWEST NACHOS/14

Choice chipotle steak or Sunnyside chorizo with Hatch Green Chiles, cheese sauce, tortilla chips, pico de gallo, sour cream and salsa.

SMOKED SALMON DIP/10

House smoked salmon and cream cheese served with multigrain crackers, capers and red onion.

LOADED FRIES/10

Sidewinder steak fries with bacon, cheddar and jack cheese, diced red peppers, green onion and sour cream.

*Add Pork Green Chile or Cheese Sauce for \$2!

ARTICHOKE DIP/13

Artichoke hearts, Hatch Green Chiles, onions, spinach, red peppers, Parmesan cheese served in a bread bowl with tortilla chips.

SOUP

CHOOSE YOUR SIZE:

Cup/4

Bowl/7

Breadbowl/11

Add a Dinner Salad for 5!

PORK GREEN CHILE

Award-winning recipe with Hatch Green Chiles, roasted pork loin and vegetables. Served with tortilla chips.

BEER CHEESE BROCCOLI

A brewpub classic made with our medal winning Lightner Creek Lager served with saltine crackers.

DESSERT

WARM IRON SKILLET

COOKIE/8

Warm chocolate chip cookie, vanilla bean ice cream, whipped cream.

APPLE CRISP/8

Topped with German streusel and vanilla bean ice cream.

ROOTBEER FLOAT/6

Our house made root beer with vanilla bean ice cream.

CARVER BREWING CO.

BURGERS

CLASSIC COMBOS:

BACON AND BLUE/14

MUSHROOM AND SWISS/14

**HATCH GREEN CHILE AND
CHEDDAR/14**

TATANKA/17

Colorado buffalo, Hatch Green Chiles, smoked cheddar, lettuce, tomato, onion, garlic aioli.

RODEO/16

Black angus beef smashed patty, bacon, smoked cheddar, caramelized onions, lettuce, tomato, and bbq sauce.

BUILD YOUR OWN

Choice of patty:

Black Angus Beef Smash Burger 12

Carvers Veggie Burger 12

Colorado Buffalo 14

Add your favorite toppings for \$1!

Bacon, Jalapenos, Avocado, Sauteed Mushrooms, Hatch Green Chiles, Caramelized Onions.

**IT'S NOT A TRIP TO DURANGO
WITHOUT A STOP AT
CARVER'S...SINCE 1986!**

BURGERS AND SANDWICHES
COME WITH STEAK FRIES. IF
YOU WOULD LIKE SOUP OR
SALAD LET US KNOW...IT'S
ONLY \$1 TO SWAP YOUR SIDE!

SANDWICHES

FOUR CORNERS STEAK/14

Chopped seasoned steak, American cheese, sauteed red peppers, onions, mushrooms, garlic aioli, pretzel bun.

QUINOA VEGGIE/15

Housemade quinoa patty, sauteed mushrooms, lettuce, tomato, pickled red onion and garlic aioli.

CORNED BEEF REUBEN/14

Corned beef, sauerkraut, swiss, Thousand Island dressing, marble rye.

**DID YOU KNOW YOU
CAN "LOW CARB" IT?
WE'LL REPLACE THE
SIDE AND YOUR
BREAD WITH A
DINNER SALAD AT NO
EXTRA CHARGE!**

CARVER BREWING CO.

SALADS

CHOOSE YOUR PROTEIN:

Chicken Breast/4
Marinated Tofu/4
Portabella/4
Smoked Salmon/6

COBB/12

Mixed spring greens, blue cheese dressing, bacon, hard boiled egg, avocado, tomato, blue cheese crumbles

WILD CHERRY/12

Mixed spring greens, lemon vinaigrette, toasted almonds, Parmesan, and sun-dried cherries.

POWER/12

Curly kale, mixed greens, raspberry vinaigrette, bacon, red onion, blue cheese crumbles, and toasted pecans.

CAESAR/11

Chopped Romaine, caesar dressing, parmesan and croutons.

DINNER/6

Mixed spring greens, red bell pepper, tomatoes and cucumbers with your choice of dressing.

DRESSING CHOICES:

Ranch, Blue Cheese, Thousand Island, Lemon Vinaigrette, Raspberry Vinaigrette, Oil and Vinegar

ENTREES

THAI QUINOA BOWL/15

Choice of chicken or marinated tofu
Roasted vegetables with quinoa and Thai coconut curry.

CHILE CHICKEN VERDE/15

Searred lime and chile chicken breast, cheddar and Jack cheese, chile verde sauce, drunken black beans, avocado, and pico de gallo, served with tortilla chips.

VEGETARIAN MEATLOAF/15

Vegetarian BBQ "Meatloaf" made with vegan Impossible Burger, served with drunken black beans and steamed broccoli.

