

# Breakfast at the Trailhead

## Eggs Your Way

*(Toast choices are sourdough, white, whole wheat or rye)*



### \*ASPEN GLEN SUNRISE

Two eggs, home fries and your choice of English muffin or toast • 8.99 (GFO)

### \*DEER MOUNTAIN TREK

Two eggs, home fries, choice of Texas smoked bacon, link sage sausage or ham and your choice of English muffin or toast • 11.99 (GFO)

## Pancakes

Add Texas smoked bacon, link sage sausage or ham 2.99

Add chocolate chips, blueberries or strawberry topping • 1.5

### TRAIL RIDGE TRAVELER

A full stack of buttermilk pancakes • 8.99

### BLUEBERRY BUCKWHEAT PANCAKES

Hearty pancakes with an earthy aroma and dense texture filled with blueberries • 10.99

### MULTIGRAIN PANCAKES

Healthy grains, including quinoa, barley, teff, oats, flaxseed, amaranth, rye and sesame seeds with a hint of cinnamon • 9.95



### CARROT CORN CAKES

A Trailhead Specialty! Two large sweet corn pancakes blended with carrots and traditional spices. Topped with butter cream icing • 10.99

## French Toast

Add Texas smoked bacon, link sage sausage or ham 2.99

Add strawberry topping • 1.5

### FALL RIVER EXPLORER

Three thick slices of egg battered cinnamon French toast, sprinkled with powdered sugar • 8.99 (GFO)

### TRAILHEAD EXPLORER

Two slices of egg battered croissant cinnamon French toast, sprinkled with powdered sugar • 8.99

## Sandwiches & Burrito

Add Texas smoked bacon, link sage sausage or ham 2.99

### \*BREAKFAST SANDWICH (GFO)

Whole wheat breakfast sandwich with two fried eggs and American cheese. Served with tomato slices • 6.99

### \*CROISSANT SANDWICH

Croissant breakfast sandwich with two fried eggs and American cheese. Served with tomato slices • 7.99



### \*AVOCADO TOAST (GFO)

Whole wheat toast topped with mashed Avocado. Served with two eggs • 10.99

### MCGREGOR MOUNTAIN CHALLENGE

Burrito with scrambled eggs, potatoes, shredded pepper jack cheese, topped with shredded lettuce, salsa and sour cream • 9.95



## Rocky Mountain Omelettes

All of our three egg omelettes are whipped until fluffy, then folded and served with our seasoned home fries and your choice of English muffin or toast

Toast choices are sourdough, white, whole wheat or rye

Add Texas smoked bacon, link sage sausage or ham 2.99

### DENVER OMELETTE

Peppers, onions, ham and cheddar cheese • 11.99 (GFO)

### GREEK OMELETTE

Spinach, tomatoes, olives and feta cheese • 10.99 (GFO)

### THREE CHEESE OMELETTE

American, cheddar and Swiss • 11.99 (GFO)



### SAUSAGE, MUSHROOM AND BLEU CHEESE OMELETTE

A generous portion of sage sausage, mushrooms and bleu cheese crumbles • 11.99 (GFO)

### HAM AND CHEESE OMELETTE

Diced ham with your choice of American, cheddar, bleu cheese, pepper jack, feta or Swiss cheese • 10.99 (GFO)



### GARDEN OMELETTE

Spinach, mushroom, peppers, tomatoes and onions • 11.99 Add cheese 1.50 (GFO)

### SAUSAGE, BACON AND CHEDDAR OMELETTE

For the protein lover • 13.99 (GFO)

Add Texas smoked bacon, sage sausage or ham 2.99



## Bighorn Mountain Biscuits & Gravy

Two buttermilk biscuits covered in country sausage gravy • 8.99

Add one egg 2.39 Add two eggs 3.39

## Chicken Fried Steak

Golden-fried beef steak smothered in rich sausage gravy. Served with two eggs and home fries • 12.99

