

- ◊ VEGETARIAN
- GF GLUTEN-FREE
- ◆ HOUSE FAVORITES



With our weekly rotating taps, there are always new flavors and combinations to explore. Ask your server for some pairing recommendations and favorites.



## STARTERS

### PHANTOM CANYON BEER PRETZEL ◆

box car beer cheese, sweet onion beer mustard / 13

### QUESO AND SALSA ◊

tortilla chips, white queso, salsa / 9.5

### FRIED PICKLES ◆

box car beer battered spicy pickle spears, sriracha ranch / 9.5

### NACHOS ◊

tortilla chips, white queso, black beans, pico de gallo, sour cream, guacamole, pickled jalapeños, cotija / 13  
add chicken +6 / carnitas +5

### PUB WINGS

choice of sauce: dry ranch, buffalo, bbq / 15

### LOADED GREEN CHILI FRIES

white queso, pork or veggie green chili, cotija, lime crema, cilantro / 13, add carnitas +5

### EDAMAME ◊ GF

chili crunch sauce, sesame seeds, cilantro / 11

### SPINACH ARTICHOKE DIP

seasonal vegetables, tortilla chips / 13

### HUMMUS ◊

roasted garlic white bean hummus, seasonal vegetables, naan / 13

## BURGERS & SANDWICHES

includes your choice of fries or coleslaw, substitute sweet potato fries or steamed broccoli +1, side salad +2, cup of soup +3

### CLASSIC BURGER\*

all-natural colorado beef patty, lettuce, tomato, onion, pickle, brioche bun / 15.5, add cheese +1

### PHANTOM BURGER\* ◆

all-natural colorado beef patty, bacon, blue cheese crumbles, red onion jam, arugula, dijonaise, brioche bun / 17

### BULGOGI BURGER\*

all-natural colorado beef patty, bulgogi bbq, marinated cucumbers, kimchi aioli, pepper jack, wonton strips, brioche bun / 17

### VEGGIE BURGER ◊

impossible™ patty, lettuce, tomato, onion, brioche bun / 16.5

### PATTY MELT\*

all-natural colorado beef patty, box car caramelized onions, swiss, russian dressing, marble rye / 16.5

### BBQ PULLED PORK

phantom bbq, horseradish coleslaw, crispy onions, brioche bun / 15.5

### KOREAN FRIED CHICKEN

karaage fried chicken, cucumber salad, kimchi aioli, chili crunch sauce, pickled peppers, spinach, brioche bun / 16.5

### RUEBEN

pastrami, swiss, sauerkraut, russian dressing, marble rye / 17

### GRILLED BRISKET PIMENTO CHEESE

smoked brisket, pimento cheese, roasted tomatoes, fresh basil, sourdough / 17

## SOUPS & SALADS

add to any salad: tofu + 4, chicken + 6, steak\* + 9

### VEGGIE GREEN CHILI 6 / 8 ◊ GF

### PORK GREEN CHILI 7 / 9

### PHANTOM BEER CHEESE SOUP 7 / 9 ◊

### BLT WEDGE

iceberg wedge, bacon, crispy onions, grape tomatoes, blue cheese crumbles, creamy blue cheese dressing / 13.5  
add buffalo chicken tenders +6

### CHICKEN & BACON ◆

mixed greens, cheddar, heirloom cherry tomatoes, chicken, bacon, crispy onions, croutons, choice of dressing / 16.5

### ROASTED BEET SALAD GF

mixed greens, roasted beets, pear, goat cheese, fried almonds, prosciutto, verjus vinaigrette / 14

### CAESAR\*

romaine, croutons, parmesan, caesar dressing / 11

### HOUSE

mixed greens, heirloom cherry tomatoes, cucumber, cheddar, croutons, choice of dressing / 10

dressings: ranch, blue cheese, box car balsamic, honey white balsamic, honey mustard, verjus vinaigrette, sriracha ranch

