

APPETIZERS

Tuna Tartare

Sashimi grade tuna, avocado, wasabi caviar, cherry blossom shoyu, ginger oil, prawn crisps, cucumber \$21

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

Lobster Bisque

Aged sherry crème fraiche \$18

French Onion Soup

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

SALADS

Wedge Salad

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

Watermelon & Heirloom Tomato Salad

Compressed watermelon, heirloom tomatoes, jalapeño, whipped feta, frisee with citrus vinaigrette \$22

Steak Salad

Grilled prime aged NY strip served on a bed of mixed lettuces with confit tomatoes, olives, eggs, pickled red onions and potatoes. Served with our aged balsamic vinaigrette \$34

Ancho Caesar

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

**SALAD ENHANCEMENTS:** Chicken \$8, 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

Duck Confit

Moulard duck leg served with seasonal hash over bourbon brown butter sweet potato puree and a cherry and port reduction \$45

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 \$30

Colorado Bison

12 oz bison flank, duck fat marble potatoes, romesco, brassica \$45

SIDES \$8

Fresh Cut Fries With Parmesan

Yukon Potato Mash

Creamed Spinach

Caesar Brussels Sprouts

Truffle Twice Baked Potato Grilled

Asparagus

Asiago Grits

Roasted Mushrooms

Broccolini

CERTIFIED ANGUS STEAKS\*

6 oz Filet \$32

12 oz Boneless Ribeye \$49

12 oz NY Strip \$52

SAUCES

Bourbon Peppercorn +\$6 Bearnaise +\$6

Horseradish Cream +\$6 Black Truffle Butter +\$6

ENHANCEMENTS

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

We take the allergies of our guests seriously. Menu items may contain or come in contact with milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

1887  
HISTORIC EATERY

# COCKTAILS

UPSCALE  
FRONTIER  
FARE

▲ **COCKTAILS \$16** ▼

## Calamity Jane

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

## Cactus Cafe

*La Puritita Mezcal, Espresso,  
Licor 43 Liqueur,*

## Beehive

*Eden Mill Oak Barrel Aged Gin, Grilled  
Lemon, Tingala Liqueur, Honey Ginger*

## Rooster

*Boodles Strawberry Rhubarb Gin,  
Lemon, Strawberry Syrup*

## Hatten

*Molly Brown Bourbon &  
Amaro Noni No*

## Springtini

*Lemoncello, Vodka, Pear, Rhubarb  
Syrup, Egg White*

## Canon Cooler

*Apricot-infused Cognac, Peach & Beet  
White Balsamic Shrub, Lemon Seltzer*

## Unsinkable Molly Brown

*Molly Brown Rye, Bitters,  
Luxardo Liqueur*

## St. Cloud Gold Rush

*Bulleit Bourbon, Drambuie,  
Lemon and Carrot Juice*

▲ **MOCKTAILS \$8** ▼

## Pineapple Mojito

*Pineapple, Lime, Mint, Club Soda*

## Cucumber Seltzer

*Agave, Cucumber, Lime, Club Soda*

## Four Mile

*Lemon, Raw cane sugar, Ice tea,  
Egg white*

## Coconut Guava

*Cream of coconut, Lime, Guava  
juice, Strawberry syrup*

## Spicy Paloma

*Grapefruit, Lime, Jalapeño, Club  
Soda, Ginger Beer*

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# OTHER DRINKS

UPSCALE  
FRONTIER  
FARE

▲ **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

Avery White Rascal

Great Divide St. Cloud Lager

Seasonal Rotating Taps

▲ **SELTZERS \$5** ▼

Variety of Locally Sourced Seltzers

*Peach, Grapefruit, Lemon, Watermelon*

▲ **OTHER DRINKS** ▼

*Coke Products, Freddie's Root Beer, Ginger Beer,  
Drip Coffee, Whole 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*.