



CATCH
Release

BIG TROUT KITCHEN

MENU

DRINK
Repeat



FIRST CAST

Shareables and starters to kick off your adventure

Cheesy Bread \$10

Served with classic marinara

Add Bacon \$3 | Pesto \$3 (V) | Sub Vegan Cheese \$6 (VE)

So Gouda Mac 'N Cheese Bites \$15

Served with classic marinara

Pair it with Hoppy Henry IPA

new! Roasted Red Pepper Hummus \$11

Served with Carrots, Celery, Cucumbers and Pita

Pretzels & Beer Cheese \$14

3 soft pretzels served with beer cheese

Add Stone Ground Mustard \$1

Potstickers \$17

Served with our house-made sesame ginger sauce

Choose from: Vegetable (V) | Pork & Vegetable

BOWLS & GREENS

Hearty soups and fresh salads with optional upgrades.

Tomato Bisque (V) Cup \$5 | Bowl \$8

Add Onion, Cheese, Jalapeño, or Sour Cream – \$0.75 each

North Fork Green Chili Cup \$7 | Bowl \$10

Braised Pork, Mild Green Chilies, Fire-Roasted Tomatoes, North Fork Nut Brown

Add Onion, Cheese, Jalapeño, or Sour Cream – \$0.75 each

Pair it with our North Fork Nut Brown

House Salad (V) \$12

Mixed Greens, Carrots, Tomatoes, Onion, Cucumbers, Cheese, Croutons

Caesar Salad \$10

Romaine, Parmesan, Croutons, Caesar Dressing

Side Salad House \$7 | Caesar \$5

Add Smoked Chicken to any Salad \$8

SMOKED & SAUCED

Signature dishes with bold flavor and house-smoked meats

Wompie's Wings \$17

A pound of bone-in wings, smoked in-house and tossed in your choice of sauce. Served with carrot sticks and celery.

Choose Your Sauce: Big Trout Buffalo Hot Sauce (GF) |

Big Trout Colorado Gold Sauce (GF) | BBQ | Sesame

Choose Your Dip: Ranch | Blue Cheese

Pair it with a Mighty Madison IPA

Boneless Wings \$17

Breaded boneless wings, available with all the same options as our bone-in wings.

Basecamp Rice Bowl \$17

Smoked Chicken, Broccoli, Carrots, Sesame Sauce over

Seasoned Rice

No Meat (V) \$12 (Rice contains chicken broth)

Stuffed Drifboats \$17

Potato skins stuffed with house-made Buffalo Chicken Dip, Bacon, Cheese

Plain: Cheese & Bacon (GF) \$12

Choose Your Dip: Ranch | Blue Cheese | Sour Cream

Pair it with an Amarillo By Morning Pale Ale

HANDHELDS

Satisfying sammies served hot on Texas toast with chips.

Grilled Cheese \$12

Gouda, Havarti, Cheddar

Add Apple Slices \$1 | Bacon \$3 | Fire-Roasted Tomatoes \$2

Taproom Turkey Melt \$18 *new!*

Turkey, Smoked Gouda, Bacon Jam, Stone Ground Mustard

Beer Cheese Beef 'N Cheddar \$18

Roast Beef, Cheddar, Beer Cheese, Horseradish Aioli

Pair it with a Rick Stout

Handheld Substitutions

GF Bread \$3

Side Salads: House \$6 | Caesar \$4

Cup of Soup: Tomato Bisque \$4 | Green Chili \$6

BREW PUB PIZZAS (7")

Classic and creative *personal* pies with local flair

Plain Jane (V) \$10.00

Classic Cheese

Pair it with a #9 Amber Lager

Spicy Jane \$11.50

Pepperoni, Jalapeno, Cheese

Green River \$15.00

Pesto Sauce, Sausage, Mushrooms, Onion, Cheese

Vasquez Creek \$14.00

Pepperoni, Sausage, Bacon, Cheese

Mary Jane \$11.00

Classic Pepperoni & Cheese

Colorado River \$15.50

Ranch Sauce, Smoked Chicken, Bacon, Tomatoes, Cheese

Fraser River \$12.00

Black Olives, Green Peppers, Mushrooms, Onions, Cheese

Pair it with a Hickory Hill Raspberry Wheat

Make your pizza Vegan (VE): add \$6

Substitute a 10.6" Gluten Free Crust for an additional \$10

Big Trout is pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free operation and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

Did you know? Our beer is Gluten Reduced!

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please notify staff for more information about these ingredients.

V: Vegetarian VE: Vegan GF: Gluten Free

Auto-gratuity of 20% may be added to groups of six (6) people or more



About Big Trout Brewing

Welcome to Big Trout Brewing—your family-owned and operated brewpub in the heart of Winter Park, Colorado. Located in Cooper Creek Square beside the Transit Center, our spacious taproom and sunny patio offer the perfect place to gather, unwind, and enjoy fresh mountain air, flavorful bites, and a pint brewed with care.

Built by Family, Brewed for Community

Big Trout is more than a brewery—it's a family dream poured into every pint. Owners Tom and Emily Caldwell have called Grand County home since 2006, raising their family in the same community they now serve. The idea for Big Trout was born in 2017, fueled by a love of craft beer, a desire to give back, and a toddler's perfect naming instincts. As Tom walked into daycare one morning, he asked his daughter what she thought of "Trout Brewery." Without missing a beat, she replied, "No, Daddy—BIG Trout Brewery." And just like that, the name stuck.

We officially opened our doors on June 12, 2020, and from day one, our family has been hands-on in every part of the business—from brewing and branding to bussing tables and greeting guests. Whether you're a local or just passing through, we hope you feel like part of the Big Trout family too.

Who Brews the Beer

Tom Caldwell began brewing professionally in 2009 at Grand Lake Brewery, where he quickly moved from bottling to brewing. From there, Tom's career grew with every career move, as did his passion for the craft. His drive and intuition for crafting beer people love is at the heart of every batch we serve. From classic styles to creative seasonals, Tom's brews reflect both skill and soul.

Brewing with Purpose

At Big Trout Brewing, we believe great beer starts with great stewardship. That's why we brew on a state-of-the-art High Efficiency Brewing System (HEBS)—the only one of its size in the state of Colorado and one of just a handful in the entire country. Built by IDD in California, this system uses a mash filter to dramatically reduce water waste and maximize grain efficiency.

- **Water Conservation:** The HEBS reduces water usage by 20–30% per batch. As stewards of the headwaters of the Colorado River - one of North America's most endangered rivers - we take this responsibility seriously.
- **Grain Efficiency:** With an extraction rate of up to 98%, we get more out of every batch and use 10% less grain, reducing waste and improving sustainability.
- **Local & American-Made Equipment:** We proudly support companies like American Keg (the only U.S. keg manufacturer using American steel), IDD (our brewhouse builder), and Forgeworks (our tank supplier, based right here in Colorado).

From the rivers we love to fish to the community we call home, we're committed to brewing beer that's better: for you, for the planet, and for the future.

Giving Back

Community is at the core of everything we do. Through our Rick Stout Quarterly Giving Program, we donate to local nonprofits and charities doing meaningful work in Grand County. We're proud business members of Trout Unlimited and partner with our local chapter to support conservation efforts. You'll also find us regularly contributing to silent auctions, sponsoring events, hosting dining nights, and showing up for the causes that matter most to our neighbors.

