



BREAKFAST

Monday-Sunday
8:00-10:30am

REFRESH

GOLDEN SUNRISE - 11
cold-pressed carrot, watermelon, turmeric root, organic apple

GINGER JOLT - 11
cold-pressed cucumber, melon, organic kale, celery, ginger

RED RUSH - 11
smoothie of strawberries, raspberries, yogurt, banana, agave

PURPLE HAZE - 11
smoothie of blackberries, blueberries, greek yogurt, peach juice, vanilla bean honey

SIDES

HOUSE MADE SAUSAGE - 11

TENDERBELLY BACON - 11

TWO ORGANIC EGGS - 8

CAST IRON ROASTED MARBLE POTATOES - 9

MAINS

EARLY BIRD BREAKFAST SANDWICH - 22
tenderbelly bacon, fried egg, chipotle jack farmers cheese, tomato, house sauce, avocado, griddled blue grass sourdough

SKILLET BUTTERMILK BISCUITS - 20
country ham, raclette cheese, mornay sauce, fried egg

UNCOMPAGRE FOREST OMELETE - 22
braised beef cheeks, western culture goat feta, spruce tips, organic green salad

AVOCADO TARTINE - 18
open-faced whole grain bread, hummus, tomato, sprouts, goat cheese feta, lemon, rocky mountain seed crunch

BASECAMP BREAKFAST BURRITO - 20
organic scrambled eggs, house made sausage, caramelized onions, spinach, garlic chive, jack cheese, sweet habanero hot sauce

CHOICE OF CAST IRON ROASTED POTATOES or ORGANIC GREEN SALAD

STEEL CUT OATS - 15
chopped dates, berries, walnuts, vanilla bean honey

LEMON PANCAKES - 21
house raspberry syrup, toasted pine nuts, powdered sugar, mint

DAMN GOOD HASH - 22
pork belly, fried organic eggs, roasted carrots, marbled potatoes, house sauce

MOUNTAIN HOUSE GRANOLA - 15
yogurt, mixed berries, toasted coconut, sliced bananas

WILDERNESS BREAKFAST BOWL - 20
farro, sunny side up organic eggs, wild mushrooms, organic spinach, kale, tomato confit, basil pesto, reggiano

FOUR CORNERS CHILAQUILES - 22
corn tortillas, scrambled eggs, house made chorizo, avocado, guajillo chili crema, cilantro, braised heirloom black beans



LUNCH

Monday-Sunday
11:30am-4:00pm

STAPLES

FRIED TEXAS QUAIL LEGS - 20

horseradish aioli, meyer lemon

BEEF CHEEK TACOS - 17

pico de gallo, lime crema, pickled red onion, cilantro, hand rolled corn tortilla

GRANJA FRESCA TACO - 15

roasted sweet potatoes and cauliflower, guajillo lime crema, black beans, cilantro

CAST IRON SOUP - 15

our steaming daily signature

ROCKY MOUNTAIN ELK CHILI - 21

sour cream, colorado's rockin w cheddar cheese, roasted jalapeno, tomato confit, homemade caramelized lavosh

GREENS

WINTER MONTROSE GREENS - 16

baby beets, candied chestnuts, bourbon braised pears, banyul vinaigrette, farmers cheese, crispy shallots

ROASTED LOCAL WINTER SQUASH - 18

maple-glazed black walnuts, chevre, honey crisp apples and warm cider mustard vinaigrette, petite celery

BLACK IRON COBB - 24

roasted all natural chicken, tender belly bacon, egg, cherry tomatoes, avocado, point reyes blue cheese, apple, buttermilk ranch dressing

HOMESTYLE SANDWICHES

BIKB WAGYU HALF POUND BURGER - 24

house made brioche bun, balsamic grilled red onion, colorado rocking w yellow cheddar, thousand island, butter pickles, local tomatoes, herb potato wedges

