403 Grill

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!

Menu
Salads & Starters

Salads

CAESAR SALAD
Crisp romaine lettuce, lemon and parmesan dressing, herb croutons and our signature parmesan crisp.

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.
Add - Your choice of regular or blackened grilled Colorado Red Bird chicken breast

SEASONAL FRESH FRUIT
A mix of local and seasonal fresh fruit.

LITTLE ENGINEERS
Choose from any of the entrées below Served with homemade kettle chips.

Substitute mixed fruit for chips

HOT DOG
All beef frank grilled to perfection on a toasted New England Frank 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.

Appetizers

CHIPS AND FIRE-ROASTED SALSA 10

DOUBLE-STACK NACHOS 14
Corn chips served with smoked cheddar, topped with slow roasted pot roast and/or grilled Colorado Red Bird chicken breast, sautéed peppers, onions and jalapeños.

GUACAMOLE 4

SOUR CREAM 3

Smoothies

STRAWBERRY, MANGO OR PIÑA COLADA 10
16 oz.
32 oz. souvenir cup

Beverages

SOFT DRINKS
Pepsi, Diet Pepsi, Sierra Mist, Mtn. Dew, Dr. Pepper, Root Beer, Lemonade, Iced Tea, Raspberry Iced Tea
16 oz.
16 oz. Refill
32 oz. Royal Gorge Route souvenir cup
32 oz. Refill

SAN PELLEGRINO 8
16 oz.

ACQUA PANNA 8
16 oz.

COFFEE 4
Colorado Mocha Java blend

HOT TEA OR HOT CHOCOLATE 4

MILK 4
Whole or Chocolate

JUICE 4
Apple, Orange or Cranberry

Most items made with Colorado ingredients. We partner with local farmers to find the best and freshest ingredients available. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
Ruralroad Specialties
Sure to please, our specialty entrees are served with homemade kettle chips & a pickle.

Substitute mixed fruit for chips

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.

BEYOND BEEF VEGETARIAN BURGER
This juicy, plant-based burger is simply the most delicious veggie burger around!

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 and served with a side of our famous honey jalapeño aioli.

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

Paninis
Grilled fresh and served with homemade kettle chips & a pickle.

Substitute mixed fruit for chips

BASIL CHICKEN
Grilled Colorado Red Bird chicken breast, oven-roasted yellow tomatoes, herbed havarti and basil pesto.

ROASTED VEGGIE
Farm-fresh eggplant, squash, portobello mushroom and oven-roasted yellow tomatoes, herbed havarti and basil pesto.

Burgers
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 mixed fruit for chips

COLORADO BISON

COLORADO BLACK ANGUS

COLORADO RED BIRD

CHICKEN BREAST

Extras

FAMOUS HONEY JALAPEÑO AIOLI

GUACAMOLE

SAUTÉED PEPPERS & ONIONS

BBQ SAUCE

SOUR CREAM

APPLEWOOD-SMOKED BACON

HAVARTI, BLUE CHEESE CRUMBLES, SWISS OR CHEDDAR

Desserts

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

DESSERT DU JOUR
Our server will let you know about our daily dessert special. Treat yourself to a locally made, daily chef’s choice!

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COLORADO SUNRISE
Start with a fresh Colorado fruit & yogurt parfait- fresh fruit, vanilla yogurt, Colorado granola 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 Entrees**

**BREAKFAST BURRITO**
Fresh scrambled eggs, cheddar and jack cheeses, sautéed potatoes, peppers and onions; and your choice of ham, bacon or sausage rolled in a warm flour tortilla then smothered in homemade green chili.

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

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

**BUILD-YOUR-OWN OMELET**
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.

**A La Carte**

**FRESH COLORADO FRUIT & YOGURT PARFAIT**
Fresh mixed fruit, yogurt and granola. Served with a glass of local cider, this light and tasty treat is the healthy way to start the day.

