



# WELCOME!

The award winning Wapiti Pub celebrates all things Colorado! From the amazing views to the beautiful, if unpredictable, weather plus the amazing range of craft made beers and whiskies (man cannot live on bread alone). We believe that food should be made fresh using as many local ingredients as possible. Thank you for sharing in our love story. Cheers!

## STARTERS AND SHAREABLES

All items cooked in zero-trans fat oil and may contain a trace amount of gluten.

### COLORADO BRISKET NACHOS

Enough thick cut chips to feed the whole crew topped with melted cheese, chopped brisket, diced tomatoes, onions, fresh jalapeños, fresh cilantro, sour cream and our signature BBQ ranch. 17.99

### MOUNTAIN MAN WINGS

Tossed in your choice of garlic Parmesan, homemade BBQ, sweet chili, spicy buffalo, mango habanero, or whiskey fire sauce. Served with fresh cut veggies and choice of dressing.

8 for 13.99 - 12 for 18.99 - 16 for 23.99

## NIBBLES, BITES, AND SNACKS (OH MY!)

### DIRTY CHIPS

A basket of potato chips dirtied up with buffalo sauce and bleu cheese 6.99

### ROCKY MOUNTAIN OYSTERS

Sliced and breaded, then fried to golden perfection. Served with cocktail sauce 10.99

### FALL RIVER VALLEY POUTINE

Wapiti fries with cheese curds covered in rich roasted beef gravy. 11.99

Add slow beef 5 Add bacon 3 Add brisket 5

### FRIED CHEESE STICKS AND MOONS

Beer battered cheese sticks and crumb breaded cheese moons. Comes with Marinara sauce. 11.99

### BEER BATTERED CAULIFLOWER

In our house made beer batter. Crispy and healthy! With choice of sauce on the side. 11.99

### NACHOS DEL TORO

A mountain of fresh tortilla chips topped with shredded cheese, black beans, sweet onions, fresh jalapeños, diced tomatoes, fresh cilantro, and served with sour cream and salsa. 16.99

Add grilled chicken 4 Add brisket 5 Add bacon 3

### QUESADILLA

A huge flour tortilla filled with melted cheese. Served with sour cream and salsa. 10.99

add grilled chicken 4 add brisket 5 add bacon 3

### JALAPENO CREAM CHEESE PRETZEL

Soft pretzel stuffed with jalapeño cream cheese and paired with raspberry jalapeño dipping sauce. 6.99

### CHEESEY BA'CON

Fire roasted corn mixed in with our house made beer cheese, bacon, and some fresh jalapeños topped with melted cheese and served with corn chips and thick cut chips. 12.99

### LOADED FRIES

Our famous Wapiti beer battered fries with melted cheese and smoky bacon. Comes with BBQ Ranch. 11.99

### PTO FRIES

Parmesan Cheese and Truffle Oil on Wapiti Fries! Yes, for real! Enjoy this basket of decadence. 9.99

### BUFFALO CHICKEN SLIDERS

Three chicken fingers tossed in buffalo sauce with bleu cheese dressing each on their own bun. 13.99



# WORLD FAMOUS BURGERS

Our juicy Burgers are certified Angus beef topped with crisp lettuce, juicy tomato, red onion, and a pickle spear on the side. Served with choice of one side. Add a second all beef patty for 3.50 Upgrade to a natural elk, bison, or Beyond veggie "burger" for only 4.00 more. **Gluten free bun available on request**

## CHILI AND BEER CHEESE BURGER

Juicy all beef burger served open face with our Wapiti three meat red chili and house made beer cheese sauce. 18.99

## BIG DADDY FIRE BURGER

Our burger heated up with a whole roasted jalapeño, melted pepper jack cheese, and our homemade super hot ghost chili and habanero salsa - this one has quite a kick and isn't for the faint of tongue. Addictingly hot! 19.99

## CHEESE BURGER

Our all natural burger with your choice of American, cheddar, Swiss, pepper jack, provolone, OR bleu cheese. 15.99

## MUSHROOM SWISS BURGER

The all natural burger topped with savory mushrooms and creamy Swiss cheese. 17.99

## RANCH HAND BURGER

A mile high burger topped with our house made BBQ sauce, smoky bacon, crisp onion rings, and melted cheddar cheese. 19.99



