We love Colorado!
That’s why our menu is packed with fresh locally grown Colorado produce and mountain-raised Angus, bison and poultry. We offer straight-from-the-Rockies craft brews, local wines, liquors, and locally roasted coffee.
Take a look and you’ll find the finest Colorado has to offer. Enjoy!
Salads & Starters

Salads

Caesar Salad - Crisp Romaine lettuce, lemon & Parmesan dressing, herb croutons, and our signature parmesan crisp.  10

Garden Greens - Rocky Mountain Power Greens: kale, spinach and beet greens topped with seasonal fruit and vegetables, candied pecans, bleu cheese crumbles and choice of champagne vinaigrette, ranch or house Italian.  10

Add - Your choice of regular or blackened Grilled Colorado Red Bird chicken breast  6

Seasonal Fresh Fruit - A mix of local and seasonal fresh fruit.  10

Appetizers

Chips and Fire-Roasted Salsa  9

Double-Stack Nachos - Corn chips, served with smoked cheddar, and topped with slow roasted pot roast or grilled Colorado Red Bird chicken breast, sautéed peppers & onions and jalapeños.  14

Guacamole  4
Sour Cream  3

Little Engineers

Choose from any of the entrées below. Served with homemade kettle chips. (substitute chips for mixed fruit for $2)  9.50

Hot Dog - All beef frank grilled to perfection on a toasted Harvest Moon bun.

Mac-n-Cheese - Hot and creamy Macaroni and Cheese; sure to please the little appetites.

Kid's Burger - Our same freshly grilled, grass fed, Colorado Angus in a smaller package!

Chick-on-a-Stick - Fresh grilled Colorado Red Bird chicken breast, sliced and served on sticks for healthy eating made easy. Choice of BBQ sauce or ranch dressing.

Beverages

Soft Drinks
Pepsi, Diet Pepsi, Sierra Mist, Mtn. Dew, Dr. Pepper, Root Beer, Lemonade, Iced Tea, Raspberry Iced Tea

16 ounce  3.50
32 oz. Royal Gorge Route Souvenir Cup  7
32 oz. Refill  3.50
San Pellegrino (16 oz.)  4
Bottled Water (16 oz.)  3
Coffee - Colorado Mocha Java blend  3
Hot Tea or Hot Chocolate  3
Milk- Whole or Chocolate  3
Juice- Apple, Orange or Cranberry  3

Many items made with Colorado ingredients. We partner with local farmers to find the best and freshest ingredients available.

An 18% gratuity will be added to parties of 8 or more.
Burgers & More

**Railyard Specialties**

Sure to please, our specialty entrees are served with homemade kettle chips & a pickle. (substitute chips for mixed fruit for $2)

The Big Boy - Colorado Black Angus, grass-fed corned-beef, slow roasted and sliced thin, topped with tangy kraut, melted Swiss and traditional dressing. Served on Montana farm-to-table marble rye. 17

Beyond Beef Vegetarian Burger - This juicy, plant-based burger is simply the most delicious vegi burger around! 18

Crossbuck - Grilled Colorado Red Bird chicken breast topped with melted cheddar, Applewood-smoked bacon and ranch drizzle on a toasted Colorado Harvest Moon Brioche bun with greens, tomato and red onion. 16

Trainman - Hickory-smoked turkey breast served on a Colorado Harvest Moon baguette, topped with Swiss, Applewood-smoked bacon, lettuce, tomato, red onion & served with a side of our famous honey jalapeño aioli. 15

Torpedo - Tender, thin-sliced beef smothered with sautéed peppers & onions, and creamy herbed Havarti. Served on a Colorado Harvest Moon baguette. 17

**Paninis**

Grilled fresh and served with homemade kettle chips & a pickle. (substitute chips for mixed fruit for $2)

Basil Chicken - Grilled Colorado Red Bird chicken breast, oven-roasted yellow tomatoes, herbed Havarti and basil pesto. 16

Roasted Veggie - Farm-fresh eggplant, squash, portobello mushroom & oven-roasted yellow tomatoes, herbed Havarti and basil pesto. 15

**Desserts**

Cheesecake
Creamy New York cheesecake with your choice of white or dark chocolate, caramel or raspberry drizzle. 8

Dessert Du Jour
Our server will let you know about our daily dessert special. Treat yourself to a locally made, daily chef’s choice! 9

Our delicious, locally sourced 1/2 pound burgers come served on a toasted Colorado Harvest Moon brioche bun topped with greens, tomatoes, red onions, and a side of our famous honey jalapeño aioli. Served with homemade kettle chips and a pickle. (substitute chips for mixed fruit for $2)

