

MENU

Drinks

Ice Tea \$2
Lemonade \$2
Orange Juice \$2
Cranberry Juice \$2
Pineapple Juice \$2
Grapefruit Juice \$2
Boylan Root Beer \$2
Brewed Coffee \$2

Sodas | \$2

Coke | Diet Coke | Mr. Pibb | Mellow Yellow | Sprite | Ginger Ale

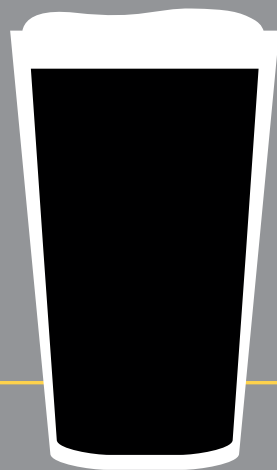
Dessert

Buckeyes: chocolate covered peanut butter balls (qty 4) | \$6

High Fives

\$1 During the week - Free on Tuesdays

THE Mayor
OF OLD TOWN



Free Wifi Available | Network: MayorGuest | Password: Enjoy_beer

 www.facebook.com/TheMayorOfOldTown |  [@MayorOfOldTown](https://twitter.com/MayorOfOldTown) | www.TheMayorOfOldTown.com

Appetizers

Salted pretzel with beer mustard | \$5

Jalapeño pretzel served with raspberry jalapeño jelly | \$5.50

Nachos: Chiles, onion, tomato, cilantro, cheddar, lime crema, avocado, corn chips | \$10

Crabcake, chile slaw and chipotle buttermilk dressing | \$10 (5oz)

Tuna tartare, mango, red onion, cilantro, avocado, wonton chips | \$11 (4oz.)

Colorado lamb meatballs, sun dried tomato jam | \$8

Local cheese plate, fresh mozzarella, chèvre, Mouco colorouge, warm pita, grapes | \$12

White Bean Hummus, warm pita, carrots, celery | \$7

Artichoke fritters, lemon garlic aioli | \$8

Parmesan Truffle Fries | \$6

Potato skins, blue cheese, mushrooms, sun dried tomatoes, green onions, sour cream | \$9

Roasted sweet potato soup, Greek yogurt, toasted pumpkin seeds | \$3.50

Salads

House salad: mixed greens, carrots, tomatoes, cucumber, red onion, garlic croutons, sherry vinaigrette | \$6*

Caesar salad, chopped romaine, garlic croutons, parmesan, housemade dressing | \$9*

Arugula salad, sliced apples, blue cheese, toasted almonds, sherry vinaigrette | \$9*

Spinach salad, red onion, chopped tomato, fresh mozzarella, warm bacon vinaigrette | \$10*

Fried chicken, hardboiled egg, chopped romaine, pickled onions, cherry tomato, chipotle buttermilk dressing | \$12

*add pan seared chicken for \$3

Flatbread Pizzas

Fresh Mozzarella, basil, tomato, olive oil | \$11 | Beer pairing suggestion: Saison or Hefeweizen

Chèvre, lamb meatball, sun dried tomato jam | \$11 | Beer pairing suggestion: IPA

Pepperoni, marinara, mozzarella | \$11 | Beer pairing suggestion: Pilsner

Special Gluten Free Pizza Crust Available, Large round and crispy - any of the pizzas \$15

Burgers

1/2 pound burgers made from all natural Colorado beef, blackbean patty available for substitution, choice of cheddar, american, blue cheese, or swiss, brioche or whole wheat bun, served with french fries, side salad, garlic mashed potatoes, or a cup of soup

Roasted green chili mayo, bacon, chile slaw, cheddar | \$11 | Beer pairing suggestion: IPA or Red Ale

Sun dried tomato jam, mushrooms, blue cheese | \$11 | Beer pairing suggestion: Stout

Avocado, roasted red peppers, pickled red onions, chèvre | \$11 | Beer pairing suggestion: Amber Ale

Classic, lettuce, tomato, onion, american cheese | \$11 | Beer pairing suggestion: American Pale Ale

Sandwiches

Served with french fries, side salad, garlic mashed potatoes, or a cup of soup

Fried chicken breast sandwich, chile slaw, tomato, chipotle buttermilk dressing, brioche bun | \$10

Beer pairing suggestion: West Coast IPA

BLT, toasted sourdough bread, basil pesto and mayo | \$10* | Beer pairing suggestion: Dark Lager

Blackened tuna (rare), with avocado, tomato, lemon garlic aioli, brioche bun | \$14 | Beer pairing suggestion: Saison

Crabcake sandwich, remoulade, tomato salad, brioche bun | \$13 | Beer pairing suggestion: Belgian Trippel or Golden Ale

Veggie pita, lettuce, tomato, carrot, red onion, celery with cucumber yogurt | \$9* | Beer pairing suggestion: Light Lager

Veggie grilled cheese with roasted red peppers, spinach, artichokes, basil pesto, chèvre | \$9* | Beer pairing suggestion: Amber Ale

Caprese sandwich, toasted sourdough, basil pesto, tomato, and fresh mozzarella | \$10* | Beer pairing suggestion: American Wheat Ale

Sub gluten free bread for \$1 | *Add pan seared chicken for \$3

Entrées

Pan roasted flatiron steak, garlic mashed potatoes, sauté of red peppers, spinach and artichokes, sun dried tomato jam | \$20 | Beer pairing suggestion: Scotch Ale or Porter

Pan seared chicken breast, griddled sweet potato, creamy sautéed spinach | \$16 | Beer pairing suggestion: Brown Ale or Dunkelweizen

Vegetable fettuccine, sun dried tomato, roasted red pepper, spinach, artichokes, shaved parmesan, lemon and olive oil | \$12* | Beer pairing suggestion: Pilsner

Blackened trout, artichoke fritters, arugula, lemon | \$20 | Beer pairing suggestion: Belgian Witbier

*Add pan seared chicken for \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

“Beer is proof that God loves us and wants us to be happy.”* - Benjamin Franklin

*The actual Ben Franklin quote: “Behold the rain which descends from heaven upon our vineyards, there it enters the roots of the vines, to be changed into wine, a constant proof that God loves us, and loves to see us happy.” Which is close enough.