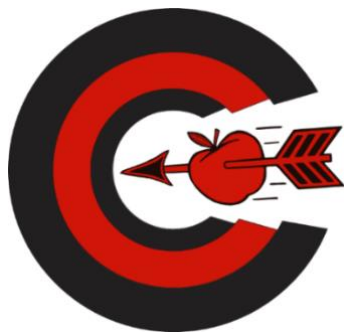


# CLEAR CREEK CIDERY

## TAVERN & TAPS



### Tavern Burgers

Fresh ground patty with Chef's Southwest seasoning

\*Choices: 8 oz angus beef | 7 oz chicken breast  
8 oz bison + | 3 5.75 oz veggie patty

Served with fries or choice of side. Please request arugula, sliced tomatoes, red onion, homemade triple-bypass pickles.

**CCC BURGER** | 13  
Three slices white American cheese

**CIDER BURGER** | 15  
Applewood-smoked bacon, apple chutney, caramelized onions, bleu cheese, peppercorn aioli

**MINE SHAFT** | 15  
Applewood-smoked bacon, crispy onion straws, BBQ sauce, cheddar cheese

**TRIPPIN' TO NED<sup>ERLAND</sup>** | 14  
Swiss cheese, poblano cremini cream sauce, peppercorn aioli

**FEDERALES** | 14  
Southwest-blackened, topped with chipotle aioli, jalapeño-habanero ghost Pepper Jack cheese, guacamole & Pico de Gallo

### Samwiches

Served with fries or choice of side

**CONNER'S REUBEN** | 13  
Guinness-marinated corned beef, roasted sauerkraut, 1000 Island & Swiss cheese on thick-cut marble rye (substitute smoked turkey)

**T.B.A.** | 12  
House-smoked Turkey breast, applewood-smoked Bacon, Avocado slices, tomato, arugula & peppercorn aioli on toasted sourdough

**VINEYARD PITA** | 12  
Pita stuffed with sliced avocado & cucumber, charred carrot, wild rocket arugula, tomatoes, pickled red onion & garlic oil

**SONORAN DOGS** | 12  
Two all-beef franks topped with bacon, beans, bell pepper, Pico de Gallo, mayo & cotija cheese on New England style buns

**HOUSE GRILLED CHEESE** | 10  
House blend of melted, gooey cheeses between thick-cut buttery toasted sourdough or substitute breads

+ tomatoes, onions | 1  
+ avocado, roasted chilis | 2  
+ bacon, asparagus, grilled chicken, chorizo | 3  
+ carne asada, carnitas, adovada, smoked turkey | 4

### Mains

**FLAT-IRON STEAK<sup>gf</sup>** | 22  
10 oz hand-cut steak topped with chimichurri sauce, served with peppercorn mashed red potatoes & grilled asparagus

**BERKSHIRE PORK CHOP<sup>gf</sup>** | 21  
Smoked, char-grilled 10oz bone-in chop topped with apple chutney, served with peppercorn mashed red potatoes & grilled asparagus

**MAC & CHEESE** | 12  
Penne pasta tossed with creamy house-blend cheese sauce & toasted  
+ tomato, roasted chilis | 2  
+ bacon, asparagus, grilled chicken, chorizo | 3  
+ carne asada, carnitas, adovada, smoked turkey | 4

### Sides & Substitutions

House-cut fries, Latin slaw, peppercorn mashed red potatoes, oven-roasted sweet potatoes, cilantro-lime rice, refried pinto or refried black beans, whole black beans, sliced apples

+ elote or side salad | 2  
+ sautéed cremini mushrooms | 3  
+ grilled asparagus | 3

### Bites & Apps

**CHEESE CRISPS** | 5  
Brick-oven baked pizza-style 13" tortilla with white cheese blend, served with sour cream drizzle, cotija cheese sprinkle, choice of salsa

+ tomatoes, diced onions, beans | 1  
+ avocado, elote, roasted chilies | 2  
+ bacon, smoked turkey, grilled chicken | 3  
+ carne asada, carnitas, adovada, chorizo | 3

**SMOKED SALMON DIP\*<sup>gf</sup>** | 10  
Roasted poblano cream cheese topped with our in-house smoked salmon, served with baked pita chips, celery & carrots or without chips for gluten-free

**POPPIN' PORK SKINS<sup>gf</sup>** | 6  
Freshly-fried pork skins served with a spicy chorizo con queso dip & lime wedges

