



**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

## 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. 18.99 ½ Order 12.99  
Sub in our house made potato chips for fun treat!  
Add grilled chicken 5 Add brisket 6  
Add carne asada 6 Add Avocado 2

## QUESADILLA

A huge flour tortilla filled with melted cheese. Served with sour cream and salsa. 13.99  
Add chicken 5 Add brisket 6 Add carne asada 6

## MOUNTAIN MAN WINGS <sup>GFA</sup>

Tossed in your choice of garlic Parmesan, homemade BBQ, sweet chili, spicy buffalo, mango habanero, or whiskey fire sauce. Or try our BBQ or cajun dry rub. Served with fresh cut veggies and choice of dressing. 8 for 15.99 - 12 for 20.99 - 16 for 28.99

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

## DIRTY CHIPS

A basket of potato chips dirtied up with buffalo sauce and bleu cheese 8.99

## ROCKY MOUNTAIN OYSTERS

Sliced and breaded, then fried to golden perfection. Served with cocktail sauce 12.99

## FALL RIVER VALLEY POUTINE

Wapiti fries with cheese curds covered in rich roasted beef gravy. 14.99  
Add slow beef 6 Add bacon 3 Add brisket 6

## 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. 13.99

## JALAPENO CREAM CHEESE PRETZEL

Soft pretzel stuffed with jalapeño cream cheese and paired with raspberry jalapeño dipping sauce. 7.99

## CHEESEY BA'CORN

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. 14.99

## PTO FRIES <sup>GFA</sup>

Parmesan Cheese and Truffle Oil on Wapiti Fries! Yes, for real! Enjoy this basket of decadence. 11.99

## LOADED FRIES <sup>GFA</sup>

Our famous Wapiti beer battered fries topped with melted cheese and smoky bacon. Comes with house made BBQ Ranch. 14.99



Please inform your server of **Major Allergens** or dietary restrictions as menu items may contain ingredients not listed.


We work hard to earn your five star review, if we missed the mark, please let our team know how we can earn one!

# WORLD FAMOUS BURGERS

Burgers are all natural beef topped with lettuce, tomato, onion, and a pickle spear.

Served with choice of one side. Add a second all beef patty +4

Upgrade to a natural elk or bison for +4

Beyond "burger", chicken breast -  Gluten free bun - available for no +charge

Add avocado +2 Add hot hatch Green Chiles +2 Add grilled shrimp +12

## MUSHROOM SWISS BURGER\*

The all natural burger topped with savory mushrooms and creamy Swiss cheese. 19.99

## 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! 21.99

## CHEESE BURGER\*

Our all natural burger with your choice of American, cheddar, Swiss, pepper jack, provolone, OR bleu cheese. 17.99

Add Bacon 2.00

## RANCH HAND BURGER\*

A mile high burger topped with our house made BBQ sauce, smoky bacon, crisp onion rings, and melted cheddar cheese. 21.99

## GETTIN' FIGGY WITH IT\*

Juicy burger topped with bleu cheese crumbles, smokey bacon, and fig jam. This is luxury. 21.99

## 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 19.99

## CENTENNIAL STATE BURGER\*

Our celebration of Colorado with your choice of Elk or Bison topped with melted provolone and grilled onions. 21.99

## 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, and seafood may increase your risk of foodborne illness. Please inform your server of **Major Allergens** or dietary restrictions as menu items may contain ingredients that are not listed.



**Pasgetti**  
with Marinara or meat sauce

**Kraft Macaroni & Cheese**  
**Kid's Nachos (chips with cheese)**

Includes kid's size drink

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

**Hangabur**  
**Hangabur with Chez**  
**Crunchy Chicken Fingers**  
**Four Wings**  
**Kid's Hot Dog**

**Kid's Menu**  
12 and under only



# TWO-FISTED SANDWICHES

We use all natural products and make everything we can in house.

Sandwiches served with choice of one side.

Add avocado +2 Add hot hatch Green Chiles +2

## BBQ SANDWICH GFA

Slow smoked chopped brisket piled high on a toasted bun with house-made BBQ sauce and topped with Wapiti slaw. 18.99

## RANCH WRAP

Choice of crispy or grilled chicken rolled up with lettuce, tomato, and shredded cheese with ranch dressing, in a flour tortilla. 18.99

Add bacon 3 Add grilled shrimp 12

## 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. 23.99



## OOEY GOOEY GRILLED CHEESE

Your choice of hearty white or thick rye bread with pepper jack, cheddar, swiss, AND provolone cheese all melted together. 15.99

