

APPETIZERS

FRITO MISTO* Lightly fried calamari and seasonal vegetables served with lemon garlic dipping sauce	\$23	LUMP CRAB DIP* Creamy cheese crab dip with herb panko crust and served with grilled flat bread	\$21
COWBOY STEAK TIPS* House seasoned steak tips cooked medium and served with charred green onion and melted cowboy butter	\$20	CRAB CAKES* House made crab cakes served with green chili remoulade	\$21
DEEP FRIED WILD VEGETABLES Mushrooms battered in our St. Cloud Lager, brussels sprouts, and asparagus served with green chili garlic puree			\$17

SOUPS & SALADS

CAST IRON GREEN CHILI PORK House made green chili pork topped with pico de gallo and served with crackling	\$14	PICKLED MUSHROOM SALAD ^(V) Mushrooms, garlic cloves, shallots, cherry tomatoes, herbs, and feta cheese Add crostini \$1	\$15
CAESAR SALAD ^(V) Romaine mix with heirloom tomatoes, parmesan cheese and tossed with our Caesar dressing. Served with crostini	\$15	ON THE TRAIL SOUP Chef's soup of the week served with crostini	MP
WEDGE SALAD Iceberg lettuce wedge topped with bacon crumbles, bleu cheese crumbles, shallots, cherry tomatoes and house made bleu cheese dressing	\$14	BUTTERNUT SQUASH BRUSSELS SALAD Roasted squash and brussels sprouts, bacon, candied walnuts, and cranberries tossed in our maple brown sugar bourbon sauce	\$16
HOUSE DRESSINGS			
		Ranch	House Vinaigrette
		Caesar	Bourbon Brown Sugar

STEAKS

Served with Yukon mashed potatoes,
asparagus, and cowboy butter

6 OZ FILET MIGNON*	\$36
10 OZ NEW YORK STRIP*	\$45
12 OZ RIBEYE*	\$49

PRIME RIB

Served with Yukon mashed potatoes,
asparagus, and au jus

10 OZ*	\$39
12 OZ*	\$49
16 OZ*	\$55

ENTREES

COLORADO BISON* (GF)

Bison Ribeye served with garlic rosemary potato smashes, brussels sprouts, and our house made bourbon peppercorn sauce

\$59

DUCK CONFIT

Leg & thigh served with a scallion pancake, and Colorado cranberry hoisin layered on a small bed of herb salad

\$38

COLORADO TROUT* (GF)

Head on trout grilled & served on herb walnut salad, tomato chowchow and lemon vinaigrette

\$36

CRISPY PORK BELLY

Golden brown pork belly, butternut squash mash, brussels sprouts, and onion jam

\$28

CHICKEN FRICASSEE

Chicken breast, mushroom cream sauce, Yukon mashed potatoes, and brussels sprouts

\$32

BUTTERNUT SQUASH CURRY (V) (VG) (GF)

House made curry, roasted squash, heirloom tomatoes, basil, walnuts and shaved beets

\$24

LOBSTER MAC & CHEESE*

Homemade cheese sauce with chunks of lobster, trattole pasta, and crouton breadcrumbs

\$38

BOURBON SALMON*

Bourbon maple glazed salmon with potato smashes and grilled asparagus

\$39

SIDES

Yukon Mashed Potatoes...\$4	Side Salad.....\$6	Cowboy Steak Sauce....\$2
Butternut Squash Mash...\$5	Peppercorn Sauce.....\$2	Cowboy Butter.....\$2
Asparagus.....\$4	Tomato Chowchow.....\$3	Sweet Butter.....\$2
Brussels Sprouts.....\$4	Horseradish Sauce.....\$2	Crostini.....\$1

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

V = Vegetarian, VG = Vegan, GF = Gluten Free

COCKTAILS

PRAIRIE WINDS Smoked Blanco Tequila, Blood Orange Aperol, St. Germaine, Lemon	\$13
SADDLE THE WIND Corazon Reposado Tequila, Housemade Peach Syrup, Hot Honey, Housemade Sour Mix	\$13
FRENCH 87 Gin, Housemade Hibiscus Syrup, Lemon, LaMarca Prosecco	\$13
ALTITUDE ADJUSTMENT Four Roses Bourbon, Blood Orange Aperol, Amaro Nonino, Lemon	\$13
50 SHADES OF EARL GREY Wheatley Vodka, Housemade Lavender Syrup, Cold Brewed Earl Gray Tea, Lemon	\$13
BRONCO BUSTER Pineapple Rum, Amaro Nonino, Lime, Housemade Cinnamon Simple Syrup	\$13
WILD SUMMIT Wheatley Vodka, Lemon, Fresh Basil	\$13
CAMPFIRE GLOW Wheatley Vodka, Espresso, Espresso Liqueur, Toasted Marshmallow Sauce	\$13

MOCKTAILS

SUNNY DAYS Strawberry, Fresh Basil Leaves, Lemonade	\$8
GARDEN PARK Cucumber, Mint, Lime	\$8
TO PEACH THEIR OWN Housemade Peach Simple Syrup, Iced Tea	\$8
QUICK DRAW Grapefruit, Housemade Honey Ginger Syrup, Lime	\$8
RODEO RIDE Housemade Blueberry Simple Syrup, Lime, Mint	\$8
GIT ALONG Housemade Blackberry Syrup, Pear, Lime, Ginger Beer	\$8

BOTTLES

Coors Light
Miller Lite
Bud Light
Michelob Ultra
Blue Moon
Stella Artois
Modelo

\$4

DRAFTS & SELTZERS

Great Divide St. Cloud Lager
Avery Ellie's Brown Ale
Voodoo Ranger IPA
World Peace Death Ray Hazy IPA

\$5

Ask your server about our seasonally rotating drafts & seltzers

A BRIEF HISTORY

The year was 1887. Cañon City was a part of the burgeoning urbanization of Colorado and the potential seed for the capital city. The gold rush and manifest destiny had cultivated a culture imbued with a pioneering spirit that rose to new heights along with the elevation.

Where opportunity was in the air – the west was still forming. The nearby town of Silver Cliff went from boom to bust when hype of silver surpassed its presence in the ground. To tap into new opportunities, Hotel St. Cloud was moved, brick by brick, from Silver Cliff to Cañon City.

*This restaurant taps into that same frontier spirit that carved out the culture of Colorado and remains to this day. Our menu pulls from 19th century frontier favorites paired with locally inspired culinary and ingredients. Ask your server for more historical storytelling or further your inquire in **The War Room**.*