## GETTIN' FIGGY WITH IT

Juicy burger topped with bleu cheese crumbles, smokey bacon, and fig jam. This is luxury. 19.99

## WAP-PATTY MELT

Have some pun with your burger. Nestled between two slices of grilled rye with Colorado sauce, grilled sweet onions, and melted Swiss and American cheeses 18.99

## CENTENIAL STATE BURGER

Our celebration of Colorado with your choice of Elk or Bison topped with melted provolone and grilled onions. 19.99

## BACON CHEESE BURGER

Juicy all beef burger topped with melted cheese and smoky bacon. 17.99

## BEYOND MEAT "BURGER"

Beyondmeat.com for more info. Veggie "meat" topped with pepper jack cheese and two onion rings for a crunchy good time. 19.99

Some of these items can be cooked to order. Consuming raw or under cooked meats, seafood, and poultry may increase your risk of food born illness. Please inform your server of allergies or dietary restrictions as menu items may contain ingredients that are not listed.

## So what's this Wapiti thing anyway?

According to the Shawnee native Americans from around these parts, Wapiti means elk. And if we break it down, the WAP part of the word doesn't mean Wireless Access Point like you might have guessed. Instead, it's their word for white, which refers to the distinctive white backside of the American Elk. Pronounced Wop - i - tee.



# TWO-FISTED SANDWICHES

We use all natural products and make everything we can in house. Served with choice of one side.

## BBQ SANDWICH

Choice of slow smoked pulled pork or chopped brisket piled high on a toasted bun with house-made BBQ sauce and Wapiti slaw. 16.99

## HIGH COUNTRY REUBEN

Slow roasted, tender, IPA braised corn beef stacked up with apple bacon kraut on thick cut marble rye with Swiss and provolone cheeses and Colorado sauce. 18.99

## RANCH WRAP

Choice of crispy chicken or grilled chicken rolled up with lettuce, tomato, and shredded cheese sauced with creamy homemade ranch dressing, in a giant flour tortilla. 15.99 add bacon 3

## SIR LOIN'S STEAK SANDWICH

An 8 ounce USDA choice sirloin cooked to order served open face on a toasted garlic hoagie roll. The knight's favorite lunch treat. 19.99



## SLOW BEEF DIP

Extra slow braised beef hand pulled and piled high with melted provolone on a butter toasted hoagie roll. Served with slow made au jus. The French have nothing on this dip. 18.99

## ESTES PORK LOIN

A hand pounded pork tenderloin breaded and flash fried then laid on a bun with lettuce, tomato, and onion. Gluten FREE! 16.99  
Also great tossed in one of our wing sauces!  
Top it with apple bacon kraut for 2.00

## COLORADO CUBANO

Slow smoked pork, tender ham, melted provolone cheese, and house made Colorado sauce on a ciabatta roll. Delicioso!! 16.99

## OOEY GOOEY GRILLED CHEESE

Your choice of hearty white or thick rye bread with pepper jack, cheddar, Swiss, AND provolone cheese all melted together. 13.99

Add slow beef 5      Add bacon 3  
Add brisket 5      Add smoked ham 3  
Add tomatoes 2

## AVOCADO CHICKEN SANDWICH

Our house marinated chicken breast grilled and loaded with sliced avocado, pepper jack cheese, and special cilantro sauce. 17.99

## Wapiti Odds, Adds, & Sides

ONLY 4.00 ON THIER OWN

WAPITI FRIES - LIGHTLY BEER BATTERED

PTO FRIES - WITH PARMESAN CHEESE AND TRUFFLE OIL (2.00 EXTRA)

THICK CUT CHIPS - MADE FRESH DAILY

\*ONION RINGS - THICK CUT SPANISH ONIONS WITH BEER BATTER (1.00 EXTRA)

\*SWEET POTATO FRIES - SWEET AND SAVORY SWEETS (UN-COATED) (1.00 EXTRA)

BAKED POTATO (AFTER 4:00) - GET IT LOADED WITH BACON AND CHEESE FOR (2.00 MORE)

RICE - VEGETARIAN AND GLUTEN FREE

WAPITI SLAW - CABBAGE, CORN, CRANBERRIES, CILANTRO, APPLE VINAGARETTE DRESSING

HOUSE SALAD - GREENS AND VEGGIES WITH YOUR FAVORITE DRESSING



# HOT FROM THE BROILER

Comes with a dinner salad and choice of side

## CERTIFIED BLACK ANGUS BEEF

12 ounce USDA choice ribeye 41.99

10 ounce USDA choice New York strip 39.99

8 ounce USDA choice sirloin 28.99

## OTHER FAVORITE

8 ounce salmon fillet 33.99

## WAPITI NO PEEK PRIME RIB (AFTER 4:00 THURSDAY-SUNDAY)

House seasoned black angus USDA choice prime rib, slow roasted at low temperatures in a hermetically sealed oven without windows, or a light, or anything to distract from delicious roasting.

