



### Appetizers

- Jalapeno Nuggets**- Mini Jalapeno Fritters served with Ranch or Bleu Cheese **\$8 Vegan**  
**Green Chile Chicken Nachos**- Green Chile Queso+Black Beans+Chicken+  
Green Chile+Guac+Jalapeno+Green Onion+Pico+Jalapeno Lime Crema **\$14 GF**  
**Chicken Strips**- Choice of Buffalo or BBQ and Ranch or Bleu Cheese **\$9**  
**Fried Potato Skins**- Melted Cheddar Jack+Bacon+Green Onion+Jalapeno Lime Crema **\$9 GF**  
**Bavarian Pretzel**- Brewhaus Pretzel with House Mustard and Green Chile Queso **\$9**

### OTC Classics

- Fish & Chips**- 8oz Cod Tempura battered Fried (Grilled available) with House Fries and  
Jalapeno Tartar Sauce **\$16**  
**Patty Melt**- American Cheese+Caramelized Onion+Rye **\$14**  
**Zucchini Sticks**- Breaded and Fried with Ranch or Blue cheese **\$9 Vegetarian**  
**Pork Green Chile Stew**- Hatch Chile+Ground Pork+Butter+Flour+Spices-Tortilla  
Cup **\$4** or Bowl **\$6**

### Burgers and Sandwiches

- Served with lettuce tomato onion pickle and Choice of 1 Side- GF Bun \$1 Add Bacon \$2  
Choose our ½ Pound Angus Beef or Chicken Breast- **Sub Vegan Patty \$1**  
**Basic with Cheese**- **\$12**  
**Scorpion**-Bleu Cheese Crumbles+Bleu Cheese Dressing+Steak Sauce+Fried Jalapenos **\$15**  
**Alp**- Sauteed Mushrooms+Caramelized Onions+Swiss Cheese+Provolone **\$14**  
**Verde**- Hatch Green Chile+Cheddar+Guac+Bacon **\$15**  
**Rodeo**- Onion Ring+Cheddar Cheese+House BBQ Sauce+Bacon **\$15**  
**Pesto**-Provolone+Basil Pesto+Balsamic Reduction+Onion Bun **\$14**  
**Chile Dog**- All Beef hot dog+Hatch Green Chile+Bacon+Cheddar Jack Cheese+Hoagie Roll  
**\$13**  
**Tomato Grilled Cheese**- Cheddar+American+Swiss+Provolone+Tomato+Pesto+Hoagie Roll  
**\$13**  
**Grilled Cod**- Extra Pickles+Tartar Sauce+Hoagie Roll **\$16**

### Salads

- Dressings: Ranch+Bleu Cheese+Herb Balsamic+Jalapeno Lime Crema+Honey Mustard  
**Cobb**-Avocado+Bacon+Chicken+Tomato+Hard Boiled Egg+Bleu Cheese Crumbles+Bleu  
Cheese Dressing **\$14**  
**House**-Tomato+Onion+Cucumber+Croutons+Parmesan+Cheddar Jack+Jalapeno Lime Crema  
**\$12 -Add Chicken or Grilled Cod \$4**

## On Tap

Alaskan Amber	\$5.50
Blue Moon	\$4.50

## Bottles & Cans

Budweiser	\$4.00
Coors Banquet	\$3.75

Bud Light	\$4.00	Corona	\$5.00
Coors Light	\$3.75	Dos XX Amber	\$4.75
Guinness *Nitro	\$5.50	Dos XX Lager	\$4.75
Try a Guinness Float!	\$7.00	Michelob Ultra	\$4.00
Modelo Especial	\$5.00	Miller Lite	\$4.00
Ska True Blonde	\$5.00	Pacifico	\$5.00
Ska Seasonal	\$5.00	PBR Can	\$3.00
Telluride Mountain Kolsch	\$5.00	Ska Rue B. Soho Can	\$5.00
Telluride Tempter IPA	\$5.00	Strongbow Cider	\$5.00
Rotating Tap	M/P	White Claw	\$5.50

## OTC Elixirs & Remedies

<b>The Pain Killer</b> – Captain Morgan, Cream of Coconut, Pineapple Juice Orange Juice and Nutmeg.	~10	<b>OTC Soothing Syrup</b> – Casamigos Anejo, Grand Marnier, Fresh Lime Juice and Simple Syrup.	~11
<b>The Cure</b> – Tito’s Vodka and Lemonade {Strawberry or Mango}	~10	<b>Liquid Valium</b> – Crown Royal, Malibu Rum, Peach Schnapps, Orange and Cranberry Juice.	~11
<b>IV Drip</b> – Tito’s Vodka and Bloody Mary Mix.	~10		

## Wine by the Glass

~White~	Glass	Bottle
Chateau St. Jean Chardonnay {CA}	\$6.50	\$26.00
Chateau St. Michelle ‘Eroica’ Reisling {WA}	\$7.50	\$30.00
Matua Sauvignon Blanc {New Zealand}	\$6.50	\$26.00
Folonari Pinot Grigio {Italy}	\$6.50	\$26.00
Segura Viudas Brute Cava {Spain}	\$6.50	\$26.00
~Red~		
Cline Rose {California}	\$6.50	\$26.00
J Lohr Cabernet {California}	\$7.50	\$30.00
Meiomi Pinot Noir {California}	\$7.50	\$30.00
Michael & David Petite Petit {California}	\$7.50	\$30.00

## Milk Shakes & Malts

Vanilla, Chocolate and Strawberry \$7.00