**CHICKEN CHICHARRONES** | 7  
Southwest chicken thighs, fried slightly, served with Latin slaw, jalapeño lime crème & lime wedges & kickin' chicken bleu cheese sauce

### Salsas y Elote

**CHIPS & SALSA<sup>gf&v</sup>** | 5  
+ Guacamole | 3  
+ Queso | 3

Choose 2 from Reds or Greens:

**Reds** Pico de Gallo • Bunny Hill Mild 多  
Juicy Pico ■ Intermediate 五  
Hot House ◆ Hot 走  
Sweat Sauce ◆◆ Xtreme Heat! 走

**Greens** Avocado Salsa • Mild 多  
Salsa Verde ■ Medium 五  
Spicy Verde ◆ Hot 走

**ELOTE<sup>gf</sup>** | 7  
Delicious mayo & sour cream corn blend, peppers, cilantro & cotija cheese served with tortilla chips  
+ or substitute pita chips | 2

### Greenery

**CIDER GREENS<sup>v</sup>** | 12  
Mixed field, dandelion greens & wild rocket arugula with Roma tomatoes, shaved red onion, charred carrots & focaccia croutons, apple cider vinaigrette

**APPLE WEDGE SALAD<sup>gf</sup>** | 12  
Iceberg wedge, bleu cheese crumbles, sliced apple, red onion, wedged tomatoes, applewood-smoked bacon & bleu cheese dressing

**CAESAR SALAD** | 12  
Hearts of romaine, shaved parmesan cheese, focaccia croutons & anchovies tossed in Caesar dressing

**WALDORF SALAD<sup>gf</sup>** | 13  
Grilled chicken breast, sliced apples & grapes celery, raisins tossed in Waldorf dressing over romaine leaves, topped with walnuts

**TACO SALAD** | 12  
Fried tortilla shell filled with mixed greens tossed with cilantro-lime vinaigrette, black beans, Pico de Gallo, cotija cheese, sour cream & cilantro

ALL SALADS ADD:  
+ bacon, grilled chicken, chorizo | 3  
+ carne asada, carnitas, adovada, turkey | 4  
+ smoked salmon | 5

**Homemade Dressings:** + extra | .75  
Caesar, ranch, bleu cheese, honey-mustard, apple cider vinaigrette, cilantro-lime vinaigrette, balsamic vinaigrette

**Breads:** brioche bun, sourdough, marble rye, 13" or 10" or 5" flour tortilla wraps, 4" corn tortilla + jalapeño cheddar, pretzel bun, gluten-free bun | 2

### Chimis y Burritos y Tacos

**CHIMICHANGA** 10" | 12 13" | 15  
Flour tortilla stuffed with cilantro-lime rice, cheese, choice of meat (or poblano cremini cream sauce), bean choice, fried crisp & choice of salsa, served with cup of OMG green chili or + queso | 1

**UN-FRIED CHIMI** 10" | 12 13" | 15  
Hint: Burrito! Flour tortilla stuffed with cheese, cilantro-lime rice, choice of meat, choice of bean, choice of salsa, served with OMG green chili or + queso | 1

**CHIMI BOWL<sup>gf</sup>** | 10  
Unfried, unstuffed with cilantro-lime rice, choice of bean, choice of salsa, served with cup of OMG green chili or + queso | 1  
+ bacon, grilled chicken, chorizo | 3  
+ carne asada, carnitas, adovada, turkey | 4

**TACOS<sup>gf</sup>** | 12  
Four street-style corn<sup>gf</sup> or flour tacos, choice of meat, choice of salsa, cotija cheese, cilantro & lime wedges, served with rice & choice of beans

### Beans & Meats

**Beans<sup>v</sup>:** refried pinto, refried black, whole black  
**Carnitas:** Southwest marinated pork shoulder  
**Chicken Adovada:** sweet chili sauce marinade  
**Grilled Chicken:** chicken breast  
**Carne Asada:** smoky chili-marinated flank steak  
**Chorizo:** spicy Mexican sausage  
**Smoked Turkey:** in-house smoked  
**Smoked Salmon:** in-house smoked + | 2

