

# FOOD OFFERINGS



## — snacks

- ACREAGE FRITES • CIDER AIOLI • 7**
- SOFT PRETZELS • 3 MINI SOFT PRETZELS, HOT MUSTARD, CIDER CHEESE SAUCE • 9**
- CRAB CAKE • REMOULADE, FRESH LIME, CRISPY CAPERS • 18**
- CHARCUTERIE & CHEESE BOARD • CHEF'S SELECTION OF 2 MEATS AND 3 CHEESES • 27**
- SALUMIS: FIORUCCI SALAME GENOVA, ALTO ADIGE SPECK
- CHEESES: HOUSE PIMENTO CHEESE, DANISH BLUE, CAMPO DE MONTALBAN MANCHEGO
- served with seasonal jam, whole grain mustard, olives, candied pecans, house pickles, lavosh crackers*

## — salads *add chicken +10*

- BEET & KALE SALAD • ROASTED BEETS, BABY KALE, PICKLED RED ONIONS, BLUE CHEESE, MUSTARD VINAIGRETTE • 13**
- ROASTED DELICATA SQUASH SALAD • MIXED GREENS, PRESERVED TOMATO, COTIJA CHEESE, TOASTED PUMPKIN SEEDS, HONEY LEMON VIN • 14**

## — small plates

- BUTTERNUT BISQUE • CREMA, CINNAMON, PEPITAS • 7**
- PATATAS BRAVAS • CRISPY POTATOES, SALSA BRAVA, AIOLI • 8**
- MAPLE ROASTED CARROTS • PARSLEY PUREE, GOAT CHEESE, MICROGREENS, CRACKED CORIANDER • 12**
- WILD BOAR & APRICOT SAUSAGE • ROASTED POTATOES, PEA SHOOTS, TOMATO CONFIT, CRISPY ONIONS, CRANBERRY COMPOTE • 14**

## — large plates

- CIDER BRATWURST • SAUERKRAUT, MUSTARD SAUCE, SPLIT TOP BUN • 14**   
*— beyond bratwurst +1*
- ACREAGE BURGER\* • GREENS, PICKLES, AIOLI, CHEDDAR, SLICED TOMATO • 15**   
*— beyond burger +1, jalapeño bacon jam +2, pimento cheese spread +1*
- POT PIE • FLAKY CRUST, TURKEY, PEAS, CARROTS, ROOT VEGETABLES, POTATOES • 18**
- CRISPY PORK SHOULDER • HERB CORN GRITS, SMOKEY PEACH BBQ, CRISPY KALE • 18**
- BRAISED SHORT RIB • RED WINE BRAISED, GOAT CHEESE POTATO CAKE, CRISPY PICKLED BRUSSEL SPROUTS, ROASTED CARROTS • 27**

## — sweets

- CIDER DONUTS • BLACKBERRY JAM • 9**
- CREMA CATALANA • BURNT SUGAR, SHORTBREAD PRETZEL COOKIE • 9**
- S'MORES CAKE • WHITE CHOCOLATE SAUCE • 9**

## — kids *(age 12 and under only)*

- BRATWURST • SERVED WITH FRIES OR GREENS, FRESH FRUIT, FRESH VEGGIES • 9** *add bun +2*
- CHEESEBURGER • SERVED WITH FRIES OR GREENS, FRESH FRUIT, FRESH VEGGIES • 9**
- CRISPY PORK SHOULDER • SERVED WITH FRIES OR GREENS, FRESH FRUIT, FRESH VEGGIES • 9**

contains nuts contains gluten • *gluten free options are available for most dishes +2*  
*our menu items are carefully sourced and crafted with intention. substitutions politely declined*  
*\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness • a 20% gratuity will be added to tabs left open at time of closing*

