

Appetizers

Ignachios* ✓
Tri-color Tortilla Chips, Black Beans, Salsa, Black Olives, Jalapenos, Guacamole, Sour Cream, Diced Tomatoes
11 (Add Beef or Chicken 3)

Buffalo Wings* ✓
Crispy or Regular Style ✓, with choice of Original Style Buffalo, BBQ, Habenero, or Sesame Garlic Sauce
12

Queso Dip*
Served with Warm Pita Bread and Tri-Color Tortilla Chips
9

Chips and Salsa* ✓
Tri-color Tortilla Chips and Homemade Salsa
4

Cajun Dusted Popcorn Shrimp*
With Cuban Aioli
9

Teresita's Empanadas
Santa Rita Beef, Onion, Green Olives, Raisins, Hard Boiled Eggs
5

Smoked Salmon Flatbread
Caper Cream Cheese, Arugula, Cold Smoked Salmon, Grape Tomatoes
6

Kobe Sliders
Kobe Beef Patties, Pancetta, Fontina Cheese, Lemon-Garlic Aioli
11

Chicken Quesadilla*
Onions, Poblano Peppers, Corn, Olives, Spinach-Herb Tortilla
9 (just veggie 7)

Artichoke-Spinach Cheese Dip
With Homemade Beer Bread, Tortilla Chips
11

Basket of Fries or Onion Rings
5

Sausage Basket ✓
Jalapeno-Cheddar Elk Sausage, Chicken and Apple Sausage, Honey Mustard Sauce, BBQ
9

Soup & Salad

Cilantro-Lime Vinaigrette ✓, Raspberry-Chipotle Vinaigrette ✓, Caesar, Balsamic Vinaigrette ✓, Ranch, Gorgonzola, Oil and Balsamic ✓

Chicken and Tortilla Soup ✓
4 cup/6 bowl

Soup D'Jour
Please ask your server for today's special
4 cup/6 bowl

Soup & Salad ✓
Choice of Soup as well as House Salad or Caesar Style Salad
7

Mediterranean Salad ✓
Chicken, Cucumbers, Kalamata Olives, Pearl Couscous, Feta Cheese, Roasted Red Peppers, Artichoke Hearts, Cilantro-Lime Vinaigrette
10

Indonesian Peanut Salad* ✓
Rice Noodles, Greens, Cucumbers, Chicken, Sesame Seeds, Carrots, Peanut Sauce
9

Caesar Salad
Romaine Lettuce, Homemade Caesar Dressing, Asiago Cheese, Herb Croutons
8

with All Natural Chicken 9
with Wild Salmon 10

✓ Gluten Free Selection

New England Style Clam Chowder ✓
4 cup/6 bowl

House Salad ✓
Green Leaf Lettuce, Cotija Cheese, Pepitas, Black Olives, Cucumbers, Grape Tomatoes, Tortilla Strips
5

Southwest Steak Salad ✓
Cotija Cheese, Pepitas, Black Bean-Corn Salsa, Tortilla Strips, Grilled Beef Tender
10

Spinach Salad ✓
Bleu Cheese Crumbles, Green Apple, Candied Pecans, Tobacco Onions
9

Chop Salad ✓
Cold Smoked Salmon, Corn, Pearl Couscous, Dried Cranberries, Pepitas, Asiago Cheese, Arugula, Gorgonzola Dressing
10

Green Chile Quiche*
With cup of soup and House Salad
9

✓ Can be made Gluten Free

18% Gratuity will be added to all parties 6 or more Sorry, No Separate Checks We Accept most major credit cards, but do not take personal checks

Pizza & Calzones

Extra Toppings for Regular Sized Pizzas and Calzones 1.00 Each- For Large Pizzas 1.50 Upgrade any pizza to a large for 5.00

Sunnyside Pepperoni Za'
Featuring locally produced Sunnyside Farms' Pepperoni
11

BBQ Chicken Pizza
BBQ Sauce, Button Mushrooms, Poblano Peppers, Red Onion, Monterey Jack Cheese
13

Margherita Pizza
Basil Pesto, Roma Tomatoes, Fresh Mozzarella and Asiago Cheese
13

Three Cheese Pizza
Marinara, Mozzarella, Monterey Jack, Asiago
10

Toppings:
Pepperoni, Chipotles, Mushrooms, Green Chilies, Sausage, Jalapeno, Portabellas, Fresh Spinach, Roasted Red Peppers, Poblano Peppers, Pineapple, Fresh Tomato, Canadian Bacon, Red Onion, Black Olives, Pepperoncini, Artichoke Hearts, All Natural Chicken

