

WELCOME TO THE
PAGOSA BREWING COMPANY
& GRILL



®

Thank You for Visiting Pagosa Brewing Company and Grill
Look for Suggested Food Pairings with Our National Award-Winning House Beers

*We Proudly Serve Locally-Sourced & Wild-Harvested Items
We Also Offer Many Gluten-Free & Vegetarian Food Options
Everything is Made Fresh to Order, Please Relax & Enjoy*

OPEN EVERY DAY



118 North Pagosa Boulevard | Pagosa Springs, Colorado 81147
www.PagosaBrewing.com

970.731.2739 (BREW)



Scan this image to find us on Facebook

RECOMMENDED BY *THE NEW YORK TIMES & SUNSET MAGAZINE*

BEGINNINGS

HOT PRETZELS & CHEESE

Hot Bavarian Pretzels
with House-Made German Cheese Dip ~ 5.49
(Vegetarian)

CRISPY GREEN BEANS

Lightly Breaded & Fried Golden Brown
with Creamy Ranch Dressing ~ 5.99
(Vegetarian)

BASKET OF TRI-COLOR CHIPS

with House-Made Hummus Dip ~ 3.95
with Fresh Spicy Salsa ~ 4.45
with Texas Queso ~ 4.45
(Gluten-Free & Vegetarian)

BEER BATTERED RIBBON FRIES

Basket of Fries ~ 3.99
Add House-Made Sauce +1
(Remoulade Sauce, Chipotle Ketchup or Ranch Dressing)
Add Texas Queso +1.5
BOWL OF CHILI & QUESO FRIES ~ 6.45

HOUSE-MADE CHICKEN WINGS

served with Celery Sticks
Choose Beer-BQ or Buffalo Hot
Choose Blue Cheese or Creamy Ranch Dressing
Baker's Half Dozen ~ 7.49 / Baker's Dozen ~ 13.95
(Gluten-Free)
~ Pairs Well With Our Pale & Amber Beers ~

FORKS

All of Our Salads are Made Fresh to Order & Use Local Ingredients Whenever Possible.
Add Chopped Grilled Chicken +2.99
Add Wild Caught Alaskan Salmon +4.45
Add Sliced Ham or Turkey +1.75

HOUSE SALAD

Fresh Greens, Tomato, Onion, Cucumber & Shredded Carrot
Choice of House-Made Dressings: Real Blue Cheese, Creamy Ranch or Italian Vinaigrette
Extra Dressing +1
Full Salad ~ 5.99 or Side Salad ~ 2.99

CAESAR SALAD

Fresh Romaine Tossed with Crispy Capers,
House-Made Sun-Dried Tomato Caesar Dressing &
Hand-Toasted Seasoned Croutons
Full Salad ~ 7.45 or Side Salad ~ 3.95

SPINACH SALAD

Fresh Spinach, Feta Cheese, Craisins,
Thin Sliced Red Onion with Italian Vinaigrette Dressing
Full Salad ~ 7.45 or Side Salad ~ 3.95

CLASSIC WEDGE SALAD

Quartered Fresh Iceberg Lettuce with Blue Cheese Dressing
Topped with Crumbled Gorgonzola Cheese, Chopped Tomato & Crispy Bacon ~ 6.95
~ Pairs well with our Lighter & Hoppy Beers ~

SIGNATURE PIZZAS

Unless Otherwise Noted, All Pizzas are Cut into Six Large Slices and Come with House-Made Pizza Sauce, Shredded Italian Mozzarella & Aged Asiago Cheeses

THE ITALIAN

Italian Sausage, Pepperoni,
Sliced Peperoncini,
Red Onion & Kalamata Olives ~ 16.95

THE Q

House-Made Beer-BQ Sauce,
Chopped Chicken, Red Onion,
Cheddar Cheese & Cilantro ~ 16.95

THE ATHENA

Sautéed Spinach, Mushrooms, Roasted
Garlic Cloves, Sun-Dried Tomatoes,
Feta & Kalamata Olives ~ 17.95

THE MAX

For the Pepperoni Lover in You!
Edge-to-Edge Pepperoni ~ 15.95

THE GREEN SCENE

Basil Pesto Sauce, Fresh Roma
Tomatoes & Roasted Garlic ~ 15.95
- Pairs well with our Pale & Amber Beers -

THE MEAT EATER

Ham, Italian Sausage,
Pepperoni & Crispy Bacon ~ 17.95

THE GODFATHER

Creamy Alfredo Sauce, Chopped
Chicken & Crispy Bacon ~ 17.95
Make SPICY – Add Green Chilies!