8 ounce cut 31.99    12 ounce cut 36.99

# TAP ROOM FAVORITES

Add a diner salad or another side for only 4.00

## FISH AND CHIPS

Colorado beer battered cod is flash-fried, and sails in with a squeeze of lemon and house-made tartar sauce. Comes with choice of side 20.99

## MOUNTAIN SHEPPARD'S PIE

Lean ground Elk, Bison, and beef with thick savory sauce and veggies topped with our smashed potatoes and melted cheese. 19.99

## COWBOY CIAO (PRACTICALLY FAMOUS)

Chicken sautéed with red and green bell peppers, sweet onions, and smoky bacon, then we add some attention-grabbing jalapeños and southwest pesto, and finish with cream and toss it with linguini.

Comes with garlic toast 20.99

Gluten free penne also available upon request

## BEER CHEESE NOODS

House made beer cheese sauce with Colorado hot hatch green chilis and cavatappi. Mac-N-Cheese all grown up. 15.99

Add grilled chicken 4    Add slow beef 5

Add bacon 3    Add mushrooms 2

Add brisket 5    Add smoked ham 3

## BIG OL' SALAD

A large bowl of greens with black beans, earthy quinoa, red onions, juicy tomatoes, roasted corn, dried cranberries, and bell peppers. 13.99  
add chicken 4 add bacon 3

## WAPITI RED CHILI

Homemade Colorado mountain chili with Elk, Bison, and beef. Then we mix in all the good stuff including beans and roasted corn. Don't worry, you can handle it.  
cup 4.99 bowl 9.99

## SLOW BEEF STROGANOFF

We start with our extra slow braised pulled beef, add earthy mushrooms, and finish with a rich cream sauce for a rib sticking meal. A staff favorite.  
Tossed with cavatappi. 19.99

## LONGS PEAK SALMON PASTA

Large salmon fillet broiled and set on top of linguini sautéed with onions, fresh mushrooms, diced tomato and garlic, then finished with a creamy basil pesto sauce and garlic toast. 25.99  
Gluten free penne also available upon request

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# TAVERN TACOS



## 2 FISH TACOS

Crispy beer battered cod in flour tortillas with cilantro sauce, cabbage, and tomatoes 12.99

## 3 SLOW BEEF TACOS

Slow beef in warm corn tortillas and topped with onions, cilantro, and whiskey fire aioli. 14.99

## 3 SWEET & SPICY PORK TACOS

BBQ pork sauced with mango habanero sauce and topped with jalapeños and red onions. 13.99

## 3 CHOPPED BRISKET TACOS

Smoked brisket in corn tortillas and topped with BBQ sauce and Wapiti slaw 14.99

# SPECIAL SPUDS

## BBQ DELIGHT

Our special twice cooked crispy potato topped with butter and stuffed with your choice of slow smoked pulled pork or chopped brisket. Drizzled with house made BBQ sauce and sour cream. 14.99

## THE SHEPPARD'S POTATO

It's like Sheppard's pie upside down. We top your twice cooked crispy potato with our beef, elk, and bison Sheppard's pie filling and lots of our rich brown roasted beef gravy and melted cheese. 17.99

## THE SLOW BOAT TO BEEF TOWN

Your twice cooked crispy potato is ready to set sail with our super slow roasted and pulled slow beef, sauteed mushrooms, and rich beef gravy. 14.99

## HOT POTATO - HOT HOT POTATO

We fill this one with ground meat of your choice, and top it with pepper jack cheese, whiskey fire aioli, sour cream, and, of course, our infamous, super hot ghost, habanero, and jalapeño big daddy fire salsa! Beef 15.99 Elk or Bison 19.99