### Chilies

Garnished with cheese, sour cream, chopped green onions & tortilla chips

**OH-MY-GAWD GREEN CHILI<sup>gf</sup> ◆**  
cup | 5 bowl | 7  
bread bowl | 9

Marinated pork shoulder, roasted chilis, onion & garlic chili

**WARREN GULCH RED CHILI<sup>gf</sup> ◆**  
cup | 5 bowl | 7  
bread bowl | 9

Ground bison & beef, chipotle peppers, fire-roasted tomatoes, pinto & black beans

### For the Kiddos

Served with fries or side

多 Mini Cheese Crisp | 5  
走 Mac & Cheese | 5  
多 Puppy Dog | 5  
走 Digger Burger | 6  
走 Grilled Cheese | 6  
多 Grilled Chicken Strips | 6

### Refreshments

Pepsi, Diet Pepsi, Sierra Mist | 2.50  
Coffee, Milk, Lemonade, Iced Tea | 2.50  
Hot Apple Cider, Hot Chocolate | 2.50  
Juice: cranberry, grapefruit | 3  
orange, pineapple, tomato  
LaCroix Sparkling Water: | 3  
berry, lime, passionfruit  
Tommyknocker Sodas: | 4  
Almond Cream, Orange Cream, Root Beer

<sup>gf</sup> = Gluten Free available. For those with sensitivity, please note that our foods are prepared in the same kitchen as gluten-containing foods; please specify needs with your server.

<sup>v</sup> = Vegan

\*=Items may be served raw or undercooked based on your instruction. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

● Mild  
■ Medium  
◆ Hot

Beer for the Kitchen!  
Buy a Round | 10

# COLORADO-CRAFT HARD CIDERS ON TAP<sup>gf</sup>



<b>Colorado Cider Company Cherry Glider</b>   7 <i>~enhanced with cherries, Denver, CO ABV 6.5</i>	<b>St. Vrain Cidery Dry Ginger</b>   7 <i>~herbed, spiced, hopped, Longmont, CO ABV 6.7</i>	<b>Talbott's Cider Co. Alpine Start</b>   6 <i>~semi-sweet, light-bodied, Palisade, CO ABV 6.0</i>
<b>Colorado Cider Company Grasshop-AH</b>   7 <i>~citrus lemongrass, Denver, CO ABV 6.5</i>	<b>St. Vrain Cidery Pink Guava</b>   8 <i>~dry, tart &amp; tropical, Longmont, CO ABV 7.5</i>	<b>Wild Cider Apple</b>   6 <i>~juicy red apples, Firestone, CO ABV 5.0</i>
<b>Stem Ciders Raspberry</b>   7 <i>~sweet &amp; tart, Denver, CO ABV 6.7</i>	<b>Stem Ciders Hibiscus Session</b>   6 <i>~hibiscus tea infused, Denver, CO ABV 4.3</i>	<b>Wild Cider Pear</b>   6 <i>~juicy pear, Firestone, CO ABV 5.0</i>

## HARD CIDERS BY THE BOTTLE<sup>gf</sup>

<b>ACE Pineapple</b>   5 <i>~sweet &amp; tart, Sebastopol, CA</i>	<b>Smith &amp; Forge</b>   5 <i>~unchartered man cider, Memphis, TN</i>	<b>Woodchuck Amber</b>   5 <i>~fiercely original, Middlebury, VT</i>
<b>Angry Orchard Crisp Apple</b>   4 <i>~bright &amp; crisp, Walden, NY</i>	<b>Strong Bow Gold Apple</b>   5 <i>~balanced sharp, sour, sweet &amp; soft, UK</i>	<b>Woodchuck Granny Smith</b>   5 <i>~extra bite, Middlebury, VT</i>
<b>Crispin Natural Hard Pear</b>   5 <i>~ripe pear, subtle woodiness, Colfax, CA</i>	<b>Wyder's Dry Pear</b>   5 <i>~tangy tickle to the tongue, Middlebury, VT</i>	<b>Woodchuck Gumption</b>   5 <i>~sweet start, dry finish, Middlebury, VT</i>