THE HOT CHICK

Chopped Chicken, Green Chiles,
Sun-Dried Tomatoes ~ 17.95
Make SPICY – Add Jalapeños!

THE BLANCO

Creamy Alfredo Sauce, Sautéed
Mushrooms, Spinach, Fresh Tomatoes
& Toasted Sunflower Seeds ~ 16.95

CUSTOM PIZZAS

ARTISAN CRUST – (SIX LARGE SLICES)

THE CLASSIC CHEESE

Shredded Mozzarella & Asiago Cheeses with House-Made Marinara Sauce ~ 11.95

SAUCES

Select One Sauce per Pizza Please

Garlic Oil

Beer-BQ Sauce +1

Creamy Alfredo Sauce +1

Basil Pesto Sauce +2

TOPPINGS

EXTRA CHEESE

Sharp Cheddar
Deluxe American
Italian Mozzarella
Aged Asiago
Greek Feta
Crumbled Gorgonzola
Soft Cream Cheese
+1.75

REGULAR VEGGIES

Sautéed Mushrooms
Sliced Peperoncini
Fresh Red Onions
Fresh Roma Tomatoes
Fresh Salsa
Fresh Spinach
Chopped Green Chiles
Fresh Jalapeños
+1.5

DELUXE VEGGIES

Artichoke Hearts
Caramelized Onions
Sun-Dried Tomatoes
Kalamata Olives
Roasted Garlic Cloves
Fresh Scallions
Crispy Capers
Chopped Cilantro
+1.75

DELUXE MEATS

Deli-Sliced Ham
House Italian Sausage
Sliced Man Dogs
Brewpub Chili
Spicy Italian Pepperoni
Wild Alaskan Salmon
Crispy Bacon
Chopped Chicken
+1.75

WILD HARVESTED SALMON

All of our Alaskan Salmon is Wild-Caught & Flash-Frozen On Ship
No Additives, Colors, Flavors.... Just Fresh Alaskan Salmon!

ALASKAN SALMON CAESAR SALAD

Two Grilled Alaskan Salmon Filets Served on Fresh Romaine
Tossed with Crispy Capers, House-Made Sun-Dried Tomato Caesar Dressing &
Hand-Toasted Seasoned Croutons
Full Salad ~ 11.95 or Half Salad ~ 8.45

ALASKAN SALMON FISH & CHIPS

Three Alaskan Salmon Filets Hand-Dipped in
Pagosa Brewing Beer-Batter and Fried Golden Brown,
Served with Beer-Battered Ribbon Fries & House-Made Cajun Tartar Sauce ~ 9.49

ALASKAN SALMON TACOS

Two Tacos Filled with Grilled Alaskan Salmon Filets,
Napa Cabbage, Aged Asiago Cheese, House-Made Mango Sauce & Scallions on
Warm Flour Tortillas or Gluten-Free Corn Tortillas ~ 9.49

New!

BREW PUB TACOS

Two Tacos Per Order w/Tri-Color Chips ~ 8.45
Choice of Flour Tortillas or Gluten-Free Corn Tortillas
No Mixing Different Taco Styles, Please.

GROUND ANGUS BEEF TACOS

Locally Raised, 100% Grass-Fed Seasoned Ground Angus
topped with Lettuce, Cheddar Cheese,
Sour Cream & Fresh Tomato Salsa

SOUTHWEST CHICKEN TACOS

Southwest Spiced & Chopped Red Bird Chicken Breast
topped with Lettuce, Cheddar Cheese,
Sour Cream & Fresh Tomato Salsa

VEGETARIAN BLACK BEAN TACOS

Southwest Spiced Black Beans and Brown Rice, Corn Kernels, Jalapenos & Sautéed Onions
topped with Lettuce, Cheddar Cheese, Sour Cream & Fresh Tomato Salsa

Extra Sour Cream +1

Add Chopped Green Chilies +1

Add Texas Queso +1.5

Add Sonoran Toppings (Crispy Bacon, Chopped Onion Rings, Green Chilies & Chipotle Ketchup) +2.5

BURGERS & CHICKEN

Angus - 1/3 lb. Locally Raised, 100% Grass-Fed, Hand-Pattied Angus Burgers ~ 8.99
Vegetarian - Southwest Spiced Black Beans & Brown Rice Burgers are Made-From-Scratch ~ 7.99
Chicken - Fresh, Never Frozen, Natural Colorado Red Bird Chicken Breast Grilled to Perfection ~ 8.49

All Burgers are Cooked Medium-Well Unless Otherwise Requested

Served with Potato Chips or House-Made North Carolina Sweet Vinegar Slaw

CHOOSE FROM

THE BREWER'S

Beer-Caramelized Onions &
Crumbled Gorgonzola

THE SWISSHROOM

Sautéed Mushrooms & Baby Swiss
Try it with the Deli-Sliced Ham!

