



WYNKOOP

BREWING COMPANY

EST. 1988

HANDCRAFTED FOOD

At Wynkoop Brewing Company, our food has been as popular as our house-made beers. It's no wonder. We serve freshly prepared, beer-inspired comfort food that reflects our Colorado and Rocky Mountain western heritage, along with hearty servings of the best English, American and South-western fare. * We also craft our elevated pub cuisine with the same care, concern and quality

ingredients as our small-batch beer. Our dishes are made with an array of locally sourced ingredients, from produce and game meats to everyday staples. * Our well-trained chefs get continued training here under Executive Chef Bart Proffitt (a seasoned veteran of the local culinary scene) and our decades of restaurant experience ensure our food meets the highest of standards.



HUMMUS PLATE

Hummus, olive tapenade and sun-dried tomato relish served with pepperoncini peppers, mixed greens, warmed pita and roasted garlic cloves **9.75**

QUESO DIP

Homemade queso dip served in a flour tortilla bowl with fresh corn tortilla chips **7.50** Add nacho chicken or barbacoa beef **2.00**

STEAMED MUSSELS

PEI mussels steamed in a white wine garlic broth served with toast points **9.50**



TWO GUNS PILSNER

Crisp Czech-style pilsner with a soft maltiness and clean finish. **4.9% ABV**

PAIRS WELL WITH:
Artichoke & Parmesan Dip
Spinach Salad
Mac & Cheese

APPETIZERS

ROASTED CHICKEN QUESADILLA

Roasted chicken with Cheddar cheese, fresh pico de gallo, guacamole and drizzled with cilantro sour cream **8.75**

WYNKOOP WINGS ^{GF}

Chicken wings tossed in our homemade Buffalo sauce **10.25**

CALAMARI

Domestic calamari dusted lightly with rice flour and fried crisp. Served with tangy soy ginger sauce and sweet chile sauce **10.50**

ARTICHOKE & PARMESAN DIP

The original recipe. Homemade beer bread toasted with melted garlic butter **8.95**

BYO NACHOS

Pinto beans, green chili, queso, salsa, sour cream and guacamole served "dip" style with tortilla chips to "Build Your Own Nachos" **8.95** Add nacho chicken or barbacoa beef **2.00**

PLOUGHMAN'S PLATTER

Local and homemade sausages served with artisan cheeses, pickled hot peppers and Boston brown bread **15.95**



LONDON CALLING IPA

A classic English-style India Pale Ale, cask conditioned and dry hopped. **5.9% ABV**

PAIRS WELL WITH:
Ploughman's Platter
Fish & Chips
Mighty Red Gumbo

WYNKOOP PRETZELS

Two gigantic freshly baked pretzels served with queso dip and honey mustard **9.75**

CRAB CAKES

Two sautéed crab cakes served with Rail Yard beer mustard sauce **11.50**

BEER BATTERED ONION RINGS

Served with jalapeño Ranch dressing & queso **7.50**



SOUP

GORGONZOLA ALE

Cup **3.95** • Bowl **5.00**

SOUP DU JOUR

Cup **3.95** • Bowl **5.00**

VEGETARIAN GREEN CHILI

Cup **3.95** • Bowl **5.00**

BUFFALO CHILI ^{GF}

Cup **4.50** • Bowl **5.75**



SALADS

Salad dressing choices: Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Ranch, Russian

SPINACH SALAD ^{GF}

Baby spinach tossed with maple vinaigrette, topped with dried cranberries, rice flour fried onions, blue cheese crumbles, toasted walnuts and poached pears **8.95**

ORIGINAL THAI COBB SALAD ^{GF}

Chicken, avocado, bacon, tomatoes, cucumber, sweet and spicy peanuts and Thai dressing over mixed greens and rice noodles **9.95**

CAESAR SALAD

Traditional salad of fresh romaine lettuce topped with shredded Asiago cheese and croutons **7.25**
Add chicken **2.95** Add shrimp **3.95**

PUB SALAD

Romaine lettuce, mixed greens, tomato, cucumber, carrots, radishes and croutons. Served with your choice of dressing **4.25**

SMOKED CHICKEN SALAD ^{GF}

Smoked chicken, hearts of palm, bell pepper and mango tossed with mixed greens and Napa cabbage in BBQ Ranch dressing. Topped with shredded smoked Cheddar, hard-boiled egg and grape tomatoes **10.25**