## COLORADO-CRAFT BEER ON TAP

<b>Breck Brewery Agave Wheat</b>   6 <i>~herb &amp; spice style, Breckenridge, CO ABV 5.5</i>	<b>Telluride Face Down Brown</b>   6 <i>~English &amp; American style brown ale, Telluride, CO ABV 5.7</i>	<b>Epic Nitro Brainless Raspberries</b>   7 <i>~Belgian style pale ale, Denver, CO ABV 9.7</i>
<b>4 Noses 'Bout Damn Time</b>   6 <i>~American IPA, Broomfield, CO ABV 7.0</i>	<b>Tivoli Helles Lager</b>   6 <i>~Munich lager, Denver, CO ABV 5.1</i>	<b>Left Hand Nitro Milk Stout</b>   6 <i>~creamy sweet stout, Longmont, CO ABV 6.0</i>
<b>Funkwerks Saison</b>   6 <i>~Belgian-style ale, Ft. Collins, CO ABV 6.8</i>	<b>Guinness Draught</b>   7 <i>~Irish dry stout, Dublin, Ireland ABV 4.2</i>	<b>Breckenridge Seasonal Nitro</b>   6 <i>~Breckenridge, CO</i>

### ½ Stout & ½ Cider Pints

### THE VELVETS

### Italian Velvet Guinness + Prosecco

<b>Black Velvet</b> Guinness + Apple Cider   7	<b>Green Velvet</b> Guinness + Pear Cider   7	<b>Red Velvet</b> Guinness + Cherry Cider   7
<b>Blue Velvet</b> Guinness + Raspberry Cider   7	<b>Gold Velvet</b> Left Hand + Apple Cider   7	<b>Cherry Velvet</b> Left Hand + Cherry Cider   7

## BOTTLED BEER

<b>Bud, Bud Light</b>   4	<b>Blue Moon</b>   5	<b>Pilsner Urquell</b>   5
<b>Coors, Coors Light</b>   4	<b>Corona</b>   5	<b>Stella Artois</b>   5
<b>Michelob Light</b>   4	<b>Dos Equis</b>   5	<b>Deschutes Fresh Squeezed IPA</b>   5
<b>Michelob Ultra</b>   4	<b>Negra Modelo</b>   5	<b>Paulaner Hefeweizen</b>   5
<b>Miller Lite</b>   4	<b>Modelo Especial</b>   5	<b>Sam Smith's Nut Brown Ale</b>   7
<b>Miller High Life</b>   3.50		<b>Kaliber (low-alcohol by Guinness 0.5)</b>   5

## CCC COCKTAILS & BARREL-MUGS

<b>CCC's Fresh-Squeezed Lime Margaritah</b>   9 <i>Guaranteed to be a fave: Hornitos Silver, fresh-squeezed lime juice, a lil triple sec &amp; Grand Marnier; specify salt or no salt</i>
<b>Applz Ol' Fashun</b>   9 <i>A serious muddling that's been juiced with our house apple cider syrup, this randy hand-crafted cocktail will dance on the tongue</i>
<b>Heisenberg</b>   9 <i>Our new twist on the old LIT, this dazzling drink will ignite the devil in ya!</i>
<b>Gray's Mountain Mule</b>   9 <i>Moscow Mule improved upon locally with ginger beer &amp; Colorado-crafted Breckenridge Vodka</i>
<b>Torrey's Billy Goat</b>   9 <i>For a different breed, try Breckenridge Bourbon &amp; ginger beer</i>

## CCC-TINIS

<b>Caramel Apple-Tini</b>   9 <i>A sweet &amp; sour caramel apple cider martini with a strong bite &amp; a smooth finish</i>
<b>BlueBerryLemon Drop</b>   9 <i>Muddled berries &amp; lemon, Van Gogh açai-blueberry vodka, sugared rim</i>
<b>Black Hawk &amp; Blue-Tini</b>   9 <i>A traditional martini with Belvedere Vodka, served slightly dirty with two hand-stuffed bleu cheese olives</i>
<b>Java Mocha Java Mocha Tini</b>   9 <i>That's right! Espresso Vodka, white chocolate Godiva, splash of java, served over chocolate syrup, hyper-chilled, hyper-sweet</i>
<b>The Titochini</b>   9 <i>Tito's Vodka with neon green hint of pepperoncini heat</i>