Colorado Bison• 18

Colorado Black Angus• 16

Colorado Red Bird Chicken Breast 15

**Extras**

Famous honey jalapeño aioli 3
Guacamole 4
Sautéed peppers & onions 3
BBQ Sauce 2
Sour Cream 3
Applewood-smoked bacon 4
Havarti, Blue Cheese crumbles, Swiss or Cheddar 2

Alert your server if you have any special dietary restrictions, allergies or any concerns. We’ll make it right! Most menu items can be prepared gluten-free. Just ask your server! Also, we really have to tell you the obvious: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**House Specialties**

**Rail Baron Margarita** - Mile High Cuidado, Cointreau, Tres Agaves organic agave mix, and fresh lime.  

**Bacon Mary** - Bacon vodka infused in-house and mixed with tomato juice and spices.  

**Royal Gorge Sunrise** - Citrus Vodka, Triple Sec, Cranberry Juice, a Splash of Sierra Mist & a squeeze of fresh lime.  

**Parkdale Lemonade** - House Whiskey, Lemonade & a Splash of Sierra Mist. Make it with Jack Daniels or Crown Royal.  

**The Engineer** - Citrus Vodka, Triple Sec & Pineapple Juice.  

**Mimini** - Allure Peach California Sparkling Wine & Fresh Orange Juice.  

**Lemon Line-Up Martini** - Breckenridge Vodka, Lemon Juice, and Sugared Rim. Served up or on the rocks.  

**Deerhammer Manhattan** - Deerhammer Whiskey, Sweet Vermouth, garnished with a cherry. Served up or on the rocks.  

**Margarita** - House special  
  Strawberry or Mango  

**Strawberry or Mango Daiquiri** - Light Rum, fruit purée, crushed ice and a lime garnish.  

**Piña Colada** - Light Rum, and pineapple/coconut purée.  

**Colorado Pack Mules**

We use local, Colorado distilled liquors mixed with Bunderberg Ginger Beer to compliment some of your favorite concoctions! All served over ice in a copper cup.

**Monarch Mule** - Deerhammer Bourbon  
**Molas Mule** - Montanya Rum  
**Mosca Mule** - Breckenridge Vodka

**Colorado Craft Brews**

**Royal Gorge Route Rogue** - San Luis Valley Brewing  
Not an IPA, not a Red, this beer’s gone Rogue. Our signature craft beer, the English Ale yeast, East Kent Golding hops, and English Pale & Crystal Malts combine to deliver a playfully mischievous beer.  

**Beehive** - Bristol Brewing Co.  
This is sunshine in a glass! Beehive is a joy to drink, with its beautiful honey-gold color and refreshing, full-flavored body.  

**Citradelic Tangerine IPA** - New Belgium Brewing Co.  
Citradelic’s namesake hop and fruit combine to jam with visions of additional hops like citrusy Mandarina Bavaria, tropical Azzaca, and fruity Galaxy for a colorful explosion that’s grounded by just a touch of malty sweetness.  

**True Blonde Ale** - Ska Brewing Co.  
A Crisp Blonde Ale. Golden in color, medium in body. She’s brewed with the help and the honey of Durango’s Honeyville™ bees.  

**Colorado Craft Sampler**

Enjoy four 5-oz pours of our Colorado craft brew drafts  
From the San Luis Valley to the base of Pike’s Peak, along the ridges of Boulder to the Durango Valley, take your taste buds on a Colorado pub tour.

**Other Options**

**Budweiser**  
**Bud Light**  
**Coors Light**  
**Corona**  
**Apple Valley Black Currant Hard Cider**

Handcrafted in nearby Penrose, Colorado!
### From the Vine

#### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Black Station</td>
<td>9</td>
<td>33</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yolo County, California, 2014</td>
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<td></td>
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<tr>
<td>Aromas of roasted nuts, peppers &amp; coffee beans, with dried berries and chocolate cherries on the palate.</td>
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<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Troublemaker</td>
<td>12</td>
<td>46</td>
</tr>
<tr>
<td>Red Blend</td>
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<tr>
<td>Paso Robles, California</td>
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<tr>
<td>Velvety soft with zesty dried cherry, blackberry and licorice flavors. Smoky caramel and vanilla finish.</td>
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#### Whites