Add slow beef 6

Add Carne Asada Steak 6

Add bacon 3

Add brisket 6

## AVOCADO CHICKEN SANDWICH GFA

Our house marinated chicken breast grilled and loaded with sliced avocado, pepper jack cheese, and special cilantro sauce on ciabatta. 21.99

## HIGH COUNTRY REUBEN

Tender, IPA braised corned beef stacked up with apple bacon kraut on thick marbled rye with Swiss, provolone, and Colorado sauce. 19.99

# SPECIAL SPUDS

## BBQ STUFFED SPUD GFA

Our special twice cooked crispy potato topped with butter and stuffed with slow smoked chopped brisket. Drizzled with house made BBQ sauce and sour cream on the side. 18.99

## CHILI FILLED SPUD GFA

Our special twice cooked crispy potato topped with butter and loaded up with Wapiti red chili and melted cheddar jack cheese 16.99

## Wapiti Odds, Adds, & Sides

ONLY 4.50 ON THEIR OWN

FRIES - LIGHTLY BEER BATTERED - ADD BEER CHEESE (+2)

GFA PTO FRIES - WITH PARMESAN CHEESE AND TRUFFLE OIL (+2)

🌿 THICK CUT CHIPS - MADE FRESH DAILY

ONION RINGS - THICK CUT SPANISH ONIONS WITH BEER BATTER (+1)

GFA SWEET POTATO FRIES - SWEET AND SAVORY SWEETS (UN-COATED) (+1)

🌿 GLUTEN FREE FRIES - IN THE GLUTEN FREE FRYER

🌿 BAKED POTATO (AFTER 4:00) - GET IT LOADED WITH BACON AND CHEESE FOR (+2)

🌿 RICE - VEGETARIAN AND GLUTEN FREE

🌿 WAPITI SLAW - CABBAGE, CORN, CRANBERRIES, CILANTRO, APPLE VINAIGRETTE DRESSING

🌿 HOUSE SALAD - GREENS AND MIXED VEGGIES - ASK YOUR SERVER FOR CURRENT VEGGIES

DRESSINGS: RANCH, BLEU CHEESE, HONEY MUSTARD, 1000 ISLAND, GARLIC BALSAMIC, GOLD ITALIAN, CHIPOTLE RANCH

# TAP ROOM FAVORITES

Add a diner salad or another side for only 4.50

## FISH AND CHIPS

Hand dipped beer battered cod is flash-fried, and sails in with a lemon and house-made tartar sauce.

Comes with French fries. Substitute shimp, delish!

2 pieces 21.99 3 pieces 24.99



## 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 5.99 Bowl 11.99

## BIG OL' SALAD 🌿

A large bowl of greens with black beans, earthy quinoa, red onions, edamame beans, roasted corn, dried cranberries, and bell peppers. 15.99

Add chicken 5 Add bacon 3 Add ahi tuna 8

Add carne asada 6 Add Shrimp 12 Add avocado 2

## COWBOY CIAO (WORLD FAMOUS) GFA

Chicken sautéed with red and green bell peppers, sweet onions, and bacon, then we add some attention-grabbing jalapeños and southwest pesto, and finish with cream and toss it with linguini. With garlic toast 23.99 Add grilled shrimp +12

## MOUNTAIN SHEPHERD'S PIE

Lean ground Elk, Bison, and beef with thick savory sauce and veggies topped with our smashed potatoes and melted cheese. 21.99

## BEER CHEESE NOODS

House made beer cheese sauce with Colorado hot hatch green chilis and cavatappi pasta. Mac-N-Cheese all grown up. 18.99

Add grilled chicken 5 Add bacon 3

Add mushrooms 2 Add brisket 6

Add kLobster 9 Add Shrimp 12

## SLOW BEEF STROGANOFF GFA

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 pasta. 22.99

## LONGS PEAK SALMON PASTA \* GFA

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. 29.99

Add shrimp 12 Add kLobster 9

# HOT FROM THE BROILER

Broiler items come with choice of two sides. Add grilled Shrimp +12

## U.S.D.A. CHOICE BEEF 🌿

12 ounce ribeye 43.99 \*

10 ounce New York strip 41.99 \*

8 ounce sirloin 29.99 \*

## OTHER FAVORITE 🌿

8 ounce salmon fillet 34.99 \*

## WAPITI NO PEEK PRIME RIB (AFTER 4:00 FRIDAY AND SATURDAY) 🌿

House seasoned 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 35.99 \* 12 ounce cut 41.99 \*

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# TRAIL PLATES AND PUB FAVORITES

Smaller appetites, same Wapiti favorites

## SALADS

### CAESAR SALAD <sup>GFA</sup>

Romaine lettuce, Parmesan cheese, crispy croutons, and a side of Caesar dressing, 12.99