## SUPER LOADED BEER CHEESE & CHILI

Our special twice cooked crispy potato topped with butter and loaded up with Wapiti red chili and our creamy beer cheese. 13.99

## THE COWBOY'S POTATO

Chicken breast sauteed with bell peppers, onions, bacon, jalapeños, and southwest pesto. Topped with sour cream. 15.99

**Pasgetti**

**with Marinara or meat sauce**

**Kraft Macaroni & Cheese**

**Kid's Nachos (chips with cheese)**

Includes kid's size drink, for kids



# Kid's Menu

**Kid's Meals Below come with  
choice of side**

**Hangabur**

**Hangabur with Chez**

**Crunchy Chicken Fingers**

**Four Wings**





# VACATION IN A GLASS

## SANGRIAS

### EVERY ONE'S A DOUBLE

#### PINK SANGRIA

A BLEND OF ROSE, FRESH ORANGES, PEACH AND STRAWBERRY PUREES, BRANDY, AND SPICED RUM. YOUR NEW FAVORITE SIPPER 13

#### RED SANGRIA

OUR FAMOUS WAPITI BLEND OF JUICY RED WINE, PEACH VODKA, BRANDY, FRESH CITRUS, STRAWBERRY AND RASPBERRY PUREES. 13

#### WATERMELON SUGAR - ROCKY MOUNTAIN HIGH

WATERMELON VODKA, STRAWBERRY PUREE, AND SPARKLING PROSECO IN BIG GOBLET. SONG WORTHY FROM PEAK TO PEAK. 14

## WHISKEY COCKTAILS

### SUNNY SKY SMASH

HOUSE BOURBON WITH PEACH PUREE AND A SPLASH OF CITRUS 9

### APPLE WHISKEY MULE

COLORADO APPLE WHISKEY WITH GINGER BEER AND LIME IN A COPPER MUG 9

### OLD FASHIONED

BUFFALO TRACE BOURBON WITH BITTERS AND MUDDLED ORANGE 11

### BOURBON MILK PUNCH

ONE OF OUR FAVORITES! HOUSE BOURBON SHAKEN WITH SWEET CREAM AND A DUSTING OF NUTMEG ON TOP 10



## MOUNTAIN MARTINIS

### ROASTY TOASTY

A WARMING BLEND OF KAHLUA, VANILLA VODKA, BOURBON, AND AMARETTO. SHAKEN WITH CREAM AND SERVED UP WITH NUTMEG. 12

### THE TWIZZLE

A REFRESHING BLEND OF CITRUS VODKA AND STRAWBERRY PUREE WITH A SWEET TREAT IN THE GLASS 11

### STRAWBERRY CABANA

AGED RUM WITH A SPLASH OF STRAWBERRYS AND BANANAS SERVED UP 13

### COLD BREW MARTINI

FLOR DE CANA ESPRESSO RUM, VANILLA VODKA, AND COLD BREW SHAKEN, NOT BREWED. 12

## VACATION FAVORITES

### THE CAMPFIRE TEA

A SMOLDERING COMBINATION OF BLACK MAGIC, FIREBALL, BOURBON, PEACH, AND CRANBERRY. FEEL THE GLOW! 12

### MEEKER MOUNTAIN MAI TAI

TROPICAL DELIGHT FROM THE ROCKY'S. RUMS, ALMOND, ORANGE, CITRUS, AND PINEAPPLE WITH A LIME. 12

### FALL RIVER RUNOFF

A FROZEN COMBINATION OF MALIBU RUM, BLACK MAGIC SPICED RUM, HOUSE BOURBON, KAHLUA AND ICE CREAM. YUM! 13

### LONG'S PEAK LEMONADE

A THIRST QUENCHING TWIST OF BACARDI LIMON, ABSOLUT CITRON, PEACH AND ORANGE LIQUEURS, ORANGE JUICE, AND STRAWBERRIES TO TOP IT ALL OFF 12