## ENTRÉES

### SHEPHERD'S PIE ◆

ground beef, carrots, peas, corn, beer gravy, whipped potatoes / 17

### VEGGIE SHEPHERD'S PIE ◊

mushrooms, carrots, peas, corn, beer gravy, whipped potatoes / 16

### GRILLED SALMON\* GF

za'atar crusted salmon, couscous, pisto, sumac labneh / 25

### LEMON TABASCO FRIED CHICKEN ◆

battered chicken, steamed broccoli, mashed potatoes, blue cheese, scallions / 18

### CARNITAS TACOS

house-smoked carnitas, corn tortillas, lime crema, salsa, cilantro, lime, cotija, tortilla chips, white queso / 16

### CRISPY FISH TACOS

box car beer battered cod, corn tortillas, red cabbage slaw, sriracha ranch, lime, fried jalapeño, avocado, cotija, tortilla chips, white queso / 17

### GRILLED PORK CHOP\*

garlic and smoked paprika rubbed pork chop, fingerling potatoes, fennel, olives, brown butter, sherry and lemon, pickled red onion / 19.5

### JAPANESE PANCAKE & CHICKEN

bacon and scallion pancake, karaage fried chicken, cabbage, japanese bbq sauce, kimchi aioli, bonito, sesame / 16

### MARKET STEAK\*

baby potatoes, garlic green beans, romesco, toasted garlic herb demi / market

### FISH & CHIPS

box car beer battered cod, horseradish coleslaw, tartar / 16.5

### MAC & CHEESE ◆

toasted breadcrumbs, parmesan / 15  
add chicken +6 / carnitas +5 / bacon +3

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## WINES

### SPARKLING/ROSÉ

SANTA MARINA, PROSECCO *italy 9 / 36*

DA LUCA, SPARKLING ROSÉ *california 9 / 36*

FABRE EN PROVENCE, ROSÉ *france 11 / 44*

### WHITE

HOUSE CHARDONNAY *7 / 28*

SCARPETTA, PINOT GRIGIO *italy 12 / 48*

ANGELINE, SAUVIGNON BLANC *california 12 / 48*

SONOMA CUTRER, CHARDONNAY *california 13 / 52*

### RED

HOUSE CABERNET SAUVIGNON *7 / 28*

DIORA, PINOT NOIR *california 12 / 48*

TAHUAN, MALBEC *argentina 11 / 44*

WILLIAM HILL, MERLOT *california 12 / 48*

CLINE, CABERNET SAUVIGNON *california 12 / 48*

## SWEETS

### GOAT CHEESE CHEESECAKE ◊

*lemon, blueberry & thyme compote, granola, pistachio crust / 9*

### SEASONAL BREAD PUDDING ◊

*ask your server for details / 9*

### BROWNIE ◊

*brownie, raspberry sauce, dulce de leche, vanilla ice cream / 9*

## COCKTAILS

### BLACKBERRY SMASH ◆

*fireside whiskey, fresh lemon, blackberry syrup / 11*

### WE GOT THE BEET!

*hendrick's gin, beet juice, fresh lime, ginger / 12*

### WITCH DOCTOR

*milagro reposado, grapefruit, mavi, honey, ginger beer / 10*

### COOL AS A CUCUMBER

*hendrick's gin, fresh lime, simple syrup, basil, cucumber / 11*

### PHANTOM MARGARITA

*milagro silver, agave syrup, fresh lime / 10*  
*make it spicy / 1*  
*make it reposado / 1*  
*make it coin style / 2*

### SNOW AT THE BEACH

*fireside whiskey, fresh lemon, honey, ginger / 10*

### HIGHLANDS RANCH WATER

*el jimador silver tequila, fresh lime, high noon peach seltzer, bitters / 11*  
*finish the can for \$3!*

### THE ELDERWAND

*tito's vodka, elderflower liqueur, fresh lemon, rosemary / 12*

### GOBLET OF FIRE

*fireside whiskey, fresh lemon, honey, ginger, mint, served hot / 9*

### HOPPED UP OLD FASHIONED ◆

*four roses bourbon, house-hopped bitters, orange, cherry / 12*

### ESPRESSO MARTINI

*mile high spirits vodka, marble espresso liqueur, cold espresso, simple syrup / 13*

### THE DARK SIDE

*fireside whiskey, vermouth, cointreau, bitters, cherry / 13*

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*