Add chicken 5 Add ahi tuna 8 Add grilled shrimp 12

### PEAR AND WALNUT SALAD

Mixed greens with fresh pears, candied walnuts, dried raisins, bleu cheese crumbles, and balsamic

drizzle. 16.99 Add Chicken 5 Add Ahi Tuna 8

## TRAIL FAVORITES

### SHISHITO PEPPERS <sup>GFA</sup>

Take a gamble! A big bowl of blistered, house seasoned shishito peppers. 1 in 10 is hot, but they're all delicious. With house-made chipotle ranch. 11.99

### 1 PIECE 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 French fries. 15.99

### 3 AHI WON TON FLAT TACOS

Seared and chilled ahi tuna on a crispy won ton shell with Wapiti slaw on top. 17.99

### KLOBSTER ROLL

The "k" is silent. Real lobster mixed with select seafood, butter, celery, and mayo, served on a toasted split-top roll 20.99 Add a second roll 10.99

## PUB PLATES

Same great ingredients. A smaller portion with full-size flavor.

Burgers and sandwiches come with full sized choice of side.

### SHORT TRAIL BURGERS (1/8 LB.)

Cheese burger 12.99

Mushroom Swiss 13.99 Fire burger 13.99

Gettin' Figgy 14.99 Ranch Hand 13.99

Add bacon 2

Add a second 1/8 lb. beef patty for 2

Upgrade to 1/8 lb Elk or Bison for 3



### HALF CUT SANDWICHES

Half High Country Reuben 13.99

Half Slow Beef Dip 16.99

Half Ooey Goey Grilled Cheese 10.99

Add bacon 2 Add Brisket 5 Add Slow beef 6

### HALF BOWL PASTAS

Slow Beef Stroganoff 15.99 <sup>GFA</sup>

Beer Cheese Noodles 11.99

Add bacon 2 Add Brisket 5 Add Chicken 5



## TAVERN TACOS



### 2 FISH TACOS (COD OR SHRIMP) <sup>GFA</sup>

Crispy and beer battered in flour tortillas, topped with cilantro sauce, cabbage, and tomatoes 16.99

### 3 CARNE ASADA STREET TACOS

Grilled carne asada steak on corn tortillas with cilantro and onions. Red salsa on the side. 16.99