Sandwiches
Served with Beer Battered Fries, Cajun Fries, Jalapeno-Cheddar Mashers, Green Chile Rice, Cottage Cheese, Soup or Seasonal Vegetables
Onion Rings or House Salad for .50 extra

Sesame Tuna
Yellow Fin Tuna, Napa Cabbage, Chili-Garlic Sauce, Focaccia Bread
12

Colorado Cheese Steak*
Beef or Chicken, Mushrooms, Pepperoncinis, Pepper Jack Cheese, Ciabatta Roll
11

Standard Burger
8 oz. Sunnyside Farms' Ground Beef, Ciabatta Roll
10
Extras .50

Gyro
Beef and Lamb, Pita Bread, Feta Cheese, Lettuce, Tomato, Tzatziki Sauce
9

Garden Burger
Mushrooms, Spinach, Feta Cheese, Sautéed Onions
9

French Dip
House Smoked Brisket, Swiss Cheese, Bacon, Ciabatta Roll
10

Santa Rita Burger
Andouille Sausage, Santa Rita Ranch Beef, BBQ Sauce, Swiss Cheese, Tobacco Onions
11

Buffalo Wrap*
Crispy Chicken, Jack Cheese, Wing Sauce, Lettuce, Gorgonzola or Ranch Dressing
10

Southwest Chicken Pizza*
Free Range Chicken, Basil Pesto, Roasted Red Peppers, Chipotle Peppers, Monterey Jack Cheese
13

Maui Wowi Pizza
Brown Sugar, Canadian Bacon, Pineapple, Jalapeno, Mozzarella Cheese
13

Greek Pizza
Basil Pesto, Portabella Mushrooms, Fresh Spinach, Tomatoes, Artichoke Hearts, Feta Cheese
13

Cheese Calzone
Ricotta, Parmesan, and Mozzarella
10

Turkey Patty Melt
Ground Whole Turkey Breast, Proscuitto, Sautéed Onions, Swiss Cheese, Arugula Mayo, Rye Bread
10

Wild Alaskan Salmon BLT
Chinook Salmon, Caper Aioli, Focaccia Bread
12

Southwestern Burger*
Sunnyside Farms Patty, Hatch Green Chilies, Pepper Jack Cheese, Chipotle Aioli, Ciabatta
11

Rico Burger*
Sunnyside Farms Beef Patty, Sautéed Onions, Bleu Cheese, Buffalo Sauce
11

Portabella Mushroom Sandwich
Basil Pesto, Roma Tomatoes, Asiago Cheese
11

Cajun Chicken Sandwich*
All Natural Chicken Breast, Pepper Jack Cheese, Chipotle Aioli, Ciabatta Roll
10

Pastrami Rubeen
Pastrami, Kraut, Swiss Cheese, Russian Sauce, Rye Bread
10

Greek Wrap
Chicken or Portabellas, Tomatoes, Artichoke Hearts, Spinach, Feta Cheese, Balsamic Vinaigrette, Spinach-Herb Tortilla
10

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Entrées

Steamworks Original Cajun Boil** ✓

(starting everyday at 4:30)

Alaskan Dungeness Crab, Wild Texas Shrimp, Andouille Sausage, New Potatoes, Sweet Corn
Cajun for One
24
Cajun for Two
46

Extras: 1/2 lb Crawfish...5 / 1/4 lb Sausage...4 / 1/4 lb Shrimp...5 / Extra Crab by 1/2 or full lb...Market Price

Cajun Penne Pasta**
All Natural Chicken, Andouille Sausage, Poblano Peppers, Onions, Spicy Cream Sauce
15

Wild Alaskan Sockeye Salmon ✓
Balsamic-Orange Reduction, Jalapeno-Cheddar Mashers, Seasonal Vegetables
15

Green Chile Tamales* ✓
With Monterey Jack Cheese, Red or Green Chile, Green Chile Rice, Southwest Black Beans
12

New York Strip ✓
Organically Raised 12oz Steak, Mushroom Brandy Cream Sauce, Jalapeno-Cheddar Mashers, Seasonal Vegetables
22

Orange Pablano BBQ Pork Chop
Two Sunnyside Farms' Pork Loin Medallions, Orange Poblano BBQ Sauce, Jalapeno-Cheddar Mashers, Seasonal Vegetables
18

