

APPETIZERS

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

SOUPS & SALADS

<p>CRAB SALAD* Lump crab mixed with mustard aioli, mixed greens, shaved carrots, feta cheese, cherry tomatoes, sliced cucumbers, croutons and housemade lemon vinaigrette</p>	\$21	<p>MEDITERRANEAN SALAD (V) Kalamata olives, couscous, cucumber, feta, arugula, roasted chickpeas, housemade croutons, avocado slices, and cherry tomatoes, topped with lemon oil</p>	\$16
<p>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</p> <p>Add steak or chicken +\$7</p>	\$16	<p>ON THE TRAIL SOUP Chef's soup of the week served with crostini</p>	MP
<p>WEDGE SALAD (V) Iceberg lettuce wedge topped with bacon, bleu cheese crumbles, housemade croutons, shallots, cherry tomatoes and topped with our bleu cheese dressing</p>	\$14	<p>CAST IRON GREEN CHILI PORK Housemade green chili pork topped with pico de gallo and served with crackling</p>	\$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

DINNER



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-crust 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, trottolo 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.
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*Hotel
St. Cloud*

DRINKS



COCKTAILS

RIVERSTONE REFRESHER Amaro Nonino, Blood Orange, Lime, Ginger Beer	\$14
ARKANSAS BLISS Apothic Rosé, Tito's Vodka, Strawberry, Simple Syrup	\$14
PROSPECTOR'S PUNCH Bacardi Rum, Pineapple, Passionfruit, Blue Curacao	\$14
CANON WHISPER Bombay Sapphire Gin, Strawberry, Yuzu, Simple Syrup, Basil	\$14
SUNSET BLUFF Herradura Tequila, Blood Orange, Cointreau, Lime, Coconut Cream, Agave	\$14
FREMONT FIREBALL House-Infused Peach Jalapeño Tequila, Lime, Soda Water	\$14
RAILROAD BREW Four Roses Bourbon, Peach Schnapps, Peach Syrup, Iced Tea	\$14
MOUNTAIN MIST Breckenridge Vodka, Melon Liqueur, St. Germain, Lillet, Lemon	\$14

FREE SPIRITED

GORGE-OUS DAY Prickly Pear, Butterfly Pea Flower Tea, Lavender, Lemon, Soda Water	\$9
TUNNEL BERRY Huckleberry, Ginger Beer, Lime, Mint	\$9
RIVER GLOW Blood Orange, Coconut Cream, Pineapple, Agave	\$9
CANYON PETAL Grape, Rose Water, Coconut Water, Honey	\$9
PHANTOM FIZZ Cucumber, Grapefruit, Mint	\$9
HOGBACK NECTAR Pear, Rosemary, Lemon	\$9
ARK SPLASH Watermelon, Lime, Soda Water, Basil	\$9

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 & BUBBLES

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

Ask your server about our seasonally rotating drafts & seltzers

\$6.50

ST. CLOUD SPRITZ

Prosecco, Soda Water

Choice of: Aperol, Amaro Nonino, Limoncello, Elderflower

ST. CLOUD MULE

Ginger Beer, Lime

Choice of: Vodka, Rum or Tequila

Choice of: Traditional, Strawberry, Pineapple, Watermelon

\$12.00

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**.*

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The following major food allergens are used as ingredients: Milk, Egg, Fish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify staff of any allergies.

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HISTORIC EATERY