



FEATURED SPECIALTIES

We offer a full bar and classic mixed drinks. Our specialty cocktails are crafted with the finest quality spirits like Maker's Mark, Four Roses Bourbon, Dewars Scotch, Boulder Spirits Gin, Patron Tequila, and Breckenridge Vodka.

ULTIMATE RAIL BARON MARGARITA 16
Mile High Tequila, Cointreau, and fresh lime.
Upgrade to Patron for add'l \$2.

ROYAL GORGE SUNRISE 16
Citrus vodka, triple sec, and cranberry juice.

MANGO LEMON LINEUP 16
Vodka, mango, and lemonade.

MIDNIGHT TRAIN 16
Peach Schnapps, Four Roses Bourbon, orange slice, and cherry.

BACON MARY 16
Breckenridge Chili Chile Vodka, tomato juice, spices, and a bacon-olive spear.

ENGINEER 16
Citrus vodka, triple sec, and pineapple juice.

COLORADO MULE 16
Vodka, ginger beer, and lime.

FROZEN STRAWBERRY DAIQUIRI 18
Light rum and fruit blended together for an adult smoothie.

PINA COLADA 18
Pineapple juice and coconut cream. A spiked tropical smoothie.

GIN & TONIC 16
Boulder Spirits Gin, tonic and a lime.

MIMOSA 14
Prosecco with orange juice.

ZERO-PROOF

TROPICAL SMOOTHIE 14
Choose pina colada or strawberry daiquiri for a non-alcoholic treat.

LIMONATA 8
Refreshing lemon and lime juice with club soda.

STRAWBERRY LEMON FIZZ 12
Strawberry puree with a splash of tart lemon juice and club soda.

PINEAPPLE GINGER SPARKLER 12
Pineapple juice and ginger ale.

MANGO ORANGE SPLASHER 12
Mango puree and orange juice with a splash of club soda.

CRAFT SELECTION

CANS 7
Coors Light, USA. Modelo Especial, Mexico.

NON-ALCOHOLIC 9
Athletic IPA, USA. Less than 0.5% ABV.

REDS

Y-3 CABERNET SAUVIGNON 14/44
Velvety, bold blackberry, oak nuances. 2022, North Coast, CA.

HALTER RANCH CABERNET SAUVIGNON 19/59
Black cherry, red current, hint of cocoa. 2019, Paso Robles, CA.

RED BLEND 14/44
A medly of diverse red varietals. Klinker Brick Brickmason. 2020, Lodi, CA.

BEZEL PINOT NOIR 17/49
Red cherry and fresh cut rose. Savory rhubarb pie finish. 2021, Edna Valley, CA.

WHITES & SPARKLING

LA CREMA CHARDONNAY 14/44
Apple, golden peach and a hint of oak. 2022, Russian River Valley, CA.

HEINZ EIFEL RIESLING 14/44
Vibrant, floral elegance. 2022, Mosel, Germany

FRENZY SAUVIGNON BLANC 14/44
Citrus and tropical fruit. 2023, Marlborough, New Zealand

TIAMO PROSECCO 12/38
Apple, pear and a hint of citrus. Fine bubbles. Italian Brut made with organic grapes. NV, Prosecco, Italy.

JUST PEACHY SPARKLING 12/38
Peach, honeysuckle, and citrus. NV, Provence, France.

WINE FLIGHT

CLASSIC WINE FLIGHT 3 oz pours 32
Sauvignon Blanc, Chardonnay, Red Blend, Cabernet Sauvignon

COLORADO BREWS

ROYAL GORGE ROUTE RED 8
Bristol Brewing - Colorado Springs, CO. Not too hoppy, not too malty and plenty of character. A delicious session beer.

SEASONAL BRISTOL BREW 8
Bristol Brewing Co - Colorado Springs, CO.
Ask your server what's in season today!

HAZY IPA 8
Bristol Brewing - Colorado Springs, CO. Tons of juicy, distinctive flavor without a ton of bitterness. Pineapple, mango, and citrus aroma.

BEEHIVE HONEY WHEAT 8
Bristol Brewing - Colorado Springs, CO. Classic American wheat ale with a refreshing, full-flavored body. Local honey adds character.

FOUR, 4-OZ POURS OF OUR CRAFTED BREWS 14
Take your taste buds on a Colorado pub tour!

Please alert your server if you have special dietary restrictions or allergies, including gluten intolerance. We do our best to accommodate dietary requests but cannot guarantee the absence of cross contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



FROM THE 403 GRILL

BREAKFAST

Served aboard the Breakfast Train.

