



ELWAY'S TAPROOM & GRILL

ELWAY'S TAPROOM & GRILL

BREAKFAST

UNTIL 10:30am

CINNAMON ROLL \$16.00

Freshly baked with cream cheese frosting
Choice of: Almond Oat Streusel with Blueberry
Sauce or Chocolate Ganache

STEAK AND EGGS* \$42.00

4oz. of USDA Prime Tenderloin, Two Eggs any
style, Breakfast Potatoes, Warm Biscuit

ELWAY'S HOUSE BREAKFAST* \$19.00

Two Eggs any style, Breakfast Potatoes, Warm
Biscuit

ELWAY'S FRENCH TOAST* \$23.00

Brioche Bread, Maple Syrup, Fresh Fruit

HOUSEMADE GRANOLA \$14.00

Fresh Fruit, Vanilla Yogurt or Milk

EGGS, BISCUITS & GRAVY* \$24.00

Sausage Patty, Two Eggs any style, Sausage
Country Gravy, Warm Biscuits, Breakfast
Potatoes

EGGS ACAPULCO* \$24.00

Flour Tortilla, Scrambled Eggs, Cheddar
Cheese, Pork Green Chili, Guacamole

BREAKFAST ENCHILADAS* \$24.00

Corn Tortillas, Shredded Short Ribs, Asadero
Cheese, Pork Green Chili, Fried Egg,
Guacamole, Salsa Fresca, Sour Cream

BURGERS & SANDWICHES

SIGNATURE SMASH BURGER* \$25.00

Yellow Cheddar Cheese, Toasted Brioche Bun

BACON BURGER* \$27.00

White Cheddar Cheese, Bacon, Toasted
Brioche Bun

MUSHROOM BURGER* \$27.00

Mushrooms, Caramelized Onions, Swiss
Cheese, Brioche Bun

COLORADO BURGER* \$27.00

Green Chiles, Asadero Cheese, Over Easy
Egg, Brioche Bun

TOMATO & FRESH

MOZZARELLA SANDWICH \$19.00

Basil Pesto Aioli, Wild Arugula, Balsamic
Vinegar, Toasted Brioche Bread

GRILLED CHICKEN SANDWICH* \$25.00

Provolone Cheese, Lettuce, Tomato, Onion,
Spicy Aioli, Ciabatta Bun

SIDES

BACON \$9.00

SAUSAGE LINKS \$9.00

BREAKFAST POTATOES \$10.00

FRESH FRUIT \$12.00

FRENCH FRIES \$12.00

HOUSE MADE POTATO CHIPS \$6.00

DRINKS

ELWAY'S BLOODY MARY \$15.00

Spring44 Vodka

TRADITIONAL MIMOSA \$15.00

La Marca Prosecco, Orange Juice

LUNCH SHAREABLES

STEAK TACOS \$24.00

Grilled Onion, Cheddar Cheese, Flour
Tortillas with Salsa Fresca, Habanero Salsa,
Guacamole

ANCHO BEEF SLIDERS \$24.00

Three Sweet Potato Bun Sliders, Slow Roasted
Short Rib, Roasted Poblano Corn Slaw

RHODE ISLAND CALAMARI* \$29.00

Pepperoncini & Cherry Peppers, Beer Battered
Baby Corn & Bleu Cheese Stuffed Olives

SPICY ARTICHOKE DIP \$18.00

Pepper Jack, Cheddar, Parmesan, Tortilla
Chips, Toasted Ciabatta

PRETZELS FONDUE \$16.00

Freshly Baked Pretzels, Cheddar Cheese Dip,
Bacon and Poblano Garnish

BUFFALO CHICKEN WINGS \$17.00

Carrots, Celery, Ranch or Blue Cheese
Dressing

GRILLED WINGS \$17.00

Carrots, Celery, Ranch or Blue Cheese
Dressing

TRUFFLE FRIES \$14.00

Parmesan, Creole Aioli, Ketchup

BEER BATTERED ONION RINGS \$18.00

Creole Aioli, Ketchup

SOUPS & SALADS

ROASTED CORN & CHICKEN CHOWDER \$17.00

Bacon, Green Chiles, Potato, Cream

#7 STEAK SALAD* \$36.00

USDA Prime Tenderloin, Arugula, Red Onion,
Sun-Dried Tomatoes, Spiced Pecans, Bacon,
Creamy Roasted Garlic Dressing