ADD: tenderbelly bacon-6, organic egg-3, avocado-3

Make it lettuce wrapped or BEYOND

MOUNTAINEER'S BLT - 20

toasted country loaf, tenderbelly bacon, wild watercress mayo, heirloom tomato, lovage greens, avocado

CRISPY PICKLE BRINED HERITAGE PORK - 22

crispy fried pork loin, creamy slaw, signature sweet habanero sauce, potato bun

HOUSE SMOKED ORGANIC SOCKEYE SALMON - 23

blue grouse sourdough, caper dill chevre, potato galette, balsamico, red onions, sliced egg, frisee, lemon vinaigrette, tomato

FISH + GAME + FIELD

SEARED WILD SOCKEYE SALMON - 34

roasted garlic marble potatoes, creamy mustard dill sauce, french beans

BUTTERMILK HALF CHICKEN - 26

buttered leek mashed potatoes, braised collard greens, spicy cider honey dressing

SEARED WAGYU FLANK STEAK - 36

thick cut fries, roasted garlic, charred onion aioli

BAKED RED KURI SQUASH - 24

sauteed organic kale, black walnuts, braised pears, currants, goat cheese feta, maple vinaigrette

COLORADO POTATO DUMPLINGS - 27

braised colorado lamb shank, herbed jus, glazed red onion, reggiano vinaigrette

THE END

APPLE GALETTE - 12

caramel sauce, vanilla bean ice cream

CHOCOLATE WINTER CUSTARD - 12

orange liqueur whipped cream, seasonal winter berries, mint

DINNER

Monday-Sunday
5:00PM-8:00pm

STAPLES

FRIED TEXAS QUAIL LEGS - 20

horseradish aioli, meyer lemon

BEEF CHEEK TACOS - 18

pico de gallo, lime crema, pickled red onion, cilantro,
hand rolled corn tortilla

GRANJA FRESCA TACO - 16

roasted sweet potatoes and cauliflower, guajillo lime crema,
black beans, cilantro

CAST IRON SOUP - 15

our steaming daily signature

ROCKY MOUNTAIN ELK CHILI - 21

sour cream, colorado's rockin w cheddar cheese, roasted
jalapeno, tomato confit, homemade caramelized lavosh

RUSTIC POTATO DUMPLINGS - 26

burgundy black truffles, toasted caraway brown butter,
reggiano, white asparagus

GREENS

WINTER MONTROSE GREENS - 18

baby beets, candied chestnuts, bourbon braised pears,
banyul vinaigrette, farmers cheese, crispy shallots

ROASTED LOCAL WINTER SQUASH - 20

maple-glazed black walnuts, chevre, honey crisp apples and
warm cider mustard vinaigrette, petite celery

BLACK IRON COBB - 24

roasted all natural chicken, tender belly bacon, egg,
cherry tomatoes, avocado, point Reyes blue cheese, apple,
buttermilk ranch dressing

FISH + GAME

BRAISED COLORADO LAMB SHANK - 34

stone ground polenta, grilled rapini, lemon herb jus

WHISKY GLAZED BERKSHIRE PORK PORTERHOUSE - 32

mascarpone antebellum grits, honey roasted carrots, braised apples

SEARED WILD SOCKEYE SALMON - 38

roasted garlic marble potatoes, creamy mustard dill sauce, french beans

ROASTED LABELLE DUCK BREAST - 38

duck fat potatoes, grilled endive, truffled port reduction

ROCKY MOUNTAIN ELK CHOP - 48

butternut squash, baby turnips, slow cooked red onion, huckleberry jus

BIKB WAGYU HALF POUND BURGER - 24

house made brioche bun, balsamic grilled red onion, colorado rocking w yellow cheddar,
thousand island, butter pickles, local tomatoes, herb potato wedges

ADD: tender belly bacon-6, organic egg-3, avocado-3
make it lettuce wrapped or BEYOND