Spinach Enchiladas
Spinach-Artichoke Filling, Mushrooms, Green Chile, Monterey Jack Cheese, Green Chile Rice, Southwest Black Beans
11

Chimichanga*
Red Chile braised Chicken, Monterey Jack Cheese, Green Chile Rice, Black Beans, Guacamole, Sour Cream, Red or Green Chili
13

Chipotle Striped Bass* ✓
Chipotle Colorado Raised Striped Bass, Jalapeno-Cheddar Mashers, Black Bean Corn Salsa
18

Bleu Cheese Crusted Steak
Bleu Cheese Crusted 8 oz. Flatiron Steak, Red Wine Shallot Sauce, Jalapeno-Cheddar Mashers, Seasonal Vegetables
19

Missionary Ridge Pasta
Sun-dried Tomato Pesto Cream, Penne Pasta, All Natural Chicken Breast, Seasonal Vegetables
14

Fish Tacos*
Cajun Fried Cape Capensis, Jack Cheese, Cuban Aioli, Napa Cabbage, Green Chile Rice, Southwest Black Beans
12

Carne Asada* ✓
Grilled Beef Steak, Jack Cheese, Red or Green Chile, Green Chile Rice, Southwest Black Beans, Guacamole, Flour Tortillas
14

Pork Carnitas Tacos* ✓
Corn Tortillas, White Onion, Cilantro, Cotija Cheese, Roasted Pepitas, Green Chile Rice, Southwest Black Beans
11

Anasazi Enchiladas* ✓
Creamy Chicken Filling, Red Chile, Sour Cream, Green Chile Rice, Southwest Black Beans
11

Six Cheese Mac
Fontina, Gruyere, Cheddar, Bacon, Monterey Jack, Bleu Cheese, Green Chiles, Bacon, and a House Salad
11

Chimichurri Steak ✓
8 oz Flatiron Steak, Argentina Style Chimichurri Sauce, Jalapeno-Cheddar Mashers, Seasonal Vegetables
19

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*denotes spiciness

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Steam Engine Lager
An American classic, noted for its malt sweetness and hop spice with a smooth dry finish, the Steam Engine Lager is arguably the best American Style Amber Lager in the country with a total of six medals from the Great American Beer Festival. The flavor profile lends itself nicely to burgers and steaks.

Third Eye P.A.
Just like the super-hoppy, English Ales that originated in the early 1800's this IPA's larger grain bill produces a high alcohol content with plenty of residual sweetness. This IPA has a nice, light, copper color, a citrus hop aroma and pairs wonderfully with rich foods. Try it with some salmon or a piece of carrot cake!



Colorado Kölsch
A light and crisp derivative of the German Kölschs with a hint of sweetness, an amazingly quenching ale. This beer has also been recognized at the Great American Beer Festival as being one of the top of its class. Pair with lighter fare, such as salads and chicken.



Lizard Head Red
Dark red in color, the Red is a medium-bodied brew with a nice hop balance. Munich and Crystal Malts are used to produce the complex malt character which can cool the taste buds when paired with spicy foods.



In addition to these four mainstay beers we offer a vast selection of rotating seasonal beers varying in color, flavor and style. Please ask your server about today's availability.

20 oz. Imperial - \$5.50 Pint - \$4.75 10oz Draw \$3.75
Specialty Beers are often available for \$5.50 pints

Beer Sampler
Comes with your choice of (6) 4 oz. Beers
8

Beverages

2

Lil' Toot Rootbeer	Hot or Iced Tea
Zuberfizz Seasonal Soda	2% Milk
Regular & Decaffeinated Coffee	Orange, Grapefruit, Pineapple, Cranberry Juice
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade	(Soda refills \$0.50)

Hoof, Feather and Fin

We are proud supporters of small, family owned ranches in Southwest Colorado and New Mexico for all of our beef and much of our pork selections.

All of our Chicken comes from Red Bird Farms, a Colorado based company providing All Natural Chicken.

We also work closely with our purveyors and seafood resources to consider the fishery, habitat, species, management, and a host of other factors to bring you sustainable seafood choices. We encourage you to demand more of these options from all of your favorite restaurants and to learn more from the following groups.

www.sunmysideeats.com
www.redbirdchicken.com
www.nmfs.noaa.gov/fishwatch
www.wherethefoodcomesfrom.com

Head Brewer: Ken Martin GM/Executive Chef: Sean Clark

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