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Heinz Eifel</td>
<td>9</td>
<td>33</td>
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<tr>
<td>Reisling</td>
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<td></td>
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<tr>
<td>Mosel, Germany, 2014</td>
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<tr>
<td>Slightly sweet with bright crisp flavors of apple, pear, peach &amp; honeysuckle.</td>
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<tr>
<th>Wine</th>
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<tr>
<td>Bivio</td>
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<tr>
<td>Pinot Grigio</td>
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<tr>
<td>Slovenia, 2015</td>
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<tr>
<td>Bright &amp; crisp, aromas of green apple, lime zest and almonds.</td>
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#### Wine Flight

**Four 3-oz pours from our from the Vine list!**

Enjoy our two white and two reds from our hand-picked offerings. Share and Savor! 21.00

#### Somethings Sparkly

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<thead>
<tr>
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<tr>
<td>Tiamo</td>
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</tr>
<tr>
<td>Prosecco</td>
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<tr>
<td>Italy Cuvée Brut</td>
<td>12</td>
<td>36</td>
</tr>
<tr>
<td>187ml</td>
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<tr>
<td>750ml</td>
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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Allure Peach</td>
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<tr>
<td>California Sparkling Wine</td>
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<tr>
<td>750ml</td>
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<tr>
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<tbody>
<tr>
<td>Infinite Monkey Theorem</td>
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<td>33</td>
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<tr>
<td>Moscato, Colorado</td>
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<td></td>
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<tr>
<td>Fragrant dried fruit and floral notes with ripe apricot &amp; grapefruit flavors.</td>
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### Blush

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<th>Wine</th>
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<tr>
<td>Woodbridge</td>
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<td>26</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>California</td>
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<tr>
<td>Fresh with berry flavors. Aromas of citrus and honeydew.</td>
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#### Rose - Ask your server what we are pouring today.
Freshly Ground SLV Mocha Java, Fruit & Yogurt Parfait, Made-to-Order Breakfast and a Mug to take home!  15.95

Start with a Fresh Colorado Fruit & Yogurt Parfait- fresh fruit, vanilla yogurt, Colorado granolas and a glass of local cider. Next, choose any of our amazing breakfast entrees from below. Whatever you decide, the coffee is on us, and when you’re done, the one-of-a-kind signature mug is yours to keep!

All entrees served with a side of our signature grilled hash browns with peppers and onions.

**Breakfast Burrito** - Fresh scrambled eggs, cheddar & jack cheeses, sautéed potatoes, peppers & onions and your choice of ham, bacon or sausage rolled in a warm flour tortilla and smothered in homemade green chili.  12

**Pancakes** - Two light & fluffy buttermilk or hearty Colorado Quinoa pancakes served with your choice of ham, bacon or sausage.  12

**Breakfast Sandwich** - Fluffy eggs and melted cheddar topped with your choice of ham, bacon or smoky sausage served on a breakfast brioche bun.  12

**Build-Your-Own Omelette** - Fresh eggs stuffed with your choice of any three: ham, bacon, sausage, bell peppers, red onions, power greens, fresh or oven-roasted tomatoes, jalapeños, cheddar, Swiss or Havarti.  13

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**Fresh Colorado Fruit & Yogurt Parfait**

Fresh Colorado fruit, yogurt & granolas. Served with a glass of local cider, this light & tasty treat is the healthy way to start the day.  10

**A la Carte**

- Sausage, Bacon or Ham  4
- Two Fresh Eggs*  3
- Signature Breakfast Potatoes  3
- One Pancake- Buttermilk or Quinoa  2
- Salsa or Sour Cream  3
- Giant Cinnamon Roll  8
- Homemade Green Chili  6
- Fresh Fruit Bowl  6

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**Little Engineers**

- Kids Breakfast Sampler* - 1 egg, 1 pancake, & bacon, sausage or ham.  7
- Fresh Fruit  6
- Giant Cinnamon Roll  8

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**Breakfast Beverages**

- Bacon Mary - Applewood-smoked Bacon infused vodka with our in-house Bloody Mary mix.  10
- Mimini - Allure Peach California Sparkling Wine & Fresh Orange Juice.  7
- Coffee - Colorado Mocha Java blend  3
- Served in our Signature Mug (yours to keep!)  6
- Hot Tea or Hot Chocolate  3
- Milk - Whole or Chocolate  3
- Juice - Apple, Orange or Cranberry  3

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Many items prepared with Colorado ingredients. We partner with local farmers to find the best and freshest ingredients available. Most menu items can be prepared gluten-free. Just ask your server!

*We really have to tell you the obvious: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.