

◀ **APPETIZERS** ▶

Local Board

3 meats, 3 cheeses, house pickled vegetables, whole grain mustard, grilled flatbread \$32

The Crab Cake

Served with tomato chow chow, frisée dressed with lemon vinaigrette and remoulade \$22

Lump Crab Dip

Gulf lump crab mixed with a warm and creamy parmesan and fontina cheese dip with baby spinach, artichokes, and herbed-panko, served with grilled flatbread \$21

Firecracker Shrimp

Panko-encrusted gulf shrimp tossed in a sweet and spicy sauce, topped with scallions and pineapple. Served in a bibb lettuce cup \$15*

BLT Deviled Eggs

Spicy brown sugar bacon, sun dried tomatoes, micro greens, smoked paprika crema \$9

Frito Misto

Lightly fried calamari and seasonal vegetables served with lemon garlic dipping sauce \$21

◀ **SOUPS** ▶

Cañon City Elk Chili

Aged white cheddar, crème fraiche, shaved chives, corn bread \$11

French Onion Soup

Classic French onion soup served with toasted baguette and and broiled aged gruyère \$14

◀ **SALADS** ▶

Ancho Caesar

Grilled half romaine heart, smoked chili butter, hand-torn garlic croutons, grape tomatoes, parmesan, and dressed with ancho-caesar vinaigrette \$14

Beet & Goat Cheese

Wild arugula, bibb lettuce, frisée, roasted golden beets, herbed-goat cheese, opal apples, dried cherries, spiced walnuts, pickled onions, and dressed with citrus-herb vinaigrette \$17

Wedge Salad

Iceberg lettuce, bacon, cherry tomatoes, shaved chives, house buttermilk dressing, cave-aged Maytag Blue Cheese crumbles \$16

Marinated Steak Salad

Marinated sirloin, napa cabbage, spinach, fresh herbs, cherry tomatoes, avocado, spiced almonds, and dressed with chili-soy vinaigrette \$19*

SALAD ENHANCEMENTS: Chicken \$7, Gulf Shrimp* \$9, Steak* \$10

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

ENTREES

Smoked Colorado Trout*

Yukon potato mash, asparagus, lemon butter, capers, horseradish crème fraiche \$36

Shrimp & Grits

Gulf shrimp, stone ground asiago grits, andouille and smoked tomato cream, topped with fresh herbs \$31*

Lobster* Mac & Cheese

Trattole pasta, aged white cheddar, asiago, pimentos, pork rind dust \$38

Market Catch

Sustainably line caught fish served with choice of side \$MP*

Low & Slow Chicken

Citrus-brined half chicken, fire roasted chile sauce, guajillo-lime marbled potatoes and served with mole amarillo \$28

Steak Frites

8 oz. couloette topped with house chimichurri and served with triple cooked fries \$32*

CERTIFIED ANGUS STEAKS*

6 oz Filet \$30

10 oz Filet \$60

12 oz Boneless Ribeye \$48

12 oz NY Strip \$45

SAUCES

Bourbon Peppercorn +\$5 Bearnaise +\$5
Chimichurri +\$5 Bordelaise +\$5
Horseradish Cream +\$5

ENHANCEMENTS

Gulf Shrimp Skewer +\$9,*
Bleu Cheese Crusted +\$10, Oscar +\$32

SIDES \$7

Triple Cooked Fries

Yukon Potato Mash

Creamed Spinach

Caesar Brussels Sprouts

Truffle Twice Baked Potato

Grilled Asparagus

Asiago Grits

Roasted Mushrooms

Broccolini

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— **COCKTAILS \$16** —

Calamity Jane

*Corazon Tequila, Hibiscus Agave Syrup,
Grand Marnier, Lemon & Lime*

Unsinkable Molly Brown

*Molly Brown Rye, Bitters,
Luxardo Liqueur*

Turncoat

*Tito's Vodka, Frangelico, Coffee
Liqueur, Espresso*

Class Five Mojito

*Bacardi Silver, Blueberry Honey
Syrup, Mint, Ginger Beer*

Annie's Smoking Gun

*400 Conejos Mezcal, Cucumber
Cilantro-Infused Water, Lime & Agave*

— **MOCKTAILS \$8** —

Rooster

*Boodles Strawberry Rhubarb Gin,
Lemon, Strawberry Syrup*

Wild Wild West

Blueberry, Basil, Limeade

Hatten

*Molly Brown Bourbon &
Amaro Noni No*

Riptide

Root Beer Float

Buffalo Sour

*Buffalo Trace Bourbon, Lemon,
Simple Syrup, Egg Whites & Bitters*

St. Cloud Sunset

Sparkling Strawberry Lemonade

The Cloud

*Saint Cloud Bourbon, Freddie's Root
Beer, Buffalo Trace Bourbon Cream*

Mule Kick

Spicy Jalapeño Mule

▲ **BOTTLES** \$5 ▼

Coors Light
Miller Lite
Bud Light
Michelob Ultra
Blue Moon
Founders Brewing Dirty Bastard
Guinness

▲ **DRAFTS** \$6 ▼

New Belgium Fat Tire
New Belgium Voodoo Ranger IPA
RiNo Brewing Company Colorado IPA
Great Divide St. Cloud Lager
Seasonal Rotating Taps

▲ **SELTZERS** \$5 ▼

Wild Basin Hard Seltzer
Peach, Grapefruit, Lemon, Watermelon

▲ **OTHER DRINKS** ▼

*Coke Products, Freddie's Root Beer, Ginger Beer,
Drip Coffee, Whole Milk, Oat Milk, Hot Water &
Tea Assortment, Orange Juice, & Standard Bar Menu*



A BRIEF HISTORY

The year was 1887. Cañon City was a part of the burgeoning urbanization of Colorado and the potential seed for the capital city. The gold rush and manifest destiny had cultivated a culture imbued with a pioneering spirit that rose to new heights along with the elevation.

Where opportunity was in the air — the west was still forming. The nearby town of Silver Cliff went from boom to bust when hype of silver surpassed its presence in the ground. To tap into new opportunities, the St. Cloud Hotel was moved, brick by brick, from Silver Cliff to Cañon City.

This restaurant taps into that same frontier spirit that carved out the culture of Colorado and remains to this day. Our menu pulls from 19th century frontier favorites paired with locally inspired culinary and ingredients. Ask your server for more historical storytelling or further your inquire in *The War Room*.