

STARTERS & SALADS

CORNBREAD SKILLET \$6

jalapeno and cheddar w/ honey butter

BURNT ENDS \$10

kansas city style. get 'em while they last

WINGS \$9

dirty (a.k.a spicy honey) or buffalo style
6 wings, celery, carrots, blue cheese

ICEBERG WEDGE \$8

honey cured bacon, grape tomatoes,
scallions, bleu cheese

GARDEN CHOPPED SALAD \$11

mixed greens, roasted carrots, radish,
tomatoes, cucumber, goat cheese,
sunflower seeds, lemon agave vinaigrette

CRISPY BRUSSELS SPROUTS \$8

citrus honey mustard

JAX FISH HOUSE PEEL & EAT SHRIMP

Half Pound \$10 | One Pound \$20

jax famous mustard sauce, cocktail sauce,
lemon

SIDES

MACARONI & CHEESE \$5

served with bread crumbs

CRUNCHY CABBAGE SLAW \$4

HOUSE CUT FRIES \$4

SMOKED BRISKET CAMPFIRE BEANS \$5

SWEET POTATO FRIES \$5



EST 1987

FROM THE SMOKER

served with cornbread muffin, kale-cabbage slaw and house-made pickles

BEEF BRISKET \$18.75

rocky mountain prime beef, kc bbq sauce

PULLED PORK \$15.95

carolina gold bbq sauce

HALF RACK RIBS \$22

st. louis cut, kc bbq sauce

THE PLATTER \$22

bbq smoked chicken, house hot links,
ribs, alabama white sauce

BUTCHER BLOCK FOR 2 \$44 | 4 \$84 | 6 \$124

sliced brisket, st. louis cut ribs, pulled pork,
bone in chicken, howdy hot links, house bbq
sauce, carolina gold bbq sauce, beans & slaw,
cornbread muffins

BURGERS

served with fries, smoky aioli, lettuce,
onions, tomatoes, house pickles

TAVERN \$11.95

MUSHROOM SWISS \$13

BACON CHEDDAR \$14.50

CHARRED JALAPEÑO & PEPPER JACK \$13.50

OG VEGGIE BURGER \$15

Why should carnivores have all the fun?

A deliciously seasoned patty of lentil &
chickpea, topped with tomato jam, goat
cheese, arugula

SANDWICHES

served with fries

BBQ PORK \$14.25

carolina gold bbq sauce, slaw,
brioche bun

SMOKED PRIME BRISKET \$17

kc bbq sauce, bread & butter pickles,
red onion, aioli, sourdough toast

GRILLED MAHI SANDWICH \$15

shredded lettuce, tomato, avocado,
spicy tartar sauce

FRIED CHICKEN SANDWICH \$14

BUFFALO STYLE ranch, lettuce, pickles,
bleu cheese

STICKY BIRD STYLE green apples shredded
cabbages tossed in spicy honey

SURF AND TURF

JAX'S FAMOUS LOBSTER ROLL \$24

split-top bun, lobster meat, aioli, herbs,
crunchy bacon crumbles, with slaw and
house-cut fries

FISH AND CHIPS \$17

howdy battered fried cod, house slaw,
house cut fries,

FLATIRON STEAK \$29

ice berg wedge, house cut fries with
house made steak sauce

AVAILABLE TO-GO / BEER 25oz CROWLER \$10 / ALL COCKTAILS CAN BE MADE TO-GO

DRAFT BEER

STONE IPA 6 [14oz]
escondido, ca · 6.9% ABV | extra hoppy, citrusy
flavor with a subtle malt character

TELLURIDE RUSSEL KELLEY 6 [14oz]
telluride, co · 6% ABV | mosaic ipa

BOOTSTRAP INSANE RUSH 7 [14oz]
niwot, co · 7.6% ABV | ipa with a perfect balance
of malts and five different hops

SKA HAZY IPA 6 [14oz]
denver, co · 6.5% ABV | citrus ipa

CROOKED STAVE WEST COAST IPA 7 [14oz]
denver, co · 5.4% ABV | made with amarillo, mosaic,

POST TOWNIE IPA 6 [14oz]
lafayette, co · 6.2% ABV | made with american malts
and loads of american hops

