



BIG TROUT BREWING COMPANY KITCHEN MENU



Small Bites

Cheesy Bread \$9.00 (V)

Cheesy bread sticks with classic marinara.

Add Bacon: \$1.00

Sub Vegan Cheese: \$5.00 (VE)

Pretzels \$11.00 (V)

Three deliciously soft pretzels with Beer Cheese.

Add Side of Stone Ground Mustard: \$0.50

So Gouda Mac 'N Cheese Bites (V) \$12.00

Battered mac and cheese bites with a delicious blend of cheeses, served with marinara.

Edamame \$10.00 (V)

Sweet Soy: A sweet and salty concoction sure to make your mouth water, garnished with sesame seeds. (VE)

Hot Honey: Mostly sweet with just a bit of heat, garnished with salt. (GF)

Buffalo Chicken Tater Skins \$16.00

Four potato skin boats filled with creamy buffalo chicken dip, topped with melted cheese and bacon.

Served with your choice of Ranch or Blue Cheese.

Plain: Just the cheese, please! Served with a side of sour cream(V)(GF) \$10.00

Personal Pizzas (7")

Plane Jane: Classic Cheese Pizza (V) \$9.00

Mary Jane: Classic Pepperoni and Cheese Pizza \$9.50

Spicy Jane: The Mary Jane spiced up with Jalapeno \$9.75

Colorado River: Ranch Sauce, Cheese, Chicken, Bacon, Mushrooms \$12.50

Vasquez Creek: Red Sauce, Cheese, Mushrooms, Pepperoni, Sausage \$12.50

Fraser River: Red Sauce, Cheese, Olives, Green Peppers, Mushrooms, Onion (V) \$13.00

Green River: Pesto Sauce, Cheese, Sausage, Mushrooms, Onion \$13.00

Rio Grande: Red Enchilada Sauce, Mexican Cheese Blend, Chicken, Black Olives, Onion \$14.00

Make your pizza Vegan: add \$5.00

Substitute a 10.5" Gluten Free Crust for any pizza for an additional \$10

Salads

House Salad \$11.00 (VE) (GF)

Tomato, Cucumber, Carrots and Onions

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry

Vinaigrette, Thousand Island, Italian

Caesar Salad \$12.00 (V)

Romaine lettuce tossed in creamy Caesar dressing, topped with croutons, tomatoes and parmesan cheese.

Side Salad \$5.00 (VE) (GF)

Small house salad

Side Caesar \$6.00 (V)

Small Caesar salad

Salad Protein

Grilled Chicken \$8.00

Steak \$10.00

V: Vegetarian VE: Vegan GF: Gluten Free

Auto-gratuity of 20% may be added to groups of 8 people or more



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Sammies

Grilled Cheese Sammie \$10.00 (V)

Classic cheddar grilled cheese on sourdough, served with chips.

Add Apple Slices \$1.00

Add Bacon \$2.00

Add Fire-Roasted Tomatoes \$2.00

Gourmet Grilled Cheese Sammie \$14.00 (V)

Melted smoked gouda, caramelized onions, blue cheese crumbles, and thin-sliced honey crisp apples in between buttery grilled sourdough, served with chips.

Chicken Parmesan Sammie \$16.00

Crispy chicken tenders, hot marinara, and tons of gooey cheese on a hoagie, served with chips.

Steakhouse Sammie \$16.00

Tender steak, caramelized onion, bacon jam, creamy horseradish sauce and melted cheese on a hoagie, served with chips.

Sammie Substitutions

Gluten Free Bread

Add \$6.00

Side Salad

Add \$4.00

Side Caesar

Add \$5.00

Cup of Tomato Bisque

Add \$4.00

Cup of Soup

Add \$5.00

Soups

Tomato Bisque (V) \$5/Cup \$10/Bowl

A deliciously creamy tomato soup that pairs perfectly with a grilled cheese sammie. Garnished with basil crema and fresh chopped basil.

Cheesesteak Chowder \$6/Cup \$11/Bowl

Rich, beefy & cheesy broth packed with steak, green bell peppers, white onions, cremini mushrooms and potatoes, served with toast.

Pork Green Chile \$6/Cup \$11/Bowl

Slow braised pork, mild green chilies, onions, and fire roasted tomatoes, made with our North Fork Nut Brown and served with a flour tortilla. (Vegetarian version available, please ask your server)

Add Onion, Cheese, Jalapeno or Sour Cream for \$0.75 each

Thank you for choosing Big Trout!

We are a local family owned and operated brew pub with a passion for craft beer, the environment and our community. We operate a High Efficiency Brew House, offering us both internal efficiencies and incredible environmental benefits. It is the only one of its size in Colorado and one of four in the United States. While brewing delicious beer, we are able to reduce our water waste by up to 30% and increase our extraction rate, allowing us to use less natural resources. We regularly donate to local non-profits and support our community through numerous creative endeavors. We are truly grateful to be part of this amazing community. We appreciate your support!

Be sure to check out our merchandise!

Samples are on display next to the kitchen. Your server can help you with sizes & colors.

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