LIGHT RAIL ALE

Light bodied with gentle malts and hops, perfect for craft beer newcomers. **4.5% ABV**

PAIRS WELL WITH:

Hummus Plate
Roasted Chicken Quesadilla
Seared Ahi Tuna Salad



B3K SCHWARZBIER

German-style black lager, gently roasted and thirst-quenching. **4.8% ABV**

PAIRS WELL WITH:

Colorado Lamb Sirloin
Reuben Sandwich
Spinach Salad

SEARED AHI TUNA SALAD ^{GF}

Wasabi pea crusted tuna served with Napa cabbage, bok choy, carrots, peppers and red cabbage with orange-miso dressing **11.50**

TACO SALAD

Barbacoa beef served over mixed greens, roasted corn, black beans, tomatoes and queso fresco tossed with jalapeño Ranch dressing and served in a chipotle tortilla bowl **9.25**

QUINOA & VEGETABLE SALAD

Quinoa salad served over mixed greens tossed in lemon-thyme vinaigrette with Roma tomatoes, red onions, cucumbers, carrots and baked pita chips **8.95**



BURGERS & SANDWICHES

All sandwiches served with your choice of pub fries, homemade bacon potato salad, coleslaw, quinoa salad or fruit salad. Add: American, Swiss, Pepper Jack, Cheddar, Provolone, Blue Cheese, Sautéed Mushrooms, Sautéed Onions, Bacon or Guacamole **1.00**

BBQ PORK SANDWICH

Slowly braised pork with BBQ sauce, smoked Cheddar and sautéed onions on habenero-cornmeal bread **8.95**

HOMEMADE VEGGIE BURGER

Our "beef" vegetable protein mixed with black beans, garbanzo beans, peppers, onions and carrots grilled and served on a freshly baked bun **8.95**



PATTY'S CHILE BEER

A Wynkoop specialty, Anaheim and ancho pepper flavors but no heat. **4.2% ABV**

PAIRS WELL WITH:

BYO Nachos
Buffalo Taco Salad
Beer Battered Onion Rings

CHEESE STEAK

Philly-style sandwich stuffed with thinly sliced steak, peppers, onions and mushrooms. Topped with white American cheese and served on an Amoroso roll **8.95**

DAGWOOD

Ham, turkey, bacon, Swiss, lettuce, tomato and avocado piled high on freshly baked Rail Yard bread with shallot mayonnaise **9.75**

REUBEN

Thinly sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on marbled rye bread **9.25**

BUFFALO BURGER

A ½ lb. Great Plains buffalo meat charbroiled to order on a freshly baked bun with lettuce, tomato and onion **9.95**

TUNA MELT

Albacore tuna salad served on toasted sourdough with sliced tomato and melted Swiss cheese **8.95**



MILE HIPA

Intense, sticky, Denver-style India Pale Ale. A hop head's dream. **6.5% ABV**

PAIRS WELL WITH:

Wynkoop Wings
BBQ Pork Sandwich
Fish & Chips

ALL NATURAL BEEF BURGER

A ½ lb. of 100% natural beef charbroiled to order on a freshly baked bun with lettuce, tomato and onion **8.95**

MONTEREY CHICKEN

Grilled Red Bird Farms chicken breast topped with provolone, avocado, mixed greens, tomato and honey-mustard mayonnaise on a focaccia roll **9.25**



ENTRÉES

PAN-SEARED CHICKEN SUPREME

Topped with prosciutto and served with home-made garlic spaetzle, vegetable of the day and creamy mushroom sauce **14.95**

BBQ RIBS GF

Patty's Chile Beer braised pork ribs glazed with our homemade BBQ sauce served with pub fries and coleslaw **17.95**

COLORADO LAMB SIRLOIN GF

Marinated and grilled served with mushroom risotto, herb oil and red wine reduction **19.95**

FLATIRON STEAK GF

Grilled and served with Yukon Gold mashed potatoes, herbed butter and seasonal vegetables **20.95**

VEGETARIAN CHICKEN CACCIATORE

Grilled "chicken" wheat protein served over penne pasta with a sauce of peppers, onions, mushrooms and grape tomatoes. Topped with Asiago cheese **10.95**

GRILLED COLORADO STRIPED BASS GF

Served with barley pilaf, vegetable of the day and smoked tomato sauce **21.95**

ROCKY MOUNTAIN TROUT GF

Lightly breaded with cornmeal and cranberries served over wild rice and seasonal vegetables. Topped with beurre blanc sauce **17.95**