**Sausage, Bacon or Ham**

**Little Engineers**

**KIDS BREAKFAST SAMPLER**
1 egg, 1 pancake, and bacon, sausage or ham

**FRESH FRUIT**

**GIANT CINNAMON ROLL**

**Breakfast Beverages**

**BACON MARY**
Applewood-smoked bacon infused vodka with our in-house Bloody Mary mix

**MIMINI**
Stella Rosa Peach California Sparkling Wine and fresh orange juice

**COFFEE**
Colorado Mocha Java blend
Served in our Signature Mug (yours to keep!)

**HOT TEA OR HOT CHOCOLATE**

**MILK**
Whole or Chocolate

**JUICE**
Apple, Orange or Cranberry

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**Spirits & Brews**

### Colorado Featured Cocktails

**RAIL BARON MARGARITA**
Mile High Cuidado Silver - Denver, CO
The perfect margarita for a train ride!

**MANGO LEMON LINEUP**
Breckenridge Vodka, Breckenridge CO
Ultimately refreshing, a mango delight.

**RUM CAIPIRISSMA**
Montanya Plata Rum - Crested Butte, CO
Fresh squeezed lime and rum produce an invigorating fusion!

**PINK BEAR G&T**
Pink Bear Gin and Speed Craft Tonic are an incredible pair, garnished with hibiscus flower.

**PLUM GOOD MANHATTEN**
Deer Hammer Whiskey - Buena Vista, CO
A perfect harmony, Plum bitters and Deer Hammer whiskey put a new spin on this old classic.

**COLORADO PACK MULES**
The ideal mule! Choose from Breckenridge Vodka, Montanya Rum or Deer Hammer Whiskey.

### Colorado Craft Brews

**ROYAL GORGE ROUTE ROGUE**
San Luis Valley Brewing - Alamosa, CO
Not an IPA, not a Red, this beer’s gone Rogue. Our signature craft beer brewed exclusively for the Royal Gorge Route Railroad.

**LAUGHING LAB SCOTTISH ALE**
Bristol Brewing Co - Colorado Springs, CO
Complex maltiness, with nutty and roasted flavors; it’s mildly sweet but not too rich.

**CITRADELIC TANGERINE IPA**
New Belgium Brewing - Fort Collins, CO
Hops and fruit combine for a colorful explosion grounded by just a touch malti-sweetness.

**TRUE BLOND**
Ska Brewing - Durango, CO
A crisp blond 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**
Take your taste buds on a Colorado pub tour!

### House Specialties

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

**MIMINI**
Stella Rosa Peach California Sparkling Wine and Fresh Orange Juice.

**ROYAL GORGE SUNRISE**
Vodka, citrus and fruit juices combine together in perfect harmony.

**VERY BERRY COSMO**
Acai, blueberry, cranberry and citrus - a bright and beautiful bounty!

**BLOOD ORANGE SCREWDRIVER**
The best, the juiciest screwdriver ever!

**DAIQUIRI - STRAWBERRY OR MANGO**
Light rum and fruit blended to perfection.

**PIN COLADA**
Nina’s Natural Pina Colada and light rum blend into this premium refresher.

### Cans

**TRAVELIN’ LIGHT**
Lefthand Brewing - Longmont, CO
Golden, crisp and refreshing, a Kolsh style ale

**avery IPA**
Avery Brewing Co - Boulder, CO
A Colorado IPA with crisp, juicy and resinous hops and a rich, malty finish

**BUDWEISER**

**BUD LIGHT**

**COORS LIGHT**

**TRULY SPIKED SPARKLING GRAPEFRUIT**
This hard sparkling water has a sweet, fresh aroma with slightly sweet and tangy notes
From the Vine

Reds

BLACK'S STATION
Cabernet Sauvignon
Yolo County, California, 2014
Exhibits classic aromas of tobacco, leather and black cherry with a lift of blueberry. Layers of toast, black currant and chocolate complemented by soft tannins carry through to along, juicy finish.

TROUBLEMAKER RED BLEND
Paso Robles, California
Fruit forward and full bodied, this blend is bursting with jammy black fruits along with a spicy raspberry note, the juicy fruits are accentuate by underlying tones of smoke, pink peppercorns and dark roasted coffee.

Wine Flights

FOUR 3-OZ POURS FROM OUR FROM THE VINE LIST!
Enjoy our two white and two reds from our handpicked offerings. Share and savor!

Blush

WOODBRIDGE
White Zinfandel
California
Bright and crisp with fruity aromas and flavors.

Whites

HEINZ EIFEL
Reisling
Mosel, Germany, 2014
Slightly sweet with bright crisp flavors of apple, pear, peach and honeysuckle.

BIVIO
Pinot Grigio
Trentino, Italy, 2015
An elegant and lively bouquet with structured notes of pear, exotic fruit and crisp acidity. Finishes with gorgeous minerality.

Something Sparkly

TIAMO
Prosecco
Italy Cuvée Brut
187ml 12
750ml 36

STELLA ROSA PEACH
California Sparkling Wine
9
33
750ml 33