## WINES BY THE GLASS & WINES BY THE BOTTLE<sup>gf</sup>

### WHITE WINES

	6oz	9oz	bottle
<b>RAYMOND "R"</b> Chardonnay, Napa Valley, California	7	10	21
<b>BENVOLIO</b> , Pinot Grigio, Friuli-Venezia Giulia, Italy	8	11	24
<b>SIMI</b> , Sauvignon Blanc, Sonoma County, California			24
<b>FRANCISCAN</b> , Chardonnay, Napa Valley, California	9	13	27
<b>KING ESTATE</b> , Pinot Gris, Willamette Valley, Oregon	9	13	27
<b>HELFRICH</b> , Gewurztraminer, Marlenheim, France	9	13	27
<b>DELAS</b> , Saint-Esprit Blanc, Côtes du Rhône, France			30
<b>MAISON ALBERT BICHOT</b> , Chablis, Beaune, France			30
<b>KIM CRAWFORD</b> , Sauvignon Blanc, Marlborough, New Zealand	10	14	32
<b>LA CREMA</b> , Chardonnay, Monterey, California	12	17	36
<b>MIRA</b> , Chardonnay, Napa Valley, California			45
<b>KING ESTATE</b> , Backbone Pinot Gris, Willamette Valley, Oregon			50
<b>CAKEBREAD CELLARS</b> , Sauvignon Blanc, Napa Valley, California			55

### CHAMPAGNE & SPARKLING WINES

<b>HI! PROSECCO</b> , Extra Dry, Veneto, Italy	8	24
<b>CHANDON</b> , Brut Classic, Napa Valley, California		34
<b>PIPER HEIDSIEK</b> , Champagne, Reims, France		85

### RED WINES

	6oz	9oz	bottle
<b>GUENOC</b> , Pinot Noir, Santa Rosa, California	7	10	21
<b>RAYMOND "R"</b> Cabernet Sauvignon, Napa Valley, California	8	11	24
<b>ALTA VISTA</b> , Malbec, Mendoza, Argentina	8	11	24
<b>VAL D'OR CANTINA TOLLO</b> , Montepulciano d'Abruzzo, Italy	8	11	24
<b>LA CREMA</b> , Pinot Noir, Monterey, California	12	17	36

### RED WINES BY THE BOTTLE

	bottle
<b>HAHN</b> , Cabernet Sauvignon, Monterey County, California	28
<b>FLEUR DU CAP</b> , Pinotage, Bergkelder, Stellenbosch, South Africa	28
<b>PERRIN "RESERVE"</b> Grenache-Syrah, Côtes du Rhône, France	30
<b>TAHUAN</b> , Bonarda, Mendoza, Argentina	30
<b>PALLADINO</b> , Barbera d'Alba, Piedmonte, Italy	30
<b>TOM GORE</b> , Cabernet, Alexander Valley, California	30
<b>LAYER CAKE</b> , Malbec, Mendoza, Argentina	36
<b>RODNEY STRONG "UPSHOT"</b> Blend, Sonoma Country, California	36
<b>PETITE PETIT</b> , Petite Syrah-Petit Verdot, Lodi California	36
<b>RIDGE, "THREE VALLEYS"</b> Blend, Sonoma County, California	42
<b>ELK COVE</b> , Pinot Noir, Willamette Valley, Oregon	45
<b>BONACCORSI</b> , Pinot Noir, Santa Barbara, California	55
<b>FRON'S LEAP</b> , Zinfandel, Napa Valley, California	55
<b>VAN DUZER</b> , Pinot Noir, Willamette Valley, Oregon	65
<b>STAG'S LEAP</b> , Petite Syrah, Napa Valley, California	65
<b>THE PRISONER</b> , Blend, Napa Valley, California	75
<b>FREEMARK ABBEY</b> , Cabernet, Sonoma, California	75
<b>MICHAEL DAVID INKBLOT</b> , Cabernet Franc, Lodi, California	75
<b>MT. BRAVE</b> , Malbec, Mt. Veeder, California	85
<b>EMERITUS</b> , Pinot Noir, Russian River Valley, California	85
<b>LASSÉGUE</b> , Saint-Emilion Grand Cru, Bordeaux, France	85
<b>DUCKHORN</b> , Merlot, Napa Valley, California	95
<b>CAYMUS</b> , Cabernet, Napa Valley, California	125
<b>ORIN SWIFT</b> , Mercury Head Cabernet Sauvignon, Napa, California	175
<b>QUINTESSA</b> , Cabernet/Merlot/Cab Franc, Rutherford, Napa, California	225

## CLEAR CREEK CIDERY

### TAVERN & TAPS

1446 Miner Street, Idaho Springs, Colorado 80452 USA  
1-303-567-2158 Est. 2/22/2019



**KITCHEN HOURS:**  
**11AM – 9PM**

<sup>gf</sup> = Gluten Free Ciders & Wines.  
For those with sensitivity, note some winemakers use a flour or wheat paste to seal oak barrels used for aging wines.