APPETIZERS 🕪

Local Board

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

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

BLT Deviled Eggs

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

The Crab Cake

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

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

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

Wedge Salad

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

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

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

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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

CERTIFIED ANGUS STEAKS*

6º Filet \$30

10° Filet \$60

12[∞] Boneless Ribeye \$48 12[∞] 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

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

SIDES \$7

Triple Cooked Fries

Yukon Potato Mash

Creamed Spinach

Caesar Brussels Sprouts

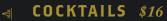
Truffle Twice Baked Potato

Grilled Asparagus

Asiago Grits

Roasted Mushrooms

Broccolini



Calamity Jane

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

Turncoat

Tito's Vodka, Frangelico, Coffee Liqueur, Espresso

Annie's Smoking Gun

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

Rooster

Boodles Strawberry Rhubarb Gin, Lemon, Strawberry Syrup

Hatten

Molly Brown Bourbon ਓ Amaro Noni No

Buffalo Sour

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

The Cloud

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

Unsinkable Molly Brown

Molly Brown Rye, Bitters, Luxardo Liqueur

Class Five Mojito

Bacardi Silver, Blueberry Honey Syrup, Mint, Ginger Beer



Wild Wild West

Blueberry, Basil, Limeade

Riptide

Root Beer Float

St. Cloud Sunset

Sparkling Strawberry Lemonade

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 embued 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*.