# VACATION IN A GLASS

## SPEAKEASY VIBES

### HALEKULANI

BARREL PROOF BOURBON, DONE TIKI STYLE.  
SUPER BALANCED AND DELICIOUS 15

### THE MAGIC RIVER

COFFEE INFUSED BOURBON, BLACK MAGIC  
RUM, ORANGE AND ALMOND 13

### CARAJILLO

COLD BREW AND LIQUOR 43 WITH A HARD  
SHAKE AND SERVED UP 11

### GUADALAJARA

GOOD TEQUILA, FERNET BRANCA, AGAVE, AND  
BITTERS SERVED UP 12

### EL COCOA COMPADRE

MEZCAL, ANCHO REYES, CREME DE CACAO.  
SWEET AND SPICY, JUST LIKE OUR COMPADRE.  
SERVED UP 13

### THE BONNIE STAR

AN EARTHY BLEND OF FIG SIMPLE SYRUP,  
BLENDED SCOTCH, BITTERS, AND LEMON 12



## BEER AND A FRIEND 12

YES, YOU CAN MIX AND MATCH

### CORONA AND TEQUILA BLANCO

### ELEVATION PILSNER AND BOURBON

### GUINNESS AND FIREBALL

### DRY CIDER AND CAMPARI

### ODELL IPA AND PADDY'S IRISH

### STELLA ARTOIS AND OUZO

### THE UPTOWN COMBO

BUFFALO TRACE AND HOUSE AU JUS CHASER

## CLASSIC COCKTAILS

### BLOODY MARY

HOUSE MADE MIX WITH SPECIAL RIM 9

### MARGARITA ON THE ROCKS

ALL NATURAL CITRUS. SHAKEN. 9

### SIDE CAR

BRANDY, NATURAL SOUR, SUGAR RIM 8

### NEGRONI

BALANCED AND DELICIOUS. SERVED UP 9

### MOJITO

RUM AND MINT. ALL DAY DELICIOUS 10

### PALOMA

TEQUILA AND GRAPEFRUIT WITH SODA 9

### MANHATTAN

MADE WITH RYE AND SERVED UP 9

### AMARETTO SOUR

SWEET WITH NATURAL SOUR 8

### BELLINI

REAL PEACH WITH PROSECCO 10

### MUDSLIDE

BAILY'S, VODKA, KAHlua SERVED UP 12

### SEA BREEZE

VODKA, GRAPEFRUIT, AND CRANBERRY 8

### BLENDED SCOTCH OLD FASHIONED

JUST LIKE NICK ENJOYED. 10

### WHITE RUSSIAN

SHAKEN WITH SWEET CREAM 10

### COSMOPOLITAN

CITRUS VODKA, ORANGE, SERVED UP 10

### THE SAZERAC

RYE WHISKEY, BITTERS, AND THE RINSE 10

### CAIPIRINHA

CACHAÇA WITH LIME AND SUGAR 9





# WAPITI WINE CELLAR

## WHITE

	6 oz.	9 Oz.	Bottle
Infamous Goose - Sauvignon Blanc - New Zealand	11	15	29
Santa Marina - Pinot Grigio - Italy	7	10	19
Willamette Valley - Riesling - Oregon	10	14	26
Dreaming Tree - Chardonnay - California	10	14	26
Casillero del Diablo - Chardonnay - Chile	8	11	22
Kendall-Jackson - Chardonnay - California	10	14	26
Casillero del Diablo - Rose - Chile	8	11	22
Odell Pinot - Gris - Colorado 12 oz. can (1/2 bottle) - 12			

## RED

	6 oz.	9 Oz.	Bottle
Dreaming Tree Crush Red Blend - Argentina	11	15	29
Francis Ford Coppola Pinot Noir - California	8	11	22
Casillero del Diablo Pinot Noir - Chile	10	14	26
La Linda Malbec - Argentina	10	14	26
Three Finger Jack Rum Barrel aged Red Bland - California	8	11	22
BV Coastal Merlot - California	9	13	26
Kendall-Jackson Merlot - California	13	18	29
Francis Ford Coppola Zinfandel - California	9	13	24
Twenty Acres Cabernet Sauvignon - California	8	11	22
Dreaming Tree Cabernet Sauvignon - Chile	10	14	26
Odell Red Blend - Colorado 12 oz. can (1/2 bottle) - 12			

## BUBBLES

La Marca Prosecco Split - Italy 187 ml bottle - 10
Domaine Ste. Michelle BRUT - Washington 750 ml - 24
Francis Ford Coppola Diamond Prosecco Rose - Italy 750 ml - 26
Tattinger Champagne - France 750 ml - 85
Odell Sparkling Rose - Colorado 12 oz. can (1/2 bottle) - 12

Ask your server about our  
extensive whiskey, spirits, and  
beer menus!