



Appetizers

Chicken Strips- Choice of Buffalo or BBQ sauce with Ranch or Bleu Cheese dressing **\$10**

Jalapeno Nuggets- Mini Jalapeno Fritters served with choice of sauce or dressing **\$8 Vegan**

Red Chile Tacos- Flour Tortillas, Red Chimayo, Beef, Cheddar Jack **\$9**

Zucchini Sticks- Hand-Breaded, Fried OTC Classic! Choice of Ranch, Blue Cheese or Honey Mustard **\$9**

Chicken Wings- Jumbo Wings are Roasted Then Fried. Choice of Buffalo, BBQ, Spicy Orange, Dry Rub **\$12**

Crispy Duck Leg & Thigh- With Spicy Orange Sauce **\$14**

House Potato Skins- Bacon, Cheddar Jack, Green Onion, Chopped Hatch Green Chile **\$10**

Chile Cheese Fries- Fries, Cheddar Jack Cheese, Green Chile Stew, Green Onion **\$10**

Tequila Lime Chicken & Chorizo Taquitos- Cheddar Jack Cheese, Cream Cheese, Cilantro, Flour Tortilla **\$12**

Blue Cheese Poutine-Fries, Blue Cheese, Cheddar Jack, Brown Gravy, Roasted Jalapeno Corn Relish **\$10**

Burgers

Choose our 1/2 Pound Angus **Beef, Chicken Breast, or Bison Add \$4, Vegan Patty Add \$1**

Served with garnish of Lettuce,

Tomato, Onion, Pickle and choice of one **Side**

GF Bun **Add \$1** Bacon **Add \$2** Cheese **Add \$1**

SG Wall Burger- Classic Hamburger **\$13**

Scorpion- Bleu Cheese Crumbles, Bleu Cheese Dressing, Steak Sauce, Fried Jalapeno Nugget **\$15**

Alp- Sautéed Mushrooms, Caramelized Onions, Swiss Cheese, Provolone **\$14**

Verde- Chopped Hatch Green Chile, Cheddar, Bacon **\$15**

Rodeo- Onion Ring, Cheddar Cheese, House BBQ Sauce, Bacon **\$15**

Jalapeno Bacon Jam- American Cheese **\$14**

Eggcellent- Medium Fried Egg, bacon, American Cheese, Provolone Cheese **\$15**

Dogs

All-Beef Frank served on a classic hot dog bun with choice of one **Side**

Classic- Onion Relish **\$11**

Chicago- Pickles Tomato Sport Peppers House Mustard Celery Salt **\$12**

German- Sauerkraut Swiss Cheese Thousand Island House Mustard **\$12**

Chile Cheese- Beef Red Chile Cheddar Jack Cheese Roasted Jalapeno & Corn Relish **\$14**

Gravylicious- Smothered in Sausage Gravy **\$14**

Sides

One Side is included with each Burger, Dog and Sandwich.

Side Salad **Add \$2** Hand-Battered Onion Rings **Add \$1**

Seasoned Fries (GF), Mashed Potatoes, Sweet Potato Fries (GF), Cole Slaw, Green Chile Stew, Red Chile, Soup, Braised Carrots, Sauteed Bacon & Peas Additional Side **Add \$4**

Sandwiches

Served with choice of one **Side**, unless noted.

Bread Choices: Texas Toast, Rye, Wheat, Sourdough

Chicken Club- Grilled Breast, Lettuce, Tomato, Onion, Bacon, Chipotle Mayo. Choice of Bread **\$14**

Ham BLT- Grilled Ham, Bacon, Lettuce, Tomato, 3 Slices of Bread of your choice **\$13**

Grilled Ham and Cheese- Grilled Ham, Swiss Cheese, Honey Mustard, Parmesan-Crusted Texas Toast **\$13**

Grilled Cheese and Tomato Soup- Choice of Bread. American Cheese, Bowl of Tomato Soup. No Side **\$11**

CheeseSteak- Roast Beef, Jalapeno, Grilled Onions, Pepper Jack Cheese, Chipotle Mayo. Served on a Hot Dog Bun **\$14**

Peter's Patty Melt- 8oz Angus Beef Patty with Grilled Onions and American Cheese on Rye Bread **\$14**

Dinners

Cajun Mac N Cheese- Cheddar Jack, Parmesan, Cream, Macaroni Noodles, Cajun Spice. Served with Side Salad **\$14**

Fish N Chips- 8oz Fried Cod, Fries, Coleslaw, House-Made Tartar Sauce **\$18**

BBQ Chicken- Grilled Breast Braised Carrots and Peas Mashed Potatoes Sausage Gravy BBQ Sauce **\$16**

Mom's Shepherd's Pie- Peas Carrots Mushroom Seasoned Beef Gravy Mashed Potatoes Side Salad **\$16**

Roger's Chicken Fried Steak- Hand Breaded Steak Mashed Potatoes Braised Carrots and Peas Sausage Gravy **\$16**

Salads

Served on a bed of Green Leaf Lettuce with House-Made dressing on the side:

Ranch, Bleu Cheese, Herb Balsamic, Thousand Island, Honey Mustard, Jalapeno Lime Crema

Grilled Cod **Add \$4** Additional Dressing **Add 50 ¢**

Beef & Chile-Cheddar Jack, Roast Beef Slices, Tomato, Hatch Green Chile, Roasted Jalapeno & Corn Relish **\$14**

Chicken & Blue-Blue Cheese, Tomato, Bacon, Green Onion, Diced Grilled Chicken Breast **\$14**