BUFFALO MEATLOAF

Served with Yukon Gold mashed potatoes, seasonal vegetables and roasted shallot-bacon demi glace **15.95**



WIXA WEISS

A Bavarian, unfiltered refresher with aromas of clove and banana. **5.3% ABV**

PAIRS WELL WITH:

Wynkoop Pretzels
Smoked Chicken Salad
Rocky Mountain Trout

ST. CHARLES ESB

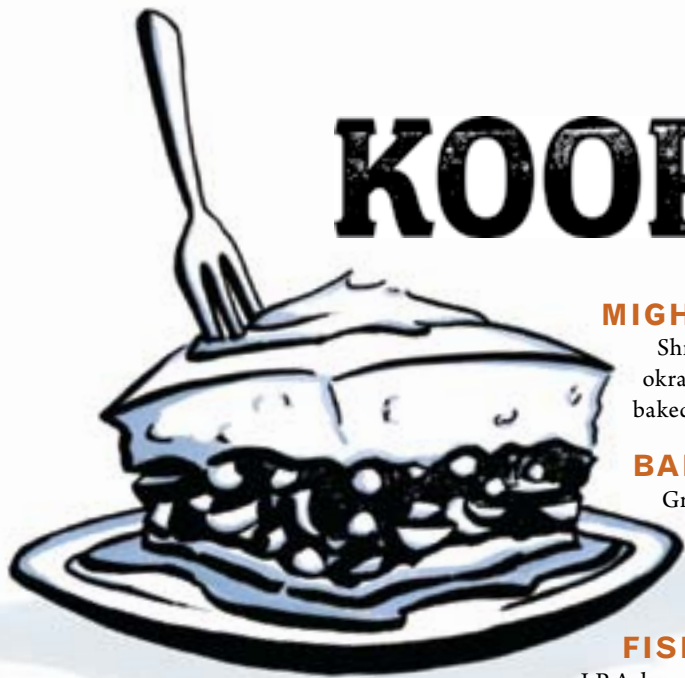
Tea colored and cask conditioned with toasted malt flavors and elegant hopping. **5.5% ABV**

PAIRS WELL WITH:

Flatiron Steak
Shepherd's Pie
Bangers & Mashers



KOOP SPECIALTIES



MIGHTY RED GUMBO

Shrimp, chicken, Andouille sausage and okra served over white rice with home-baked cornbread **9.75**

BANGERS & MASHERS

Grilled Scottish sausages with mustard sauce, Wynkoop kraut, Yukon Gold mashed potatoes and seasonal vegetables **12.25**

FISH & CHIPS

I.P.A. beer battered Atlantic cod served with tartar sauce, pub fries and coleslaw **10.95**

MAC AND CHEESE

A rich three cheese sauce and macaroni noodles topped with seasoned beer bread crumbs **9.50**
Add chicken 2.00 Add sausage 3.00

BURRITO

Your choice of seasoned chicken, barbacoa beef, or fresh grilled vegetables, with Cheddar cheese wrapped in a flour tortilla and smothered in vegetarian green chili. Served with guacamole, pico de gallo, sour cream and black beans.
Vegetable 7.50 Beef or Chicken 9.50

SHEPHERD'S PIE

Braised Colorado lamb layered with celery, carrots and Yukon Gold mashed potatoes inside a quinoa pastry crust. Topped with melted Asiago cheese and served with lamb gravy **10.75**

BUTTERMILK FRIED CHICKEN

Served with creamy herb gravy, Yukon Gold mashed potatoes, seasonal vegetables and a home-baked biscuit **10.50**

STOUT BRAISED POT ROAST

Slowly cooked and served with rosemary gravy, Yukon Gold mashed potatoes, seasonal vegetables and a home-baked biscuit **10.75**



RAIL YARD ALE

Smooth, malty amber ale. Our most popular beer. **5.2% ABV**

PAIRS WELL WITH:

Buffalo & Beef Burgers
Apple Tart
Buttermilk Fried Chicken



DESSERTS

BLACK & TAN

Rich chocolate brownie swirled with cream cheese and walnuts. Served warm with vanilla ice cream **6.95**

GINGERBREAD

A Wynkoop original. Warm gingerbread served with orange crème anglaise and whipped cream **5.95**

PEACH KOOPLER

Brandy marinated peaches baked inside a sweet pie crust topped with traditional brown betty and vanilla ice cream **6.95**