THE Q

House-Made Beer-BQ Sauce, Cheddar
Cheese & Sliced Red Onions

THE JALAPEÑO

Fresh Jalapeños & Cream Cheese +1
Try it with Crispy Bacon!

THE BAVARIAN

House-Made Bavarian Cheese
topped with Crispy Bacon +2
~ Pairs with our Amber & Dark Beers ~

THE SONORAN

Crispy Bacon, Onion Rings, Green
Chilies & Chipotle Ketchup +1

Extra Potato Chips or House-Made Slaw +1.5
Add Extra Cheese, Green Chilies or Brewpub Chili +1

Add Crispy Bacon or Deli-Sliced Ham +1.75
Add Side of Golden Ribbon Fries +2

DOGS & BRATS

Our Gold Star "Man Dogs" & German Brats are 100% Colorado Beef
No Nitrates. No Hormones. No Antibiotics... Never Ever!

Served with Potato Chips or House-Made North Carolina Sweet Vinegar Slaw

CHOOSE FROM

THE CONEY

Brewpub Chili, Thin Sliced Onions,
Yellow Mustard & Shredded Cheddar
"Man Dog" or German Brat ~ 7.45

THE BEER-BQ

House-Made Beer-BQ Sauce, Red
Onion & Shredded Cheddar Cheese
"Man Dog" or German Brat ~ 6.95

THE BAJA

Crispy Bacon, Onion Rings, Green
Chilies & Chipotle Ketchup
"Man Dog" or German Brat ~ 7.95
~ Pairs with our Amber & Hopy Beers ~

THE KRAUT

House-Made Caraway Kraut
"Man Dog" or German Brat ~ 6.45

THE CHICAGO

Peperoncini, Tomato, Onion, Pickle
"Man Dog" or German Brat ~ 6.95

THE ALL AMERICAN

Pickles, Onions & American Cheese
"Man Dog" or German Brat ~ 6.45

Extra Potato Chips or House-Made Slaw +1.5
Extra Cheese +1 Add Texas Queso +1.5

Add Crispy Bacon or Deli-Sliced Ham +1.75
Add Side of Golden Ribbon Fries +2

SANDWICHES & MELTS

Served with Potato Chips or House-Made North Carolina Sweet Vinegar Slaw

SERVED COLD

THE GARDEN VEGGIE

House-Made Hummus, Lettuce, Tomato, Red Onion, Cucumber & Shredded Carrot on a Fresh Bun ~ 7.99

SMOKED TURKEY BREAST

Deli Style Thin-Sliced Turkey, Crisp Lettuce, Fresh Tomato & Sharp Cheddar Cheese on Multi-Grain ~ 8.45

DELI-SLICED HAM

Deli Style Thin-Sliced Ham, Crisp Lettuce, Fresh Tomato & Baby Swiss on Multi-Grain ~ 7.99

Extra Potato Chips or House-Made Slaw +1.5
Extra Cheese +1 Add Chopped Green Chilies +1

SERVED HOT

GRILLED REUBEN

Sliced Corned Beef, Caraway Kraut, Baby Swiss & House-Made 1000 Island on Marbled Rye ~ 9.45

GRILLED RACHAEL

Deli Style Thin-Sliced Turkey, Caraway Kraut, Baby Swiss & House-Made 1000 Island on Marbled Rye ~ 8.99

ANGUS PATTY MELT

Locally Raised Angus, Grilled Onions & Baby Swiss on Marbled Rye ~ 9.45

Add Crispy Bacon or Deli-Sliced Ham +1.75
Add Side of Golden Ribbon Fries +2

KID'S SIZE KUISINE

KID'S DOG (ALL BEEF)

Served with Potato Chips ~ 4.45

Add American Cheese +1

Add Side of Golden Ribbon Fries +1

KID'S CHEESY QUESADILLA

with Melted Cheddar ~ 4.45

Add Chopped Chicken +2

Add Crispy Bacon +1.75

KID'S GRILLED CHEESE

with American Cheese on Multi-Grain Bread

Served with Potato Chips ~ 4.45

Add Side of Golden Ribbon Fries +1

KID'S BURGER (ALL BEEF) W/PICKLES

Served with Potato Chips ~ 4.45

Add American Cheese +1

Add Side of Golden Ribbon Fries +1

WE CHOOSE TO SUPPORT LOCAL BUSINESS

whenever possible by purchasing local ingredients & shopping locally first!