ASIAN SALAD \$27.00

Shredded Chicken, Bok Choy, Napa Cabbage,
Edamame, Snap Peas, Carrots, Oranges,
Cashews, Sriracha, Miso-Ginger Vinaigrette

TRUFFLED BEET SALAD \$21.00

Red & Gold Beets, Mozzarella, Caramelized
Shallots, Basil, White Truffle Vinaigrette
Add Grilled Chicken \$10.00

CHARRED RED PEPPER SOUP \$16.00

Basil Pesto, Crostini

HOUSE SALAD \$17.00

Butter & Romaine Lettuce, Cherry Tomatoes,
Shaved Radishes, Chopped Bacon, Parmesan,
Eggs, Lemon Croutons, Parmesan Vinaigrette
Add Grilled Chicken \$10.00

CAESAR SALAD* SM \$16.00 LG \$22.00

Hearts of Romaine, Lemon Croutons,
Parmigiano Reggiano, Caesar Dressing
Add Grilled Chicken \$10.00
Add Grilled Salmon \$14.00

ICEBERG WEDGE SALAD \$19.00

Iceberg Lettuce Wedge, Bleu Cheese
Crumbles, Bacon, Cherry Tomatoes, Red
Onion, Chives, Bleu Cheese Dressing

BURGERS & SANDWICHES

COLORADO BURGER* \$27.00

Green Chiles, Asadero Cheese, Over Easy
Egg, Toasted Brioche Bun

MVP BURGER* \$27.00

Green Chiles, Asadero Cheese, Chipotle Aioli,
Toasted Brioche Bun

BACON BURGER* \$27.00

White Cheddar Cheese, Bacon, Toasted
Brioche Bun

GRILLED CHICKEN SANDWICH* \$25.00

Melted Provolone, Lettuce, Tomato, Spicy
Aioli, Ciabatta

ELWAY'S FRIED

CHICKEN SANDWICH* \$25.00

Provolone, Green Cabbage, Tomato, Red
Onion, Remoulade, Creamy Dressing, Ciabatta

SIGNATURE SMASH BURGER* \$25.00

Yellow Cheddar Cheese, Toasted Brioche Bun

MUSHROOM BURGER* \$27.00

Mushrooms, Caramelized Onions, Swiss
Cheese, Toasted Brioche Bun

TOMATO & FRESH

MOZZARELLA SANDWICH \$19.00

Basil Pesto Aioli, Wild Arugula, Balsamic Vinegar, Toasted Brioche Bread

REUBEN SANDWICH \$24.00

Corned Beef, Sauerkraut, 1000 Island, Swiss, Marbled Rye

SIGNATURE STEAK SANDWICH \$29.00

Shaved Prime Beef, Pickled Peppers, Grilled Onions, Garlic Aioli, Chimichurri, French Bread

ENTREES

VANCOUVER ISLAND

STERLING SALMON* \$48.00

USDA PRIME FILET 8oz* \$67.00

USDA PRIME NY

STRIP STEAK 12oz* \$67.00

USDA PRIME RIBEYE* 14oz \$74.00

ADD-ONS

MAYTAG BUTTER \$9.00

PEPPERCORN SAUCE \$9.00

CARAMELIZED SWEET ONIONS \$9.00

SIDES

FRESH FRUIT \$12.00

FRENCH FRIES \$12.00

SAUTÉED BROCCOLI \$16.00

MACARONI & CHEESE \$16.00

HOUSE MADE POTATO CHIPS \$6.00

FINGERLING POTATOES \$16.00

SAUTÉED ASPARAGUS \$16.00

CRIMINI MUSHROOMS \$16.00

LATE NIGHT

SOUPS & SALADS

CHARRED RED PEPPER SOUP \$16.00

basil pesto crostini

ROASTED CORN &

CHICKEN CHOWDER \$17.00

potatoes, bacon, green chiles

HOUSE SALAD \$16.00

butter & romaine lettuce, cherry tomatoes, shaved radishes, bacon, parmesan, eggs, lemon garlic croutons, parmesan vinaigrette
Add grilled chicken \$10.00