# WHAT'S ON TAP



————— GROWLERS  
 10oz • 16oz 32oz • 64oz  
 ————— TO-GO ONLY

## — special releases

- PALOMA** ..... \$6 | \$9 | \$12 | \$18  
[5.0% ABV] CRISP, LIVELY, EARTHY PEPPER WITH A SMOOTH AGAVE FINISH. OFF-DRY.
- COCOA CARAMEL** ..... \$6 | \$9 | \$12 | \$18  
[5.8% ABV] BITTERSWEET COCOA AND BURNT SUGAR CARAMEL. BALANCED, RICH, COZY. SEMI-SWEET.
- CHILE GUAVA** ..... \$6 | \$9 | \$12 | \$18  
[5.2% ABV] FALL-WINTER SEASONAL. GUAVA-FORWARD, SMOKY, MILD, LINGERING HEAT. OFF-DRY.
- LAVA FLOW** ..... \$6 | \$9 | \$12 | \$18  
[5.8% ABV] AN EXPLOSION OF FRESH PINEAPPLE AND STRAWBERRY. INSPIRED BY THE HAWAIIAN ISLANDS. JUICY AND REFRESHING, OFF-DRY.
- LEAVES** ..... \$8 | \$11 | \$15 | \$22  
[4.1% ABV] BRIGHT HERBACEOUS AROMATICS WITH NOTES OF EARTHY BLACK TEA, LEMONADE-LIKE ACIDITY REMINISCENT OF AN ELEVATED ARNOLD PALMER. DRY.
- BANJO** ..... \$8 | \$11 | \$15 | \$22  
[8.5% ABV] IN COLLABORATION WITH LAWS WHISKEY HOUSE. AGED 8 MONTHS IN CASK, CARAMEL, HEADY, WOODY. DRY.
- BANJO: MANHATTAN** ..... \$8 | \$11 | \$15 | \$22  
[8.5% ABV] A COCKTAIL INSPIRED VERSION OF OUR BANJO CIDER. LACES OF CHERRY, SWEET HERBACEOUS 'VERMOUTH', APPLE BRANDY BITTERS AND SILKY BOURBON. OFF DRY.
- BANJO: OLD FASHIONED** ..... \$8 | \$11 | \$15 | \$22  
[8.5% ABV] A COCKTAIL INSPIRED VERSION OF OUR BANJO CIDER. BOURBON BARREL AGED WITH WARM SPICES & HOUSEMADE BITTERS, FRESH ORANGE ZEST. OFF DRY.
- TANGERINE WHIP** ..... \$8 | \$11 | \$15 | \$22  
[5.4% ABV] TANGERINE, VANILLA, AND MALTODEXTRIN TO CREATE A CREAMY MOUTHFEEL. THINK ORANGE PUSH POP FROM THE ICE CREAM TRUCK! CREAMY ORANGE NOSTALGIA, LACTOSE FREE. OFF DRY.

## — core ciders

- REAL DRY** ..... \$6 | \$9 | \$12 | \$18  
[6.8% ABV] MADE FROM APPLES. TART, FRUIT-FORWARD, CLEAN. DRY.
- CRABBY NEIGHBOR** ..... \$6 | \$9 | \$12 | \$18  
[6.3% ABV] COLORADO CRAB APPLES & GRANNY SMITH. EARTHY, TART, DRY. LIKE A DESERT.
- LE CHENE** ..... \$8 | \$11 | \$15 | \$22  
[6.4% ABV] MICHIGAN GROWN FRUIT, RED ZINFANDEL BARREL AGED. TANNIC, PHENOLIC, SLIGHTLY WILD. DRY.
- RASPBERRY** ..... \$6 | \$9 | \$12 | \$18  
[6.7% ABV] CO-FERMENTED WITH RASPBERRIES. TART, RUBY, BRIGHT. DRY.
- OFF-DRY** ..... \$6 | \$9 | \$12 | \$18  
[5.8% ABV] MADE FROM APPLES. BALANCED, FRUIT-FORWARD. OFF-DRY
- PEAR** ..... \$6 | \$9 | \$12 | \$18  
[5.3% ABV] APPLE CIDER FINISHED WITH PEAR JUICE. RICH, BALANCED, FRESH. OFF-DRY.
- ROSÉ** ..... \$6 | \$9 | \$12 | \$18  
[5.5% ABV] A BLEND OF CIDER AND RED WINE. LIGHT, BALANCED ACIDITY, TANNIC. OFF-DRY.
- HIBISCUS SESSION** ..... \$6 | \$9 | \$12 | \$18  
[4.3% ABV] OUR TAKE ON AGUA DE JAMAICA. BRIGHT, BALANCED, UNCOMPLICATED. SEMI-SWEET.