FOR THE TABLE

20 oz ROCKY MOUNTAIN ELK LOIN

huckleberry jus

16 oz PRIME AGED NY STRIP LOIN

house made signature steak sauce

32 oz WAGYU DRY AGED BONE IN RIBEYE

roasted whole garlic vinaigrette

16 oz WILD SOCKEYE SALMON FILET

lemon caper brown butter

32 oz FREE RANGE STUFFED CHICKEN

garlic herb pan jus

MARKET PRICE

MAKE SURE TO SHARE WITH #BLACKIRONCUTS

SWEETS

APPLE GALETTE - 12

caramel sauce, vanilla bean ice cream

CHOCOLATE WINTER CUSTARD - 12

orange liqueur whipped cream, seasonal winter berries, mint

BLACK IRON



KITCHEN + BAR

BLACK IRON



KITCHEN + BAR

DRAFTS

DRUMROLL HAZY APA - 8

american pale ale, 5.3% ABV
odell brewing | fort collins, co

EUPHORIA - 8

pale ale, 6.1% ABV
ska brewing | durango, co

SOUL SHAKIN' - 8

imperial red ale, 7.5% ABV
palisade brewing | palisade, co

DOUBLED DRY HOP SOUR - 8

wild ale, 4.5% ABV
crooked stave brewing | denver, co

CANS/BOTTLES

BUDWEISER - 6

BUDLIGHT - 6

COORS LIGHT - 6

PABST BLUE RIBBON TALL BOY - 6

LONESTAR - 7

STELLA - 7

GUINNESS - 8

SKA BREWING BLOOD ORANGE HARD SELTZER - 7

TELLURIDE BREWING KÖLSCH - 7

TELLURIDE BREWING JUICY IPA MOVE ME BRIGHTLY - 7

COCKTAILS

PALISADE HIGHBALL - 17

291 colorado rye whiskey, peach & smoked sage
shrub, peach cream soda, toasted sage

HUCKLEBERRY GIN - 16

huckleberry infused gin, rhubarb syrup,
lemon, egg white

PSL FLIP - 17

dark rum, moonlight espresso liqueur,
pumpkin spice, egg

THE HUNT - 18

mushroom infused mezcal, black walnut bitters,
cardamom maple syrup, carpano antica sweet,
vermouth, aspen evergreen smoke

VALLEY FOG - 17

earl grey-infused vodka, vanilla-lavender honey
syrup, milk, strongwater lavender cbd bitters

SPRUCE UP - 16

suze gentian liqueur, spruce syrup, lemon, tonic

ADD CBD - 7

ALL BEVERAGES AVAILABLE TO GO

BIG BOTTLES

PINOT NOIR, Santa Barbara County, CA 2017 1.5 L - 190

PINOT NOIR, Belle Glos, Dairyman, Russian River Valley, Sonoma County 2018 1.5 L - 250

CHATEAU CANON, Saint Emilion, Grand Cru.1.5L - 510

CABERNET SAUVIGNON, Silver oak, Napa Valle. 1996 1.5L - 725

BUBBLES

CAVA, CAMPO, ES - 12

SPARKLING WINE, GRUET BLANC DE NOIR, NM - 22

ROSE

FLEURS DE PRAIRIE, FRANCE - 16

WHITES

PINOT GRIGIO, JERMANN, ITALY - 12

RIESLING, DR. LOOSEN, GE - 14

CHARDONNAY, PATZ & HALL, SONOMA COAST - 18

CHARDONNAY, BIEN NACIDO, SANTA MARIA VALLEY - 25

SAUVIGNON BLANC, GREYWACKE, NZ - 14

SANCERRE, FOUCHER 'LE MONT', FRANCE - 20

REDS

PINOT NOIR, ETUDE CARNEROS GRACE BENOIT RANCH - 20

PINOT NOIR, ARGYLE, OR - 17

MALBEC, TRAPICHE, AR - 15

CABERNET, BROADSIDE, MARGARITA VINEYARD, PASO ROBLES, CA 19

CABERNET, FAUST, NAPA VALLEY - 30

CHATEAUNEUF DU PAPE, A. BRUNEL, - 25