CAESAR SALAD SM \$16.00 LG \$22.00

hearts of romaine, lemon garlic croutons, parmigiano reggiano, caesar dressing
Add grilled chicken \$10.00

#7 STEAK SALAD \$36.00

USDA prime tenderloin, emerald kale, fresh mint, parmigiano reggiano, cashews, sesame seeds, lime miso vinaigrette

ASIAN SALAD \$24.00

shredded chicken, bok choy, napa cabbage, edamame, snap peas, carrots, cashews, sriracha, miso-ginger vinaigrette

TRUFFLED BEET SALAD \$21.00

red & gold beets, house made mozzarella, caramelized shallots, basil, white truffle vinaigrette
Add grilled chicken \$10.00

SPICY ARTICHOKE DIP \$18.00

pepper jack, cheddar, parmesan, tortilla chips, toasted ciabatta

BURGERS & SANDWICHES

SIGNATURE SMASH BURGER* \$25.00

yellow cheddar cheese, toasted brioche bun

BACON BURGER* \$26.00

white cheddar, bacon, toasted brioche bun

MUSHROOM BURGER* \$26.00

mushrooms, caramelized onions, swiss cheese, brioche bun

MVP BURGER* \$26.00

green chiles, asadero cheese, chipotle aioli, brioche bun

**TOMATO & HOUSE MADE
MOZZARELLA SANDWICH \$19.00**
basil pesto aioli, wild arugula, balsamic
vinegar, toasted brioche bread

SIDES

FRESH FRUIT \$8.00

HOUSE MADE POTATO CHIPS \$6.00

DESSERTS

DECADENT CHOCOLATE CAKE \$13.00
Layered Chocolate Cake, Chocolate Caramel
Filling, Chocolate Chip Ganache, Fresh
Raspberries, Powdered Sugar

NEW YORK-STYLE CHEESECAKE \$13.00
Creamy Cheesecake, Graham Cracker Pecan
Crust, Powdered Sugar
Choice of Fresh Strawberry, Blueberry, or
Pecan Turtle Topping

LOCAL VANILLA ICE CREAM \$13.00
Add Chocoloate Sauce, Caramel, Strawberry,
or Blueberry Topping

LIBATIONS

TREFETHEN RIESLING

REMY MARTIN XO

COURVOISIER VSOP

HENNESSY VS

COFFEE & TEA

ALLEGRO COFFEE

HOT TEAS

Estate Ceylon, Earl Grey, Breakfast Blend,
Northwest Minty Green, Chamomile, Decaf
Green

WINE BY THE GLASS 6oz | 9oz | BTL BUBBLES & ROSÉ

LA MARCA \$14.00 | \$21.00 | \$56.00
PROSECCO Alsace, France

**LUCIEN ALBRECHT CREMANT \$17.00 |
\$25.50 | \$60.00**

BRUT ROSÉ Alsace, France

CHLOE \$15.00 | \$22.50 | \$60.00
ROSÉ Central Coast, California

WHITES

PETER ZEMMER \$17.00 | \$25.50 | \$68.00
PINOT GRIGIO Trentino-Alto Adige, Italy

SANTA MARGHERITA \$18.00 | \$27.00 | \$72.00
PINOT GRIGIO Trentino-Alto Adige, Italy