## Corned Beef Hash

Corned beef, potatoes, and onions topped with two eggs. Served with toast • 13.99 (GFO)

## Chapin Reflection

Homemade cinnamon roll topped with our butter cream icing • 4.99

## Endovalley Warmup

A hearty bowl of oatmeal topped with brown sugar, cinnamon, and raisins. Served with milk and your choice of English muffin or toast • 6.99 (GFO)



## Centennial Crunch

Layered granola and Greek Yogurt with a side of fresh fruit • 8.99



## A LA CARTE


Salsa • 1.99  
 Mashed Avocado • 2.99  
 Sour Cream • 1.29  
 Peanut Butter • .89  
 Nutella • 1.19  
 Greek Yogurt • 3.99  
 Toast or Biscuit • 2.99  
 Fresh Fruit • 4.29  
 Flour Tortilla • 2.99  
 GF Toast • 3.99  
 Sausage Gravy • 4.29  
 Seasoned Home Fries • 3.29

One Pancake:  
 Buttermilk • 4.99  
 Blueberry Buckwheat ,  
 Corn Carrot Cake,  
 or Multigrain • 7.99  
  
 \*One Egg • 2.39  
 \*Two Eggs • 3.39  
 \*Three Eggs • 4.39  
 One French Toast • 3.99  
 One Biscuit & Gravy • 4.59  
 \*One Egg (Served with home fries and toast) • 5.99 (GFO)  
 Smoked Bacon, Link Sage Sausage or Ham • 2.99

## BEVERAGES

Coffee (Trailhead regular, decaf, bold) 2.99<sup>R</sup>  
 Hot Tea (Black, Green, & Herbal) 2.99<sup>R</sup>  
 Iced Tea 2.99<sup>R</sup>  
 Flavored Iced Tea 3.99<sup>R</sup>  
 Hot Cider 2.99  
 Hot Chocolate 3.49 Peppermint Hot Chocolate 3.99  
 Hazelnut or French Vanilla (Flavored coffee drinks) 3.49  
 Orange, Apple, Tomato or Cranberry juice 3.49  
 Milk 3.49  
 Chocolate Milk 3.99  
 Shirley Temple 3.99<sup>R</sup>  
 Perrier Sparkling Mineral Water 2.99  
 Coke, Diet Coke, Sprite, Fanta, Mr. Pibb, Root Beer, Lemonade 2.99<sup>R</sup>  
<sup>R</sup> (REFILLABLE)

## BREAKFAST COCKTAILS


 Bloody Mary 8  
 Mimosa 6  
 Cranberry mimosa 6  
 Bailey's Irish Coffee 7  
 Bailey's Hot chocolate 7  
 Trailhead Hot cider with  
 Elkins Apple Cider Liquor (Estes Park, CO) 9

(GFO) GLUTEN FREE OPTIONS AVAILABLE  
 ADDITIONAL CHARGES MAY APPLY

\*COOKED ANY WAY YOU LIKE.  
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
 SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

We at The Trailhead Restaurant practice extreme caution when preparing gluten-free foods. While we make every effort to ensure gluten-free, we cannot guarantee it. If you have any further questions, please ask for a manager.

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Iced Tea 2.99<sup>R</sup>

Flavored Iced Tea 3.99<sup>R</sup>

Hot Cider 2.99

Hot Chocolate 3.49 Peppermint Hot Chocolate 3.99

Hazelnut or French Vanilla (Flavored coffee drinks) 3.49

Orange, Apple, Tomato or Cranberry juice 3.49

Milk 3.29

Chocolate Milk 3.49

Shirley Temple 3.99<sup>R</sup>

Perrier Sparkling Mineral Water 2.99

Coke, Diet Coke, Sprite, Fanta, Mr. Pibb, Root Beer, Lemonade 2.99<sup>R</sup>

<sup>R</sup> (REFILLABLE)

## Appetizers

### CALAMARI STRIPS

Served with chipotle and cocktail sauce 13.99

### ARTICHOKE SPINACH DIP

Served with toasted bread and tortilla chips 12.99 (GFO)

### HUMMUS

Topped with pesto, roasted red pepper, and olive tapenade.

