

# 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 steak 15 chicken 15 cheese 12 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**

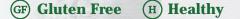
Six wings tossed in your favorite sauce or dry rub **buffalo** 10 caribbean jerk dry rub 10 **bbq** 10

#### (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







# hearty soups

## Soup of the Day

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

## **GF** Mountain Style Chili

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

# fresh entrée salads

### (H) (V) House Salad

Mixed lettuce, grape tomatoes, cucumbers and crisp croutons 9 chicken 16 salmon 16 hard boiled egg 12 steak 16

#### (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







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 por

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"

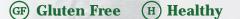
Grilled chicken, crisp bacon, thin sliced ham, avocado and mixed greens with our champagne vinaigrette 16

#### (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



(v) Vegetarian



# 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

**GF** Gluten Free

(H) Healthy

(v) Vegetarian



# 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) Timbeline Sundae

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



#### **D** Bar French Macarons

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** 