WHITEHAVEN \$18.00 | \$27.00 | \$72.00
SAUVIGNON BLANC Marlborough, New
Zealand

STAG'S LEAP \$19 | \$28.50 | \$76.00
SAUVIGNON BLANC Napa Valley, California

ELWAY'S \$16.00 | \$24.00 | \$70.00
CHARDONNAY Napa Valley, California

HAHN \$18.00 | \$27.00 | \$72.00
CHARDONNAY Santa Lucia Highlands,
California

TREFETHEN \$15.00 | \$22.50 | \$60.00
RIESLING Napa Valley, California

REDS

**7CELLARS 'THE FARM COLLECTION'
\$17.00 | \$25.50 | \$68.00**
PINOT NOIR Arroyo Seco, California

ELOUAN \$18.00 | \$27.00 | \$72.00
PINOT NOIR Coastal Range, Oregon

FIDELITY \$16.00 | \$24.00 | \$64.00
RED BLEND Alexander Valley, California

E GUIGAL \$17.00 | \$25.50 | \$70.00
RED BLEND Rhone Valley, France

PRISONER \$30.00 | \$45.00 | \$120.00
RED BLEND Napa Valley, California

FINCA FLICHMAN \$17.00 | \$25.50 | \$70.00

MALBEC Mendoza, Argentina

7CELLARS 'THE FARM COLLECTION'

\$17.00 | \$25.50 | \$68.00

CABERNET SAUVIGNON Arroyo Seco,
California

DAOU CAB PASO \$17.00 | \$25.50 | \$68.00

CABERNET SAUVIGNON Paso Robles,
California

ELWAYS RESERVE \$30.00 | \$45.00 | \$120.00

CABERNET SAUVIGNON Napa Valley,
California

COCKTAILS

ELWAY'S HANDCRAFTED

OLD FASHIONED \$20.00

Michter's US1 Straight Rye, Orange Bitters,
Angostura Bitters

SPRITZ \$18.00

Spring44 Gin, Aperol, La Marca Prosecco

GOLD RUSH \$19.00

Larceny Small Batch Bourbon, Italian Amaro,
Lemon, Honey Syrup, Bitters

SALT & PEPPER MARTINI \$12.00

Black Pepper Infused Tito's, Vermouth, Salt
Solution

CHILI MARGARITA \$19.00

Serrano Infused Suerte Blanco Tequila,
Leopold Brothers Orange Liqueur,
Lime, Tajin, Salt

ESPRESSO MARTINI \$20.00

Spring44 Honey Vodka, Espresso, Agave

ELWAY'S GARDEN FIZZ MOCKTAIL \$16.00

Cleanco Clean G, Strawberries, Lavender
Syrup, Ginger Beer, Lemon

ON DRAFT

ODELL IPA \$10.00

Odell Brewing Company, CO

AVERY HIGHLANDER HAZY IPA \$10.00

Avery Brewing Company, CO

ODELL 90 SHILLING \$10.00

Odell Brewing Company, CO

DRY DOCK APRICOT BLONDE \$10.00

Dry Dock Brewing Company, CO

MICHELOB ULTRA \$10.00

Anheuser-Busch, MO

COORS LIGHT \$9.00

Coors Brewing, CO

BOTTLE & CAN

FIRESTONE UNION JACK IPA \$10.00

Firestone Walker Brewing Company, CA

STONE HAZY IPA \$10.00

Stone Brewing, CA

INCREDIBLE PEDAL IPA \$10.00

Denver Beer Company, CO

DALE'S PALE ALE \$10.00

Oscar Blues Brewery, CO

GUINNESS \$10.00

St. James's Gate Brewery, Ireland

MODELO ESPECIAL \$10.00

Grupo Modelo, Mexico

STELLA ARTOIS \$10.00

Anheuser-Busch InBev, Belgium

COORS BANQUET \$9.00

Coors Brewing, CO

STEM CIDERS OFF DRY \$10.00

Stem Ciders, CO

ATHLETIC NON-ALCOHOLIC BEER \$10.00

Athletic Brewing Company, CT

ASK ABOUT OUR ROTATING OPTIONS

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