MAC AND CHEESE/13

Gemelli pasta with white cheddar sauce topped with toasted bread crumbs.
*Add Bacon or Hatch Green Chiles for \$1!

BEEF STROGANOFF/17

Searred beef tips in a roasted mushroom sour cream sauce with gemelli pasta, served with steamed broccoli.

**DON'T FORGET TO SAVE ROOM
FOR DESSERT!**

CARVER BREWING CO.

SIGNATURE COCKTAILS

DELUXE BLOODY MARY/12

Tito's Vodka, housemade bloody mix, veggie spear, lemon and lime. Choice of pickle or bacon with a 5 oz beer back of our award winning Lighter Creek.

MANCOS MULE/10

Carver's handmade Ginger Beer, Spring 44 Vodka, fresh squeezed lime. Served in the traditional copper mug.

DECADENT BELLINI/10

Cava Brut bubbles with Decadent Tropical Fruit puree and Chambord floater over ice.

RAZZMOSA/8

Our celebrated Raspberry Wheat Ale, chambord, orange juice.

MARGARITA FRESCA/10

Exotico tequila, Gran Gala orange liquor, lemonade and fresh squeezed lime.

FUZZY PALMER/8

360 Georgia Peach Vodka, iced tea and lemonade. Arnold would be jealous.

COLORADO SUNSHINE/10

Ketel One Botanicals Grapefruit and Rose Vodka, simple syrup, orange juice and fresh squeezed lime.

HIPSTERS BREAKFAST/10

Spring 44 Vodka, Bailey's and iced coffee. Sub Jamo for \$3.

WINE

LINE 39 CHARDONNAY/8

California-Rich, medium-bodied wine, hints of oak, lush tropical fruit flavors.

CAVIT PINOT GRIGIO/8

Italy-Bright citrus, green apple with tart lemon notes, nectarines and pineapple.

MUDHOUSE SAUVIGNON BLANC/9

New Zealand-Tropical fruit notes with melon and grapefruit.

KENWOOD PINOT NOIR/8

California-Medium bodied with smooth tannins and subtle sweetness.

MURPHY GOODE CABERNET/9

California-Big, bold red with robust blackberry and cherry flavors.

FARMHOUSE RED/8

California-Well balanced with cherry, plum and savory pepper aroma.

ALEXANDER VALLEY VINEYARDS ROSE/9

California-Medium bodied with flavors of watermelon, strawberry and peach.

FREIXENET CAVA BRUT BUBBLES/9

Spain-Full bodied and refreshing with a touch of dried fruits.

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BEERS ON TAP

LIGHTNER CREEK LAGER/6

ABV 4.4% IBU 20

A German-style light lager that has been awarded silver and bronze at the GABF.

OLD OAK AMBER ALE/6

ABV 5.5% IBU 38

Low hop bitterness balances a strong malt body.

COLORADO TRAIL NUT

BROWN ALE/6

ABV 5.3% IBU 24

Malty yet balanced. Light hop profile. Nut-like flavors are from dark malts.

JACK RABBIT PALE ALE/6

ABV 4.6% IBU 30

Light malt body supports citrusy American hop flavor and aroma.

IRISH STOUT/6

ABV 4.5% IBU 22

Silver Medal at 2016 World Beer Cup! Roasted malt flavor and aroma with secondary notes of chocolate. Served nitrogenated.

**CAN'T DECIDE? ASK FOR A
TASTER FLIGHT...IT'S ONLY
\$11! CHOOSE 4 BEERS* AND
ENJOY THE RIDE!**

*Brewer's Reserve is 1.50 extra

*Sub out a beer choice with our Ginger Beer or Rootbeer!

DANDELION SAISON/6

ABV 6.2% IBU 43

Belgian style ale, brewed with Durango local organic dandelions picked by your friends at Turtle Lake Refuge.

HER MAJESTY/7

ABV 5.4% IBU 3

Blueberry Berliner Weisse. Sour and tart, brewed with blueberry and meyer lemon.

YANKEE BOY NE IPA/7

ABV 6.3% IBU 30

New England style hazy IPA with a juicy fruit forward mouthfeel.

BIG BIKE DOUBLE IPA/7

ABV 8.4% IBU 100+

Dangerously drinkable, medium-bodied hop bomb. Hop flavor and aroma is a mixture of citrus and tropical fruit.

RASPBERRY WHEAT ALE/7

ABV 5.2% IBU 23

Brewed with loads of real raspberries. Refreshing wheat beer since 1988.

UPSLOPE SNOWMELT HARD SELTZER/6

ABV 5% IBU 0

Gluten free and lightly flavored using only natural ingredients, it provides the perfect companion for health conscious drinkers living the active outdoor lifestyle.