It saves enormous amounts of non-renewable fuel and energy...

and supports local job creation and retention...

and encourages Community Supported Agriculture (CSA).

SWEETS

(Save room – they’re tasty!)

CHOCOLATE BROWNIE BITES

Crumbled Brownie Bites Served in a Bowl with Cool Whip[®], Chocolate Sauce & Maraschino Cherry ~ 5.45
~ Pairs well with Soaker’s Stout ~

SOAKER’S STOUT FLOAT

Award Winning Stout & All Natural Vanilla Ice Cream ~ 4.99
~ ☺ Pairs well with Soaker’s Stout ☺~

“MUTTON BUSTER” ROOT BEER FLOAT

Handcrafted Root Beer & All Natural Vanilla Ice Cream ~ 3.99
(No Corn Syrups!)

BEVERAGES

Handcrafted “Mutton Buster” Root Beer Soda ~ 2.45 (no refills)
Sprite, Coke, Diet Coke, Minute Maid Lemonade ~ 1.95
Orange, Grapefruit, Cranberry, Tomato Juices ~ 2.95
Iced Tea, Hot Coffee ~ 1.95

Beer, Wine, Cocktail & Martini Lists Available

BEER TASTER TRAY

Ask a Team Member for 4oz Tasters of Our Beers

BEER-TO-GO

Ask a Team Member for Details or Growler Refills

JOIN OUR MUG CLUBS

“NICE MUGS!”

ANNUAL CLUB MEMBERSHIP - \$40

(\$40 VALUE + \$1 VALUE ON EVERY BEER!)

- 20oz. Mug for 16oz Pint Price
- Early Pours of New Beers
- Discounted Music Cover Charge
- Two Free Souvenir Pint Glasses
- Free Custom “Mug Club” T-Shirt
- Free Growler of Beer
- Earn a Place in the Keg Club
- Earn the Privilege of Keeping Your Own Mug Here!

TWO-WEEK CLUB MEMBERSHIP - \$25

(\$27.00 VALUE + \$1 VALUE ON EVERY BEER!)

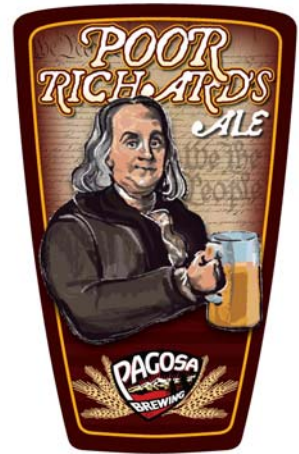
- 20oz. Mug for 16oz Pint Price
- Early Pours of New Beers
- Discounted Music Cover Charge
- Two Free Souvenir Pint Glasses
- Free Custom “Mug Club” T-Shirt

POOR RICHARD'S ALE STORY

NATIONAL CHAMPION - BENJAMIN FRANKLIN RECIPE CONTEST

Our Head Brewer, Tony Simmons, crafted the recipe for Poor Richard's Ale, deemed the most authentic Colonial Ale recipe in the nation. His recipe was chosen to represent the entire brewing industry in 2006 for Benjamin Franklin's 300th Birthday Event. Tony was flown out to brew the Commemorative Batch in Franklin's hometown of Philadelphia. He was then invited back as 1 of 300 select people in the nation to light Franklin's birthday cake during a nationally televised event.

Over 100 breweries in the country brewed Poor Richard's Ale, including Anheuser-Busch. The American Homebrewer's Association chose Poor Richard's Recipe for 2008 Big Brew Day and over 3,000 home brewers around the world also brewed it. Poor Richard's is one of our flagship beers. It's got great rich flavor, and it's not too heavy. The touch of real molasses gives it a slight spiciness to the finish and makes this beer very quaffable. ~ **Enjoy!**



GREEN BUSINESS OF THE YEAR!

Pagosa Brewing Company & Grill creates & supports **"GREEN BUSINESS PRACTICES"**. We are dedicated to finding solutions to improve sustainability & reduce our carbon footprint. We live by these goals & values every day.

Use **LOCAL** products, services & vendors whenever possible.

Donate our used fryer oil to a local biodiesel operator.

Give our spent brewery grain to local farmers.

Purchase "Clean Green Wind Power" for 100% of our energy needs.

Serve our beer primarily on draught & self-distribute locally.

Offer incentives for bicycling to Pagosa Brewing Co.

Choose refillable growlers that use pre-printed glass.

Upgrade to "Eco-Friendly" compostable & recycled materials.

Develop and maintain our own recycling stations.

For more detailed information as well as ideas on how YOU can **GO GREEN**, please check our website, www.PagosaBrewing.com.