## — featured flights

- STAFF'S PICK** ..... \$10  
ROSÉ • HIBISCUS SESSION • COCOA CARAMEL • CHILE GUAVA
- FRUITY** *balanced, refreshing, fragrant* ..... \$10  
RASPBERRY • PEAR • LAVA FLOW • PALOMA
- THIS IS CIDER** *made exclusively from apples* ..... \$10  
REAL DRY • OFF DRY • LE CHENE • CRABBY NEIGHBOR

## — cider libations

- POMMEAU TASTER** ..... \$6 2.5oz  
APPLE DESSERT WINE, AGED 28 MONTHS.

## — our friends

- BLACKBERRY BOTANICAL** ..... \$8 | \$11  
[6.9% ABV] DRY CIDER WITH BLACKBERRIES & BOTANICALS. BRIGHT, LIGHT, INTRIGUING. • *St. Vrain Cidery, Longmont, CO*
- DRY GINGER** ..... \$8 | \$11  
[6.9% ABV] DRY CIDER WITH FIJI GINGER. SPICY, EARTHY. DRY • *St. Vrain Cidery, Longmont, CO*

## — cocktails

- OLD FASHIONED** ..... \$14  
LAWS BOURBON, TURBINADO, ANGOSTURA, ORANGE BITTERS, CHERRY BITTERS, LUXARDO CHERRY.
- TOMMYKNOCKER** ..... \$12  
MI CAMPO BLANCO, TRIPLE SEC, LIME, PINEAPPLE JUICE, AGAVE
- MULE** ..... \$12  
PRAIRIE VODKA, CANTON GINGER LIQUEUR, LIME, MINT, SIMPLE, GINGER BEER
- SPICED MARGARITA** ..... \$12  
MI CAMPO REPOSADO, TRIPLE SEC, APPLE CIDER, CINNAMON, CITRUS
- NEGRONI** ..... \$12  
SPRING 44 GIN, CAMPARI, SWEET VERMOUTH, ORANGE