TRIPLE LEMON CAKE

Homemade lemon cake layered with a lemon curd filling topped with lemon buttercream icing **5.95**

APPLE TART

Granny Smith apples tossed in cinnamon and brown sugar baked inside a golden pie crust with a streusel topping. Served with vanilla ice cream and caramel sauce **5.95**

VEGAN PEANUT BUTTER CHOCOLATE CAKE

A vegan chocolate fudge cake filled with peanut butter mousse topped with dark chocolate ganache icing **6.95**



COWTOWN MILK STOUT

A creamy, semi-sweet stout with flavors of chocolate and coffee. **4.8% ABV**

PAIRS WELL WITH:

Black & Tan Dessert
Stout Braised Pot Roast
Buffalo Meatloaf

BEER PIONEERS

Since our start back in 1988, Wynkoop Brewing Company has been a pioneer on both Colorado's and America's beer landscape. Unsatisfied with the choices for beer in Colorado, our founders set out to buck the status quo themselves. * We were the first brewpub in the now beer-rich, craft beer heaven of Colorado. Our original brewer, Russell Schehrer, brewed some of the first styles of craft beer ever brewed in the US. Today our trade's innovation award is named after the late,

great Russell. * Our mission to create thrilling beers outside the mainstream continues under the skilled guidance of our Head Brewer, Andy Brown. "My goal," Brown says, "is to build on the rich traditions of innovation and excellence that Russell started back in 1988." * From the start our focus was on balanced, goose-bump-inducing beers. Rail Yard Ale, Silverback Pale Ale, B3K Schwarzbier, Wixa Weiss and our other award-winning, highly "sessionable" beers are the

tasty results of that focus. * Andy and his staff also flex our style muscles with more assertive (yet always balanced) creations. Our list of bigger, boundary-stretching beers includes cask-conditioned beers, double IPAs, barley wines, barrel-aged beers, Belgian-style treats, sour beers and hybrid creations. Want a taste of the new beer frontier? Give these beers a try. * Thank you for coming in and enjoying our liquid art.

WYNKOOP HITS THE TOWN

In the fall of 2009, we launched two new chapters in Wynkoop history by hand-canning (right here at Wynkoop) and self-distributing our beers in the Denver area. * Our hand-canning effort allows us to blaze a new trail on the packaging front and continue our quest for beer innovation. Cans keep beer fresher longer, are the most environmentally friendly beer

package and make our beers especially portable. * Our distribution effort has allowed us to get more hand-canned and kegged Wynkoop beer in the glasses of local beer lovers. Ultra-fresh Wynkoop beer—delivered straight from our brewery by Aleslinger Charlie Berger and our brewhouse staff—can now be found at the best retailers, restaurants and bars in

the Denver metro area. * The move also enables us to expand on our original quest: handcrafting artisan-style beer in small batches, with the best ingredients and no cut corners, for discerning beer lovers in the town we love. * Look for our full-flavored local heroes in the Denver area's best beer stores and establishments.

FRESH BEER AVAILABLE TO GO!



» GET A SIX-PACK OR A GROWLER **7** DAYS A WEEK. «

See our website for a complete list of retailers.



WWW.WYNKOOP.COM

OWN A PIECE OF THE 'KOOP



Our merchandise depot holds a deep stock of Wynkoop treasures. Everything from shirts, hats and other garb to custom-made, beer-blessed mustard, hot sauce and soap. Browse our

merchandise stations (there's one on every floor here) and see your server or bartender to purchase your Wynkoop gear.

PHILOSOPHICALLY SPEAKING

All along, we've worked to be good environmental stewards in our community. We began recycling glass and cardboard almost from the start; today those measures are joined by extensive composting, recycling, and water and energy conservation efforts. * Our biodegradable waste is composted, our spent brewing grains feed local livestock and our used cooking oils are recycled into biodiesel. We use a range of biodegradable paper and carry-out

supplies, and continue to seek new ways to operate as an environmentally friendly enterprise. Even this menu is printed on recyclable, tree-free paper. * Our menu features a wealth of Colorado-produced meats and vegetables, Redbird Farms chicken and wild salmon certified by the Marine Stewardship Counsel as a renewable resource. We use premium malts and hops in our beer and trans fat-free oil in our fryers, and we source a large

number of staples and condiments from local producers. * Our goal with these collective measures? To reduce our environmental impact and increase our support of local entrepreneurs. While giving you the best food and beer your dollars can buy. If you have suggestions for other steps we can take toward that goal, please let us know about them.