GREAT DIVIDE CAR CAMPER 6 [14oz]
denver, co · 5% ABV | hazy pale ale

BRECKENRIDGE HOP PEAK 6 [14oz]
ft collins, co · 6.5% ABV | simcoe and citra hops

STATION 26 JUICY BANGER 6 [14oz]
denver, co · 7.4% ABV | made with 5 hops

BRECKENRIDGE AVALANCHE ALE 6 [14oz]
littleton, co · 5% ABV | american amber ale

FUNKWERKS TROPIC KING 7 [10oz]
ft collins, co · 8% ABV | imperial saison

UPSLOPE CRAFT LAGER 6 [14oz]
boulder, co · 4.8% ABV | premium american lager

POST TOP ROPE 6 [14 oz]
lafayette, co 5% ABV | mexican lager

LEFT HAND MILKSTOUT 6 [14oz]
longmont · 4.3% ABV | dry irish stout

DELL SIPPIN PRETTY 7 [10oz]
ft collins, co · 4.5% ABV | fruited sour ale blend of
acai, guava , elderberry

POST HOWDY 5.5 [14oz]
lafayette, co · 4.5% ABV | all american pilsner

DENVER BREWING PRINCESS YUM YUM 6 [14oz]
denver, co · 4.8% ABV | slightly tart German style
Kolsch brewed with real raspberries

4 NOSES EL JEFE 7 [10oz]
denver, co 7.4% ABV | imperial coffee stout with
cinnamon

AVERY WHITE RASCAL 6 [14oz]
boulder, co · 5.5% ABV | belgium style white ale

WILD CIDER BLUEBERRY HIBISCUS 6 [14oz]
firestone, co · 5.5% ABV | semi-dry cider

CANS/BOTTLES

POST HOWDY 4.5 | COORS LIGHT 4.5 | STELLA ARTOIS 6 | COORS EDGE (N/A) 4.5

BUD 4.5 | BUD LIGHT 4.5 | COORS OG 4.5 | PBR 4.5

COCKTAILS



OLD BUFFALO 9
old forester bourbon, simple syrup, orange bitters,
house-made bourbon cherry

ALPINE SOUR 10
fireside colorado bourbon, breckenridge bitters,
ginger liqueur, agave nectar, lemon

SAZERAC 10
rittenhouse rye, psychaud's bitters, raw sugar,
leopold's absinthe verte

WATERMELON MARGARITA 10
silver tequila, fresh citrus, agave, triple sec,
watermelon

THE MOUNTAIN MANHATTAN 13
oak barrel-aged manhattan with breckenridge
bourbon, vermouth, bitters

TENNESSEE TEA 9
george dickel no. 8 tennessee whiskey, lemonade,
iced tea, splash of oj

TAVERN MULE 9.5
buffalo trace vodka or bourbon, lemon, basil,
ginger beer

PEARL STREET PUNCH 9
gin, hibiscus, cucumber, mint, lime, soda

SPIRIT ANIMAL 10
spirit hound gin, leopold's blackberry liqueur,
lavender, lemon

THE F'N MARG 10
milagro tequila, gran gala, agave, freshly squeezed
lemon, lime, orange

PEACH BOURBON SMASH 11
bourbon, leopold's rocky mountain peach liqueur,
lemon, mint

ROOFTOP SANGRIA 9
red wine, brandy, cirrus, spices, soda

WINE

REDS

HOUSE RED 8 / 30

ANDELUNA MALBEC 9 / 34
mendoza, argentina

CARTLIDGE & BROWNE PINOT NOIR 10 / 36
north coast, california

LOUIS M. MARTINI CABERNET SAUVIGNON ... 12 / 45
sonoma county, california

RODNEY STRONG MERLOT 11 / 42
sonoma county, california

BENZIGER MERLOT 36
sonoma county, california

JORDAN CABERNET SAUVIGNON 95
alexander valley, california

WHITES

HOUSE WHITE 8 / 30

ANNABELLA CHARDONNAY 10 / 38

GIESEN SAUVIGNON BLANC 9 / 34
marlborough, new zealand

BANFI LERIME PINOT GRIGIO 9 / 34
tuscan, italy

LA PETITE PERRIERE ROSÉ 10 / 38
loire valley, france

BUBBLES

ZONIN PROSECCO BRUT 8 / 30
veneto, italy

CHANDON SPLIT 13
brut, rose, or sweet star