## — hot drinks

- TIS THE 'RYESON'** ..... \$9  
COCOA CARAMEL CIDER, LAWS RYE WHISKEY, CIDER HONEY, CINNAMON

## — beer

- GINNOCCHIO PILS** ..... \$7 16oz  
[5.2% ABV] BREWED WITH EUROPEAN PILSNER & CARAMUNICH MALTS & JUDICILOUSLY HOPPED IN THE KETTLE AND FERMENTER. A FLEETING KISS OF SWEETNESS LEADS TO FLORAL HOP NOTES AND A CRISP FINISH IN THIS UNFILTERED ITALIAN PILS • *Cellar West Artisan Ales, Lafayette, CO*
- HOPACITY** ..... \$8 16oz  
[6.5% ABV] HAZY, UNFILTERED IPA. TROPICAL AROMATICS THAT RESEMBLE PINEAPPLE AND MELON. LIGHT BITTERNES, DRY HOPPED WITH CITRA AND CENTENNIAL HOPS • *Liquid Mechanics Brewing, Lafayette, CO*
- WESTBOUND IPA** ..... \$8 16oz  
[7.3% ABV] BALANCED WITH JUST ENOUGH BITTERNES AND DRYNESS TO KEEP IT HIGHLY DRINKABLE. NOTES OF JUICY PINEAPPLE, PASSION FRUIT AND FRESH CUT CARA CARA ORANGES FOLLOWED UP BY A TOUCH OF GRAPEFRUIT RIND. • *Westbound & Down Brewing Co., Lafayette, CO*
- VIENNA LAGER** ..... \$7 16oz  
[5.5% ABV] PALE AMBER LAGER, BALANCED & CRISP VIENNA & MUNICH MALTS AND GERMAN HOPS • *Fritz Family Brewers, Nivola, CO*
- NITRO OATMEAL STOUT** ..... \$8 16oz  
[6.1% ABV] BOASTING FLAVORS OF SWEET MILK CHOCOLATE AND LIGHT ROAST COFFEE. FULL BODIED AND SMOOTH CREAMY MOUTHFEEL • *Westbound & Down Brewing Co., Lafayette, CO*

## — wine

- 2020 MATUA SAUVIGNON BLANC** ..... \$9 Glass - \$40 Bottle  
BRIGHT, PASSIONFRUIT AND STONEFRUIT NOTES, CITRUS, CRISP ACIDITY. • *Marlborough, NZ*
- 2019 MEIOMI CHARDONNAY** ..... \$10 Glass - \$50 Bottle  
SMOOTH AND CRYSTALINE, BAKING SPICES, BAKING SPICES, AND SUBTLE CUSTARD NOTES. HIGHLIGHTED BY SUCCULENT ACIDITY AND A CLEAN, MINERAL-DRIVEN FINISH • *Monterrey, Sonoma, Santa Barbara, CA*
- 2020 DOMĀNE WACHAU GRÜNER VELTLINER** ..... \$11 Glass - \$50 Bottle  
DISTINCTIVE AROMAS OF GREEN APPLE, WHITE PEPPER, HINTS OF MANGO AND DELICATE HERBAL NOTES. MEDIUM BODIED & CRISP ACIDITY, WITH JUICY FRUITS AND WHITE SPICE ON THE FINISH. • *Wachau Valley, AT*
- 2018 KENWOOD PINOT NOIR** ..... \$9 Glass - \$40 Bottle  
A CLASSIC, MEDIUM-BODIED PINOT NOIR WITH DELICATE AND COMPLEX FLAVORS THAT GIVE WAY TO A BRIGHT FINISH • *Monterrey & Sonoma, CA*
- 2019 M. CHAPOUTIER BELLERUCHE CÔTES-DU-RHÔNE** ..... \$9 Glass - \$45 Bottle  
JUICY AND POWERFUL, WITH HINTS OF BLACK CURRANT AND RASPBERRY ON THE PALATE, COMPLEMENTED BY WHITE PEPPER FOLLOWED BY LOVELY ROASTED NOTES. SMOOTH AND DELICATE TANNINS. • *Rhone Valley, FR*
- 2018 SIMI CABERNET SAUVIGNON** ..... \$12 Glass - \$55 Bottle  
AROMAS OF TOASTY OAK, DARK BRAMBLE & ROASTED COFFEE. JAMMY BLACK CHERRY & DARK PLUM • *Sonoma, CA*

## — non-alcoholic

- SUN-TEA** ..... \$3 (limited, no free refills)
- APPLE JUICE** ..... \$3 kids | \$5 16oz
- BOYLAN'S SODA BOTTLE** *(Cola, Black Cherry, Root Beer)* ..... \$5
- HAPPY LEAF KOMBUCHA** *rotating flavor* ..... \$6

\* a 20% gratuity will be added to tabs left open at time of closing  
 \* multiple payments accepted, separate checks not available

GROWLER PRICES LISTED DO NOT INCLUDE PRICE OF NEW GLASSWARE • \$5 FOR 32OZ, \$7 FOR 64OZ