

APPETIZERS

<p>FRITO MISTO Lightly fried calamari and seasonal vegetables served with lemon garlic dipping sauce</p>	\$23	<p>LUMP CRAB DIP Creamy cheese crab dip with herb panko crust and served with grilled flat bread</p>	\$21
<p>COWBOY STEAK TIPS House seasoned steak tips cooked medium and served with charred green onion and melted cowboy butter</p>	\$20	<p>CRAB CAKES House made crab cakes served with green chili remoulade</p>	\$21
<p>DEEP FRIED WILD VEGETABLES Mushrooms battered in our St. Cloud Lager, brussels sprouts, and asparagus served with green chili garlic puree</p>		\$17	

SOUPS & SALADS

<p>CAST IRON GREEN CHILI PORK House made green chili pork topped with pico de gallo and served with crackling</p>	\$14	<p>PICKLED MUSHROOM SALAD (V) Mushrooms, garlic cloves, shallots, cherry tomatoes, herbs, and feta cheese Add crostini \$1</p>	\$15
<p>CAESAR SALAD (V) Lightly charred & chopped romaine lettuce with heirloom tomatoes, parmesan cheese and tossed with our Caesar dressing. Served with crostini</p>	\$15	<p>ON THE TRAIL SOUP Chef's soup of the week served with crostini</p>	MP
		<p>BUTTERNUT SQUASH BRUSSELS SALAD Roasted squash and brussels sprouts, bacon, candied walnuts, and cranberries tossed in our maple brown sugar bourbon sauce</p>	\$16

WEDGE SALAD
Iceberg lettuce wedge topped with bacon crumbles, bleu cheese crumbles, shallots, cherry tomatoes and house made bleu cheese dressing

\$14

HOUSE DRESSINGS

Ranch
Caesar

House Vinaigrette
Bourbon Brown Sugar

*Hotel
St. Cloud*

DINNER



STEAKS

PRIME RIB

Served with Yukon mashed potatoes,
asparagus, and cowboy butter

Served with Yukon mashed potatoes,
asparagus, and au jus

6 OZ FILET MIGNON	\$34
10 OZ NEW YORK STRIP	\$45
12 OZ RIBEYE	\$48

10 OZ	\$34
12 OZ	\$48
16 OZ	\$52

ENTREES

COLORADO BISON (GF)

Bison Ribeye served with garlic rosemary potato smashes, brussels sprouts, and our house made bourbon peppercorn sauce

\$45

DUCK CONFIT (GF)

Leg & thigh served with a scallion pancake, and Colorado cranberry hoisin layered on a small bed of herb salad

\$38

COLORADO TROUT (GF)

Head on trout grilled & served on herb walnut salad, tomato chowchow and lemon vinaigrette

\$36

CRISPY PORK BELLY

Golden brown pork belly, butternut squash mash, brussels sprouts, and onion jam

\$28

CHICKEN FRICASSEE

Roasted chicken, mushroom cream sauce, Yukon mashed potatoes, and brussels sprouts

\$32

BUTTERNUT SQUASH CURRY (V) (VG) (GF)

House made curry, roasted squash, heirloom tomatoes, basil, walnuts and shaved beets

\$24

LOBSTER MAC & CHEESE

Homemade cheese sauce with chunks of lobster, trattole pasta, and crouton breadcrumbs

\$38

BOURBON SALMON

Bourbon maple glazed salmon with potato smashes and grilled asparagus

\$38

SIDES

Yukon Mashed Potatoes...\$4
Butternut Squash Mash...\$5
Asparagus.....\$4
Brussels Sprouts.....\$4

Side Salad.....\$6
Peppercorn Sauce.....\$2
Tomato Chowchow.....\$3
Horseradish Sauce.....\$2

Cowboy Steak Sauce....\$2
Cowboy Butter.....\$2
Sweet Butter.....\$2
Crostini.....\$1

These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
V = Vegetarian, VG = Vegan, GF = Gluten Free

1887
HISTORIC EATERY

COCKTAILS

COWBOY JAM Four Roses Bourbon, Housemade Jam, Lemon	\$13
SADDLE THE WIND Pumpkin Spice Infused Wheatley Vodka, Coffee Liqueur, Espresso, Vanilla	\$13
BIRDIE SPRITZ Wheatley Vodka, Limoncello, St. Germain, Lemon, Prosecco	\$13
ACE HIGH Rye Bourbon, Housemade Turbo Syrup, Cocoa Bitters	\$13
SHARP SHERIFF Pineapple Infused Gin, Lemon, Celery, Cucumber, Yogurt	\$13
SITTIN' PRETTY Corazon Reposado, Blood Orange, Grapefruit, Lime, Agave	\$13
MONTIE MONTANA White Rum, Absinthe, Apple, Cinnamon, Whiskey, Orgeat, Lime	\$13
SHOOTING STARR Chocolate Liqueur, Wheatley Vodka, Raspberry Liqueur, Lemon, Grenadine	\$13

MOCKTAILS

WHITE BUFFALO Coconut Cream, Honey, Half & Half, Espresso & Served Over Ice	\$8
BARN SOUR Ginger Beer, Lime, Muddled Strawberries, Mint	\$8
HOT BUCK Peppermint Syrup, Hot Chocolate, Heavy Cream	\$8
YEEHAW SPARKLER Orange, Lemon, Housemade Honey Ginger Syrup, Soda Water	\$8
HOLD YOUR HORSES Orange, Lemon Lime Soda, Vanilla	\$8

*Hotel
St. Cloud*

DRINKS



BOTTLES

Coors Light
Miller Lite
Bud Light
Michelob Ultra
Blue Moon
Stella Artois
Modelo

\$4

DRAFTS & SELTZERS

Great Divide St. Cloud Lager
Avery Ellie's Brown Ale
Angry Orchard Hard Cider

\$5

*Ask your server about our seasonally rotating IPA, other drafts
& seltzers*

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, Hotel St. Cloud 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**.*