Served with toasted bread and veggie sticks 9.95 (GFO) (Vegan)

### CHICKEN STRIPS

Served with ranch and barbeque sauce 9.95

### CHEESE QUESADILLA

Toasted flour tortilla with melted cheddar, pepper jack cheese and chipotle sauce.

Served with sour cream and salsa 6.99 Add chicken 4.99

### CHIPS AND SALSA

Corn tortilla chips served with mild salsa 5.99 (GF) (Vegan)

Add mashed Avocado 2.99

SWEET POTATO FRIES 5.99

ONION RINGS 5.99



## Burgers

*Charbroiled and served on a house bun with lettuce, tomato, onion, pickles and fries.  
Substitute sweet potato fries, onion rings, salad or a cup of soup for 2.29.  
Substitute a cup of chili or a cup of fresh fruit for 2.99.*

**\*TRAILHEAD BURGER (GFO) • 11.99**

**\*TRAILHEAD WITH CHEESE (GFO)**

American, Swiss, cheddar, pepperjack, feta or bleu cheese crumble • 12.99

**\*BACON-CHEDDAR BURGER (GFO) • 13.99**

**\*CHILI CHEESE BURGER (GFO)**

Pepperjack cheese and homemade chili • 14.99

**\*MUSHROOM-SWISS BURGER**

(GFO) • 13.99

**\*PATTYMELT (GFO)**

Swiss cheese, grilled onions on toasted rye bread • 13.99

**BLACK BEAN BURGER**

Topped with mashed Avocado • 12.99 (Vegan)

### BURGER TOPPINGS

Mashed Avocado 2.99   Hummus 1.99   Cheese 1.50   One fried egg 2.39   Sautéed mushroom 1.29  
Jalapenos .89   Sautéed onions 1.09   Bacon 2.99   Olive tapenade 2.29   Sun dried tomato tapenade 2.29  
Roasted red pepper tapenade 2.29   Pesto 2.99

## Gourmet Burgers

**\*TRAILHEAD BUFFALO BURGER**

Topped with roasted red pepper tapenade and barbecue sauce • 15.99 (GFO)

Suggested pairing: Estes Park Renegade

**\*TRAILHEAD ELK BURGER**

Topped with sun dried tomato tapenade and creamy bleu cheese dressing • 15.99 (GFO)

Suggested pairing: Stagginger Elk Lager

**\*TRAILHEAD MOUNTAIN MAN BURGER**

Combination of Elk, Venison, Wild boar, Antelope and Buffalo.  
Topped with olive tapenade, chipotle and barbecue sauce • 15.99 (GFO)

Suggested pairing: Lumpy Ridge Pale Ale

**\*\*Medium rare / Medium is our recommended temperature for game burgers.\*\***

## Wraps

*Choice of fries, potato salad or coleslaw.  
Substitute sweet potato fries, onion rings, salad or a cup of soup for 2.29.  
Substitute a cup of chili or a cup of fresh fruit for 2.99.*

**CHICKEN CHIPOTLE WRAP**

Grilled chicken, spicy chipotle pepper sauce, lettuce, tomato and onion • 12.99

**MIXED GRILLED VEGETABLE WRAP**

Grilled vegetables, lettuce, topped with hummus • 12.99  
(Vegan)

**CLASSIC CHEESE STEAK WRAP**

Sliced rib eye steak, onions and peppers, lettuce, cheddar cheese and horseradish mayo • 13.99

**CHICKEN BACON RANCH WRAP**

Chicken strips, bacon, ranch, lettuce, tomato and onion • 13.99

*Add cheese 1.50*



# Sandwiches

*Choice of fries, potato salad or coleslaw.*

*Substitute sweet potato fries, onion rings, salad or a cup of soup for 2.29.*

*Substitute a cup of chili or a cup of fresh fruit for 2.99. Add cheese 1.50*



## CORNED BEEF REUBEN

Corned beef, toasted rye bread, melted Swiss cheese, sauerkraut and 1000 Island • 12.99 (GFO)