House-Tomato, Onion, Cucumber, Croutons, Parmesan, Cheddar Jack Cheese **\$13**

Soups & Such

Cheese, Onions, Bacon or

Chopped Hatch Green Chile **Add \$1**

Tomato Soup-Garnished with Parmesan Cheese & Crackers **Cup \$4 Bowl \$7**

Creamy Carrot & Zucchini Soup-Cream, Carrot, Zucchini, Ginger Garnished with Green Onion and Parmesan Cheese & Crackers **Cup \$4 Bowl \$7**

Green Chile Stew-Butter Flour Hatch Chile Pork Flour Tortilla **Cup \$5 Bowl \$9**

Beef Rsed Chimayo Chile-Ground Beef Red Chimayo Chile Tomato Flour Tortilla **Cup \$5 Bowl \$9**

Desserts

Served A la Mode **Add \$2** Extra Spoon **\$0**

Ice Cream Sundae-**\$5** Chocolate Mousse Cake-**\$6**

Bread Pudding-**\$5** Seasonal Pie-**\$5**

Flavored Cheesecake-**\$6**

OTC

"We Love Tourists & Drunks"

Fountain Sodas

Coke, Diet Coke, Sprite, Dr. Pepper,
Ginger Ale, Lemonade **\$2.75**

Fresh-Brewed Ice Tea **\$2.75**

Zuberfizz

Classic Bottled Draft Sodas from Durango
Soda Company **\$3.50**

Creamy Root Beer, Vanilla Cream, Orange
Cream, Strawberry Rhubarb or Grape

Beer

Draft:

Alaskan- Amber Ale 5.3% ABV **\$5.50**

Crank Yanker- IPA 7.4% ABV **\$5**

Smithwicks- Irish red Ale 4.5% ABV **\$5**

Guinness- Irish Stout 4.1-5.0% ABV **\$5.50**

Blue Moon- Belgian White 5.4% ABV **\$4.50**

Mountain Time- Lager 4.4% ABV **\$5**

Coors Light- Lager 4.2% ABV **\$4**

Modelo Especial- Pilsner 4.4% ABV **\$5**

Pabst Blue Ribbon- Lager 4.8% ABV **\$4**

Ska True Blonde- Blonde Ale 5.0% ABV **\$5**

Ska Tropical Hazy- IPA 6.0% ABV **\$5**

Ska Seasonal- ask server **\$5**

Telluride Mtn Time- Kolsch 5.2% ABV **\$5.50**

New Belgium 1554- Dark Ale 6% ABV **\$5**

High Trestle- Wheat- 5.5% ABV **\$4.50**

Seasonal- ask server **\$5**

Bottles/Cans:

Busch Light- **\$3**

Bud/Bud Light, Coors Banquet, MichUltra,

Miller Light- **\$4**

Corona, Dos XX Amber/Lager, Pacifico- **\$5**

Stella Artois- **\$5**

Heineken 0.0, NA **\$5**

Strongbow Cider **\$5**

Wine

White:

Chateau St. Jean- Chardonnay, CA **\$6.50**

Dr. Loosen Eroica- Riesling, WA **\$7.50**

Matua- Sauvignon Blanc, New Zealand **\$6.50**

Red:

J Lohr- Cabernet, CA **\$6.50**

Meiomi- Pinot Noir, CA **\$7.50**

Kendall Jackson- Merlot CA **\$6.50**

Featured: Ask your server **\$6.50**

Remedies

Between The Sheets- Mount Gay Silver Rum,
Brandy, Fresh Lemon Juice **\$11**

Manhattan- Jameson Black, Vermouth, Bitters **\$12**

Cosmopolitan- Kettle One Vodka, Cointreau, Fresh
Lime Juice, Cranberry Juice **\$11**

Daiquiri- Mount Gay Silver Rum, Fresh Lime Juice
\$8

Olde Fashioned- Jim Beam, Bitters, Sugar **\$9**

Margarita- Hornitos, Cointreau, Fresh Lime Juice
\$11

Monkey Gland- Absinth, Tanqueray, Fresh Orange
Juice, Grenadine **\$12**

Negroni- BeefEaters Gin, Campari, Vermouth **\$11**

Whiskey Sour- Makers Mark, Fresh Lemon Juice,
Agave **\$10**

White Lady-Triple sec, Tanqueray, Fresh Lemon
Juice **\$10**

Gin Fizz- Gin, Fresh Lemon Juice, Agave **\$8**

Bloody Mary- Tito's, House Bloody Mary Mix **\$9**

Dark and Stormy- Captain Morgan, Ginger Beer **\$9**

Dry Martini- Bombay Sapphire, Vermouth **\$10**

Moscow Mule- Grey Goose, Ginger Beer, Fresh
Lime Juice **\$10**

Colorado Bulldog- Stolichnaya Vodka, Kahlua,
Cream, Coke **\$10**

Warm Remedies

Heated Affair- Milagro Reposado Tequila, Hot
Apple Cider, Cream, Cinnamon **\$9**

Hot Toddy- Johnny Walker Red, Honey, Fresh
Lemon Juice, Cinnamon **\$9**

Smugglers Coffee- Rumchata, Cointreau, Whipped
Cream, Cinnamon **\$10**

Kahlua Coffee- Kahlua, Coffee, Cream **\$9**

Hot Italian- Frangelico, Coffee, Cocoa **\$9**

Elixirs

Non Alcoholic \$3.75

Arnold Palmer- Lemonade, Ice Tea

Lime Rickey- Fresh Lime Juice, Agave, Soda Water

Roy Rogers- Coke Grenadine

Shirley Temple- Grenadine, Sprite, Ginger Ale

Virgin Mary- Our House Bloody Mary Mix

Planters Punch- Fresh Orange Juice, Fresh Lime
Juice, Grenadine, Pineapple Juice

Flavored Ice Tea- Watermelon, Strawberry, Cherry,
Peach or Mango