

APPETIZERS

CRAB CAKES* Housemade crab cakes served with our house cocktail sauce	\$29	HUMMUS PLATE (V) Housemade hummus, carrot & celery sticks, cucumber moons and naan bread	\$15
FRITO MISTO* Lightly fried calamari and seasonal vegetables served with housemade cocktail sauce and charred lemon crown	\$24	SMOKED PORK BELLY BITES* Honey sesame-glazed pork belly with chargrilled green onion	\$19
SHRIMP SCAMPI TOPPINGS* Sautéed shrimp in a butter scampi sauce	\$21	STEAK FRIES Hand-cut steak fries tossed in our housemade steak seasoning and served with ketchup	\$8
SWEET LOUIE* Sautéed shrimp cooked in a lemon-honey Aleppo sauce with herbs and served with a charred lemon crown	\$21	STEAK TIPS* (GF) House-seasoned steak tips, served with charred green onion and melted cowboy butter	\$20

SOUPS & SALADS

CRAB SALAD* Lump crab mixed with mustard aioli, mixed greens, shaved carrots, feta cheese, cherry tomatoes, sliced cucumbers, croutons and housemade lemon vinaigrette	\$21	MEDITERRANEAN SALAD (V) Kalamata olives, couscous, cucumber, feta, arugula, roasted chickpeas, housemade croutons, avocado slices, and cherry tomatoes, topped with lemon oil	\$16
COBB SALAD Romaine spring mix, cherry tomatoes, sliced red onion, sliced cucumbers, diced bacon, housemade croutons, shredded cheese, & hard-boiled eggs tossed in a house dressing of your choice Add steak or chicken +\$7	\$16	ON THE TRAIL SOUP Chef's soup of the week served with crostini	MP
WEDGE SALAD (V) Iceberg lettuce wedge topped with bacon, bleu cheese crumbles, housemade croutons, shallots, cherry tomatoes and topped with our bleu cheese dressing	\$14	CAST IRON GREEN CHILI PORK Housemade green chili pork topped with pico de gallo and served with crackling	\$15

HOUSE DRESSINGS

Ranch	House Vinaigrette
Bleu Cheese	Strawberry Vinaigrette
	Lemon Vinaigrette

Present your Fremont County ID and enjoy 10% off your food & drinks. Thank you for dining local!

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

Hotel
St. Cloud

DINNER

DOWNTOWN CANON CITY
631 MAIN STREET
1887
HISTORIC EATERY
UPSCALE FRONTIER FARE

STEAKS

Served with garlic mashed potatoes, grilled asparagus and cowboy butter
6 OZ TENDERLOIN*\$43
8 OZ TENDERLOIN*\$55
10 OZ NEW YORK STRIP* \$50
12 OZ RIBEYE* \$52

PRIME RIB

Served with garlic mashed potatoes, grilled asparagus, au jus and horseradish sauce
10 OZ*\$45
12 OZ*\$55
16 OZ*\$63

Prime Rib served Friday - Sunday

ENTREES

COLORADO BISON*

Bison ribeye served with roasted fingerling potatoes, Brussels sprouts, and housemade peppercorn sauce	\$65
--	------

SMOKED CITRUS ALMOND-CRUSTED HALIBUT*

Almond-crusted halibut with hints of citrus zest, paired with lemon beurre blanc sauce, grilled asparagus, and blistered cherry tomatoes, garnished with a charred lemon crown	\$54
--	------

CHICKEN PICCATA

Seasoned grilled chicken breast with white wine lemon-butter caper sauce, grilled asparagus, blistered cherry tomatoes, and roasted garlic mashed potatoes	\$35
--	------

HONEY LAVENDER SALMON*

Grilled salmon glazed with lemon-lavender-infused honey, seared with roasted fingerling potatoes, bourbon baby carrots, sesame seeds, and a charred lemon crown	\$36
---	------

SHRIMP SCAMPI PASTA* (GF)

Sautéed shrimp cooked in white wine lemon-butter sauce and herbs with linguine pasta	\$35
--	------

SMOKED MEDITERRANEAN LAMB*

Mediterranean-marinated lamb with roasted garlic mashed potatoes, a butternut squash Brussels sprout salad and rosemary balsamic demi reduction	\$44
---	------

LOBSTER MAC & CHEESE*

Homemade cheese sauce with butter-poached lobster chunks, trottole pasta, and toasted breadcrumbs	\$42
---	------

SIDES

Roasted Garlic Mash	\$7	Mac & Cheese.....	\$12	Roasted Fingerlings.....	\$6
Scalloped Potatoes.....	\$6	Grilled Asparagus.....	\$6	Green Beans.....	\$7
Maple Bourbon Carrots ..	\$9	Demi Mushroom Medley ..	\$10	Asian Brussels.....	\$12
Creamed Spinach	\$6	Side Salad	\$7	Bread Refills.....	\$5

*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

1887
HISTORIC EATERY

Hotel
St. Cloud

DRINKS



COCKTAILS

SKYLINE SUNSET

Spiced Rum, Chai, Vanilla, Cream

\$13

DESERT BLOOM

Aperol, Cranberry, Prosecco

\$13

WESTERN HEAT

Blanco Tequila, Pomegranate, Lime, Ginger, Grapefruit, Jalapeño

\$13

GOODNIGHT'S GINGER SNAP

Scotch, Ginger, Maple Syrup, Cinnamon, Bitters

\$13

VELVET RANGE

Vodka, Bailey's, Espresso Liquor, Espresso, Salted Caramel

\$13

RANGERS RESERVE

Ginger-Infused Bourbon, Lime, Cider

\$13

FREMONT FIZZ

Gin, Lemon, Apple Cider

\$13

TEXAS JACK

Whiskey, Sweet Vermouth, Hot Honey, Bitters

\$13

FREE SPIRITED

CALAMITY'S CURE

Grape, Lime, Ginger Ale

\$8

PANORAMIC SPECIAL

Pear, Apple Cider, Lemon, Cinnamon

\$8

JOLENE

Cranberry, Club Soda, Lime

\$8

LIMITED MAIL

Pomegranate, Lime, Rosemary

\$8

MAIN STREET MULE

Pear, Cranberry, Lime, Ginger Beer

\$8

BUCKING AGAIN

Peppermint, Hot Chocolate, Whipped Cream

\$8

HARDY'S CANYON

Cherry, Lemon, Ginger

\$8

1887
HISTORIC EATERY

Hotel
St. Cloud

DRINKS



BOTTLES

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

Corona
Coors Banquet
Guinness
Athletica Lemon Radler NA
Heineken 0.0 NA
Sam Adams Just the Hazy NA

\$5

DRAFTS & SELTZERS

Great Divide St. Cloud Lager
Avery Ellie's Brown Ale

\$6.50

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 embued 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**.*

Present your Fremont County ID and enjoy 10% off your food & drinks. Thank you for dining local!