## CLASSIC CHEESE STEAK

Sliced rib eye steak grilled with onions and peppers, cheddar cheese on a hoagie roll • 13.99

## TURKEY REUBEN

Smoked turkey, toasted rye bread, Swiss cheese, sweet coleslaw and 1000 Island • 12.99 (GFO)

## TURKEY-BRIE PANINI

Smoked turkey, bacon, Avocado, dijon mustard, melted brie cheese on sourdough bread • 15.99 (GFO)

Suggested pairing: Amalaya Rosé

## HAM-BRIE PANINI

Smoked ham, apple cranberry compote, dijon mustard, melted brie cheese on sourdough bread • 15.99 (GFO)

Suggested pairing: Angry Orchard Crisp Apple

## GRILLED CHICKEN BREAST SANDWICH

Grilled chicken breast, house bun, lettuce, tomato, onion and pickle topped with buttermilk ranch • 13.99

Add cheese 1.50 Add bacon 2.99 (GFO)

## \*GRILLED SALMON SANDWICH

Grilled Wild Salmon fillet on a house bun topped with sweet coleslaw • 14.99 (GFO)

## TRAILHEAD B.L.T.

Bacon, lettuce, tomato and Swiss cheese topped with mayo on sourdough bread • 12.99 (GFO)

Add mashed Avocado 2.99

## HALF AND HALF LUNCH SPECIAL



Half sandwich (ham or turkey with lettuce, tomato and onions served on wheat bread) or half grilled cheese, with a cup of soup • 8.99 Sub chili 1.99 Add cheese 1.50 (GFO)

## BLUE MOON BEER BRAT

Large pork brat marinated in Blue Moon beer, grilled and topped with sauerkraut • 11.99

Suggested pairing: Blue Moon



## FISH AND CHIPS

Corona battered cod, fries and sweet coleslaw • 14.99

Suggested pairing: Corona



## CROISSANT SANDWICH

Choice of ham or turkey with lettuce, tomato and onions. Served on butter croissant • 10.99

Add cheese 1.50



## The Lighter Side

Add chicken or \*shrimp 5.99 Add \*salmon 6.99 Add Quinoa 2.99

Dressings: Ranch, Bleu Cheese, 1000 Island, Caesar, Italian, Balsamic Vinaigrette and Raspberry Vinaigrette

### **CAESAR SALAD**

Lettuce, croutons, shaved parmesan and Caesar dressing • 10.99 (GFO)

Kale Caesar salad • 12.99 (GFO)



### **ESTES KALE AND QUINOA SALAD**

Kale, quinoa, raisins, feta cheese and raspberry balsamic vinaigrette • 13.99 (GFO)

Suggested pairing: Angry Orchard Rosé

### **GREEK SALAD**

Lettuce, tomatoes, cucumbers, onions, feta cheese and olives.

Dressed with Greek vinaigrette • 11.99 (GFO)

### **SOUP AND SALAD COMBO.**

Small house salad served with a cup of soup • 7.99 (GFO)

### **SOUP OF THE DAY**

Cup • 3.99 Bowl • 5.99



### **HOMEMADE CHILI**

Homemade chili with beef and roasted red peppers. (GFO)

Cup • 4.99 Bowl • 6.99

Add cheese 1.50

Soup and Chili served with crackers.