BREAKFAST BURRITO 18
Scrambled eggs with bacon or sausage, diced country potato, and cheddar jack in a flour tortilla. Smothered in Colorado green chile or peppercorn gravy. Prefer vegetarian? Just tell your server.

BREAKFAST SANDWICH 18
Scrambled eggs with your choice of melted cheddar or provolone, and bacon or sausage on a brioche bun.

COUNTRY BREAKFAST SKILLET 18
A delicious entree served in a cast iron skillet featuring potatoes, eggs, peppers, onions and melted cheddar. Add bacon for an add'l \$5 or sausage for and add'l \$3.

BISCUITS WITH GRAVY 16
Warm buttermilk biscuits with country sausage and peppercorn gravy. Served with hash browns. Add scrambled egg for \$3. Add bacon for \$3.

LOX & BAGEL 16
A deli classic featuring a toasted everything or plain bagel topped with lox, cream cheese, red onions and capers. Go gluten-free for an add'l \$1.

CINNAMON ROLL 13
Sweet, soft and delicious. Served warm. *Available any time.*

APPETIZERS

NACHOS 20
Colorado corn tortilla chips with homemade chili con queso, scallions, jalapeños and seasoned ground beef or chicken. Add guacamole for add'l \$4 and sour cream for add'l \$3.

CHIPS & FIRE ROASTED SALSA 8
Add guacamole for an add'l \$4, sour cream for \$3, and queso \$5.

SALAD

SIGNATURE HOUSE SALAD 18
Crisp garden greens, candied nuts, applewood-smoked bacon, feta, croutons, tomato, cucumber and onion. Your choice of ranch, champagne vinaigrette, or raspberry vinaigrette. Add grilled chicken for an add'l \$6.

SIDE SALAD 8
Crisp garden greens, croutons, tomato, cucumber and onion. Ranch, champagne vinaigrette, or raspberry vinaigrette.

SOFT DRINKS

SODA 16 oz. Pepsi, Pepsi Zero, Starry, Dr. Pepper, Root Beer, Crush, Lemonade, Sweet Tea, or Iced Tea. Refills: \$3. 6

LIMONATA Refreshing lemon and lime juice with sparkling water. 8

SAN PELLEGRINO OR ACQUA PANNA 16 oz. 6

SHIRLEY TEMPLE Grenadine, lime soda, and maraschino cherry. 8

COFFEE, HOT TEA OR HOT COCOA 6

RAILYARD SPECIALTIES

Served with kettle chips and a pickle. Substitute chips with a side salad for \$6.

CROSSBUCK 22
Grilled Colorado Red Bird chicken breast topped with melted cheddar, applewood-smoked bacon, and ranch on a toasted Colorado Harvest Moon brioche bun with lettuce, tomato and red onion.

BASIL CHICKEN PANINI 22
Grilled Colorado Red Bird chicken breast, oven-roasted yellow tomatoes, provolone, and basil pesto on grilled sourdough. Add applewood-smoked bacon for add'l \$3.

TRAINMAN 22
Hickory-smoked sliced turkey breast served on a Harvest Moon hoagie, topped with provolone, applewood-smoked bacon, lettuce, tomato, red onion, and a side of our famous honey jalapeño aioli.

VEGGIE WRAP 16
Cucumber, feta, lettuce, baby spinach, tomato, red onion, and avocado aioli wrapped in a spinach tortilla. Add chicken for add'l \$6.

GRILLED ANGUS BURGER 20
1/3 pound juicy Angus burger served on a Colorado Harvest Moon brioche bun with lettuce, tomato, and red onion.

BURGER ADD ONS

CHEDDAR OR PROVOLONE 2

APPLEWOOD-SMOKED BACON 3

GUACAMOLE 5

HOMEMADE HONEY JALAPEÑO AIOLI 3

JALAPEÑOS 2

LITTLE ENGINEERS

CHICKEN TENDERS 12
Breaded chicken breast strips with ranch for dipping. Served with kettle chips and a pickle on the side.

GRILLED CHEESE 11
Kid-friendly cheddar cheese between two slices of sourdough. Served with kettle chips and a pickle on the side.

DESSERTS

CHOCOLATE CAKE 13
A decadent three-layer chocolate cake experience with a chocolate buttercream frosting.

CHEESECAKE 13
New York style cheesecake with a graham cracker crust and whipped cream on top.

WE'RE HAPPY YOU'RE HERE!

Please enjoy your journey. Let us know what you love and share the love on social!

Our five-star reviews mean the world to us! If something isn't right let us know immediately on board and we'll make it right.