### 3 CHOPPED BRISKET TACOS

Smoked brisket in corn tortillas and topped with BBQ sauce and Wapiti slaw 17.99

### 3 SKINNY GYROS

Gyro meat in a warm flour tortilla with onion, tomato, and tzatziki ranch. 15.99

# VACATION IN A GLASS

## MOUNTAIN CLASSICS

### OLD FASHIONED

BUFFALO TRACE BOURBON WITH HOUSE BITTERS AND MUDDLED ORANGE 14

### MARGARITA

ESTES PARK'S OFFICIAL MARGARITA WITH BLANCO TEQUILA, AGAVE, AND FRESH LIME 12

TRY IT SPICY OR WITH A FLAVOR

STRAWBERRY, RASPBERRY, PEACH, WATERMELON

### APPLE WHISKEY MULE

COLORADO APPLE WHISKEY WITH GINGER BEER AND LIME IN A COPPER MUG 11

### SUNNY SKY SMASH

HOUSE BOURBON WITH PEACH PUREE AND A SPLASH OF FRESH LEMON JUICE 11

### LONG'S PEAK LEMONADE

A TWIST OF BACARDI LIMON, ABSOLUT CITRON, PEACH AND ORANGE LIQUEURS, ORANGE JUICE, AND STRAWBERRIES TO TOP IT ALL OFF 14

## FRESH AND BRIGHT

### HIGH PEAK PALOMA

FRESH SQUEEZED GRAPEFRUIT WITH TEQUILA, LIME, AND SODA 12

### SNOWMELT MOJITO

RUM, MINT, AND LIME. ALL DAY DELICIOUS 12  
GREAT WITH OUR FRUIT PUREES TOO

STRAWBERRY, PEACH, WATERMELON, RASPBERRY

### ALPINE GLOW SPRITZ

APEROL, ELDERFLOWER, AND BUBBLY ROSE 14

### RASPBERRY LIMONCELLO LEMONDROP

RASPBERRY, LIMONCELLO, AND VODKA. UP. 12

## SPIRIT FREE (NON-ALCOHOL)

### MINT-BERRY SPARKLER (N/A)

FRESH MINT SYRUP AND RASPBERRY PUREE. 6  
ALSO GREAT WITH GIN 12

### FALL RIVER FLOAT TRIP (N/A)

CREAM OF COCONUT, MINT SYRUP, AND PINEAPPLE JUICE. 7

LOVE IT WITH CAPTAIN MORGAN 11

### TRAILHEAD TONIC

CUCUMBER AND BASIL SWEET TART WITH TONIC AND LIME 7

GREAT WITH VODKA OR GIN TOO 11

## SPIRIT FORWARD

### APPLE BUTTER OLD FASHIONED

WELLER ANTIQUE 107 BOURBON WITH APPLE BUTTER, CINNAMON, AND HOUSE BITTERS 16

### SPICY PIKLE-TINI

ABSOLUT TABASCO, PICKLE BRINE. UP. 10

### BUGLING BULL ESPRESSO MARTINI

ESPRESSO LIQUEUR, VANILLA VODKA, AND COLD BREW. SHAKEN, NOT BREWED. 14

### FIR AND SMOKE

MEZCAL WITH LIME, ALPINE SYRUP, AND CHARTREUSE. SERVED UP 15

### RIVER RUNNER

BLEND OF DARK RUMS, BANANA LIQUEUR, AND FRESH LIME JUICE ON THE ROCKS. 14

### BEAR LAKE BREEZE

TITO'S WITH SWEET AND SOUR CUCUMBER BASIL SHRUB, AND FRESH LIME. UP. 12

## ALPINE ESCAPES

### OVER THE DIVIDE OLD FASHIONED

PEACH STREET BOURBON, ALPINE SYRUP, BLACK WALNUT BITTERS. TASTE THE DIVIDE 16

### FALL RIVER MANHATTAN

WOODY CREEK RYE WITH COLORADO AMARO AND CHERRY BITTERS. 16

### RED SANGRIA

OUR FAMOUS BLEND OF JUICY RED WINE, PEACH VODKA, BRANDY, FRESH CITRUS, STRAWBERRY AND RASPBERRY PUREES. 16

### PINK SANGRIA

ROSE WITH FRESH ORANGES, PEACH AND STRAWBERRY JUICE, BRANDY, AND SPICED RUM 16

### BOULDER FIELD

LIMIT 2! RUM, GIN, PEACH BRANDY, AMARETTO, ORANGE AND PINEAPPLE JUICE. THIS ONE'S AS STRONG AS THE CLIMB TO LONGS PEAK. 20

**HOUSE COCKTAILS AVAILABLE TO GO  
ALONG WITH A SELECTION OF OTHER  
PRODUCTS!**





# WAPITI WINE CELLAR

## WHITE

	6 oz.	9 Oz.	Bottle
Infamous Goose - Sauvignon Blanc - New Zealand	11	15	32
Santa Marina - Pinot Grigio - Italy	9	13	27
Willamette Valley - Riesling - Oregon	10	14	29
Lapis Luna - Chardonnay - California	9	13	27
Kendall-Jackson - Chardonnay - California	11	15	32
Bonterra - Rosé - California (organic)	9	13	27
Odell Pinot Gris - Colorado	12 oz. can (1/2 bottle) - 14		

## RED

	6 oz.	9 Oz.	Bottle
Goats Do Rome - Red Blend - South Africa	9	13	27
Diablo Dark Red - Red Blend - Chile	9	13	27
Lapis Luna - Pinot Noir - California	9	13	27
Francis Ford Coppola - Pinot Noir - California	10	14	29
Alamos - Malbec - Argentina	10	14	29
Estancia - Merlot - California	9	13	27
Kendall-Jackson - Merlot - California	13	18	37
Lapis Luna - Cabernet Sauvignon - California	9	13	27
Decoy by Duckhorn - Cabernet Sauvignon - California	13	18	37
Odell Red Blend - Colorado	12 oz. can (1/2 bottle) - 14		

## BUBBLES

- La Marca Prosecco Split - Italy 187 ml bottle - 12
- Odell Sparkling Rose - Colorado 12 oz. can (1/2 bottle) - 14

## RED BOTTLES

- J Vineyards - Pinot Noir 55
- Penfolds - Bin 28 Shiraz 58
- Castello Di Albola - Chianti Classico 39
- Clos du Bois - Merlot 35
- Josh Cellars - Bourbon BBL Cab Sauv 48
- Lone Eagle - Cabernet Sauvignon 59
- Louis Martini - Napa Valley Cab Sauv 98

## WHITE BOTTLES

- Orin Swift - Blank Stare Sauv Blanc 55
- Rombauer - Carneros Chardonnay 75
- Duckhorn Vineyards - Chardonnay 63
- King Estate - Pinot Gris 39
- Domaine Ste. Michelle BRUT - Wash - 24
- Coppola Prosecco Rose - Italy - 26
- Tattinger Champagne - France - 85

Ask your server about our extensive whiskey and spirits menu!