



lunch/dinner

we are proud to offer these local brands and more whenever possible



starters

(H) (V) Hummus Plate

Blue Moose hummus served with seasonal vegetables & warm flatbread **13**

Quesadilla

Shredded colby jack melted in a flour tortilla

cheese 12 steak 15 chicken 15 carnitas 15

Loaded Nachos

Crisp tortilla chips topped with your choice of chicken or carnitas, queso brava sauce, shredded cheese, black beans, sour cream, guacamole, pickled jalapeños, and scallions **16**

(GF) Devils on Horseback

Sweet dates stuffed with Haystack Mountain goat cheese, wrapped in Peachwood smoked bacon and drizzled with chipotle honey **14**

Hot Wings

Six wings tossed in your favorite sauce or dry rub

buffalo 10 bbq 10 caribbean jerk dry rub 10

(V) Fruit and Cheese Plate

Fresh fruit, crackers join a selection of local and international cheeses **16**

Rocky Mountain Oysters

Bull fries served with our pub sauce or cocktail sauce **15**

(GF) Gluten Free (H) Healthy (V) Vegetarian

* These items may be served raw or undercooked. Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

hearty soups

Soup of the Day

A fresh offering changed daily, our servers will share with you today's selection

cup 7 bowl 10

GF Mountain Style Chili

Hearty chili with beans, natural beef and spices. Topped with cheese and onions

cup 7 bowl 10

fresh entrée salads

H V House Salad

Mixed lettuce, grape tomatoes, cucumbers and crisp croutons **9**

steak 16 chicken 16 salmon 16 hard boiled egg 12

H V Caesar Salad

Crisp romaine, Asiago cheese and croutons tossed in our house made Caesar dressing **13**

steak 20 chicken 20 salmon 20 hard boiled egg 15

GF H V Timberline Salad

Organic greens, grape tomatoes, Haystack Mountain goat cheese, crisp apples with Champagne vinaigrette **13**

steak 20 chicken 20 salmon 20 hard boiled egg 15

GF H V Spinach Pomegranate Salad

Baby organic spinach tossed in vinaigrette and topped with pomegranate seeds, glazed pecans, feta cheese and thin sliced red onion **13**

steak 20 chicken 20 salmon 20 hard boiled egg 15

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burgers

all burgers served with choice of side

upgrade side to loaded baked potato or side salad 3

All American Burger

Lettuce, tomato and red onion

***100% angus beef 15 grilled chicken 15 *buffalo 18 beyond burger 18 add cheese & bacon +2**

Pub Burger

Stout braised onions, crisp bacon and Swiss cheese with our pub sauce

***100% angus beef 17 grilled chicken 17 *buffalo 20 beyond burger 20**

Fire Burger

Queso brava, roasted green chiles and chipotle aioli

***100% angus beef 17 grilled chicken 17 *buffalo 20 beyond burger 20**

Truffle Burger

Roasted mushrooms, Brie cheese, organic greens and truffle aioli

***100% angus beef 17 grilled chicken 17 *buffalo 20 beyond burger 20**

sandwiches

all sandwiches served with choice of side

upgrade side to loaded baked potato or side salad 3

Western Slope Chicken

Grilled chicken, spiced apples, Brie cheese with lettuce and strawberry Dijon preserve **16**

“Mile High Club”

Grilled chicken, crisp bacon, thin sliced ham, avocado and mixed greens with our champagne vinaigrette **16**

(V) The Greenhouse

Roasted mushrooms, Haystack Mountain goat cheese, zucchini, squash and pesto **15**

Pulled Pork Sandwich

Smoky pulled pork, cole slaw, cheddar cheese and BBQ sauce **14**

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steaks & chops

all steaks & chops served with choice of two sides
upgrade side to loaded baked potato or side salad 3

GF ***Ribeye**

12oz. cut of USDA Buckhead beef well marbled for peak flavor **35**

GF ***Tenderloin**

8oz. cut of the most tender USDA Choice Buckhead beef **39**

GF **H** ***Buffalo Sirloin Steak**

8oz. cut of House of Smoke bison meat with a sweeter flavor than beef **40**

GF ***Double Cut Pork Chop**

12 oz. cut marinated and grilled to perfection **36**

pasta & seafood

Pasta Baguta

Tomato cream sauce, mushrooms, broccoli and grilled chicken with pan-seared Fettuccini **23**

GF ***Shrimp and Grits**

Creamy Asiago grits topped with shrimp and bacon confit and pico de gallo **22**

Trout Almondine

Pan-seared Rocky Mountain trout served with a lemon butter sauce. Served with choice of two sides **29**

GF **H** ***Grilled Salmon**

Pan poached wild salmon topped with your choice of sauce. Served with choice of two sides

miso 30 citrus 30 plain 30

sides

Sweet Potato Fries Mashed Potatoes Thick Cut Fries Baked Potato Seasonal Vegetables

Upgraded Sides +3 Loaded Baked Potato Loaded Mashed Potatoes Side Salad

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desserts

(V) Cheesecake

New York style cheesecake, fresh berries 9

Caramel Bacon Donut Holes

Cinnamon sugar donut holes topped with caramel sauce and applewood-smoked candied bacon 10

(V) Chocolate Hazelnut Marquise

Layers of hazelnut cake and chocolate mousse. Topped with chocolate sauce and hazelnuts 9

(V) Lemon Creme Cake

Rustic vanilla cake layered with lemon cream and topped with fresh berries 9

(V) Banana Nutella

Scratch made bread pudding with chopped cashews, fresh banana slices and Nutella 9

(V) Timberline Sundae

Creamy vanilla ice cream topped with raspberry sauce, chocolate sauce, caramel sauce, whipped cream, cashews and fresh berries 8

D Bar French Macarons



d bar denver

Food network celebrity Chef Keegan Gerhard has teamed up with Timberline to bring you a tasty sampling of his scratch made French Macarons 12

One of each packed in a colorful box, the perfect dessert to-go, or for a gift

Salted Caramel | Pistachio | Chocolate | PB & J | Strawberries & Cream



Denver-based Mission Yogurt, Inc. and its subsidiary companies, has 30+ years experience in airport operations, specializing in full-service dining, fast food, fast casual dining and bars. Our focus is on high-quality food sourcing and environmental sustainability, offering travelers natural meats and organic produce in an appealing environment. For more information please visit missionyogurt.com

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