Appetizers

Chips and Fire-Roasted Salsa

Double-Stack Nachos
House-made corn chips topped with slow-roasted pot roast or grilled Colorado Red Bird chicken breast, sautéed peppers & onions and jalapeños. Served with our melted smoked cheddar.

Guacamole
Sour Cream

Railyard Specialties

Served with house-made kettle chips. Substitute a side of fresh fruit for $2.

Colorado Grass-Fed Burgers
Taking your burger experience to the next level with your choice of Bison or Angus, served on a toasted Colorado Harvest Moon brioche bun topped with greens, tomatoes, red onions, and a side of our famous house-made honey jalapeño aioli.

1/2 pound of Colorado Bison
1/2 pound of Colorado Black Angus

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

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

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.

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.

Little Engineers

Choose from the entrées below. Served with house-made kettle chips. Substitute a side of fresh fruit for $2.

Hot Dog
All beef frank grilled to perfection on a toasted New England bun.

Hot and creamy Macaroni and Cheese that is sure to please the little engineers.

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

Extras

Guacamole
Sautéed peppers & onions
BBQ Sauce
Sour Cream
Applewood-smoked bacon
Havarti, Feta, Swiss or Cheddar
Jalapeños
Side of our famous Honey Jalapeño Aioli

Beverages

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

San Pellegrino (16 oz.)
Bottled Water (16 oz.)
Coffee
Hot Tea or Hot Chocolate
Milk-Whole or Chocolate
Juice-Apple, Orange or Cranberry
Smoothie

Strawberry or Piña Colada

16 oz.
Refill 2
32 oz. Souvenir Cup
12
Spirits, Brews, & Vino

House Specialties

Rail Baron Margarita
Don Julio Tequila, 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
Orange Vodka, Triple Sec, Cranberry Juice, a splash of Sierra Mist & a squeeze of fresh lime.

Margarita
123 Organic Tequila, Tres Agaves organic agave mix and fresh lime.

Strawberry Daiquiri
Light Rum, strawberry purée, crushed ice and a lime garnish.

Piña Colada
Light Rum and pineapple/coconut purée.

Monarch Mule - Breck Bourbon/Ginger Beer

Molas Mule - Breck Rum/Ginger Beer

Mosca Mule - Breck Vodka /Ginger Beer

Colorado Craft Brews

Royal Gorge Route Rogue
San Luis Valley Brewing
Not an IPA, not a Red, this beer’s gone Rogue.

Laughing Lab Scottish Ale
Bristol Brewing Co.
Scottish Ale, Deep Red, Medium/Full Body

White Rascal
Avery Brewing Co.
Unfiltered Belgian-style Wit, Cloudy Orange/Amber, Medium Body.

True Blonde Ale
Ska Brewing Co.
A Crisp Blonde Ale. Golden in color, medium in body.

Ask your Server about additional beer choices!

Blush

Coastal Vines White Zinfandel
California, 2015
Fresh with berry flavors. Aromas of citrus and honeydew.

Wine Flight

Four 3-oz pours From the Vine!
We have scoured the earth in our search for those varietals and vintners that complement our menu in all the best ways, and we will continue to do so! In 2018, we are excited to offer a revolving list of our discoveries available for your tasting pleasure. Be sure to ask your server for more details!