Add a piece of cornbread 1.79

## Pasta

*Served with garlic toast*

*Salad or a cup of soup may be added for 2.99*

### **PASTA PRIMAVERA**

Fresh kale and vegetables tossed in linguini with garlic, olive oil, and sun dried tomatoes • 16.99 (Vegan)

Add chicken or shrimp 5.99 Add Salmon • 6.99 (GFO)

Suggested wine pairing: Chateau Ste. Michelle Riesling

### **\*SHRIMP SCAMPI**

Shrimp and linguini tossed together in scampi sauce with garlic and parmesan • 18.99 (GFO)

Suggested wine pairing: 14 Hands Pinot Grigio

### **CHICKEN ALFREDO PASTA**

Grilled chicken served over linguini with parmesan and garlic, in a creamy Alfredo sauce • 19.95 (GFO)

Suggested wine pairing: William Hill Sauvignon Blanc

### **\*SALMON PESTO**

Grilled salmon filet served over linguini tossed with a sauce of fresh basil, parmesan and olive oil • 21.95 (GFO)

Suggested wine pairing: 14 Hands Chardonnay



# Specialties

*Salad or a cup of soup may be added for 2.99*

*Dressings: Ranch, Bleu Cheese, 1000 Island, Caesar, Italian, Balsamic Vinaigrette and Raspberry Vinaigrette*

*Substitute Quinoa 1.99*



## TRAILHEAD ELK STEW

*Our Signature Dish!* This thick and savory elk stew is full of vegetables and flavored with a unique blend of spices and seasonings.

Topped with sour cream and served with honey buttermilk cornbread • 18.99 (GFO)

Suggested wine pairing: Stampede Red Blend

*Served with sauteed vegetables and a dinner roll.*

## \*RIB EYE STEAK

Ten ounce cut, served with daily potatoes • 32.99 (GFO)

Suggested wine pairing: Amalaya Malbec

## \*NEW YORK STRIP STEAK

Eight ounce strip steak, served with daily potatoes • 27.99 (GFO)

Suggested wine pairing: 14 Hands Merlot

## \*WILD GAME SKEWERS

Three full skewers, one each of elk, bison and lamb, set overnight in a red wine, rosemary and garlic marinade.

Grilled and placed over a bed of wild rice blend • 29.99 (GFO)

Suggested wine pairing: Louis Martini Cabernet Sauvignon

## \*GRILLED SALMON FILET

Wild salmon topped with dill cream sauce. Served with wild rice blend • 24.99 (GFO)

Suggested wine pairing: William Hill Sauvignon Blanc

## \*ROCKY MOUNTAIN TROUT

Boneless trout, sauteed and served with our lemon caper sauce. Served with wild rice blend • 23.99 (GFO)

Suggested wine pairing: 14 Hands Chardonnay

## CHICKEN MARSALA

Grilled chicken breast sauteed in Marsala wine and topped with mushrooms.

Served with daily potatoes • 22.99 (GFO) Suggested wine pairing: Pinot Noir

## GRILLED PORK CHOPS

Two bone-in pork chops grilled and topped with apple cranberry compote.

Served with daily potatoes • 21.99 (GFO) Suggested wine pairing: Grand Bateau Rouge, Bordeaux

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## DESSERTS



**German Chocolate Cake** 9

**Cherry Whiskey Cheesecake** 9.5

**Daily Fruit Cobbler** 7

**Flourless Chocolate Truffle Cake** 8 (GF)

**Carrot Cake** 9

**Vanilla Ice Cream** 5.5 (GF)

Topped with Whipped Cream & Chocolate Sauce

Add Strawberry Compote 1.5

**A La Mode** 3

## AFTER DINNER DRINKS

**Mudslide** Vodka, Baileys, Kahlua,  
whipped cream 10

**Baileys Irish Coffee** Coffee, Baileys,  
whipped cream 7

**Baileys Hot Chocolate** Hot chocolate,  
Baileys, whipped cream 7

**Hot Toddy** Lemon zinger tea, whiskey,  
honey, lemon 7

**Trailhead Hot Cider** Elkins apple spiced  
liquor (Estes Park, CO), apple cider 9



## DESSERT WINE

Quinta Do Portal, Fine Ruby Port, Portugal 7

Chateau Ste. Michelle Riesling, WA 8

Castello de Poggio, Moscato, Italy 9



KIDS MENU AVAILABLE

FULL ALCOHOL MENU WITH  
PATIO SEATING