

SPIRITS, BEER & WINE

FEATURED SPECIALTIES

We offer a full bar and classic mixed drinks. Our specialty cocktails are crafted with the finest quality spirits, including Maker's Mark, Chivas Regal Scotch, Boulder Gin, Cuidado Mile High Tequila, Breckenridge Vodka, and Montanya Colorado Rum.

ULTIMATE RAIL BARON MARGARITA 16

Cuidado - Mile High Spirits Tequila, Cointreau, and organic mix with fresh lime.

ROYAL GORGE SUNRISE 16

Citrus vodka, triple sec, and cranberry juice.

MANGO LEMON LINEUP 16

Vodka, mango and lemonade.

MIDNIGHT TRAIN 16

Peach Schnapps Old Fashioned with Tin Cup Whiskey.

BACON MARY 16

Vodka with tomato juice, spices and a bacon-olive spear.

ENGINEER 16

Citrus vodka, triple sec, and pineapple juice.

COLORADO MULE 16

Vodka, ginger beer and lime.

FROZEN STRAWBERRY DAIQUIRI 16

Light rum and fruit blended together for an adult smoothie.

APEROL SPRITZ 16

Prosecco, Aperol, splash of soda and an orange slice.

MIMOSA 14

Prosecco with orange juice.

COLORADO CRAFTED BREWS

ROYAL GORGE ROUTE RED 8

Bristol Brewing - Colorado Springs, CO

The Goldilocks of beers: not too hoppy, not too malty and plenty of character. A delicious session beer.

LAUGHING LAB SCOTTISH ALE 8

Bristol Brewing Co - Colorado Springs, CO

The Lab has a nutty, roasted flavor that's mildly sweet and not too rich. Smooth and luscious!

HAZY IPA 8

Bristol Brewing - Colorado Springs, CO

A blend of hops give you tons of juicy, distinctive flavor without a ton of bitterness. Pineapple, mango, and citrus aroma notes.

BEEHIVE HONEY WHEAT 8

Bristol Brewing - Colorado Springs, CO

Classic American Wheat ale with a honey-gold color and refreshing, full-flavored body. Local honey adds character without sweetness.

FOUR, 4-OZ POURS OF OUR COLORADO CRAFT BREW DRAFTS 14

Take your taste buds on a Colorado pub tour!

CANS

DOMESTIC 7

Coors Light, Bud Light, Budweiser

WHITE CLAW - SPIKED SELTZER 9

Black Cherry or Lime

We all work hard to ensure your trip is a memorable one. If something isn't up to par, please let us know immediately and we will work to make it right.

REDS

CABERNET SAUVIGNON 14/44

A full-bodied red wine rich with layers of black cherry and cocoa with a hint of cedar. Jax Vineyards Y-3. *Napa, California.*

RED BLEND 14/44

A big, bold, fruit-foreword wine with lots of flavor and complexity. Klinker Brick Brickmason. *Lodi, California.*

WHITES & BLUSH

SEASONAL WHITE 12/44

Rich and full of aromas and minerality. This full-bodied Riesling offers stone and tree fruit aromas with peach and apricot notes and a long fresh finish.

RIESLING 12/44

German-style with a snappy acidity and up-front minerals. Aromas of honeysuckle, pear, apricot, and nectarine. Heinz Eifel. *Mosel, Germany*

WHITE ZINFANDEL (BLUSH) 12/39

Light with a touch of sweet, aromas of cherry, raspberry, and plums. Well balanced and refreshing.

PINOT GRIGIO 12/44

Aromas of citrus blossoms and white flowers, rich in green apple, pear and lemon ride. *Italy.*

SAUVIGNON BLANC 14/44

Aromas of passionfruit, peach and citrus with a crisp, clean, refreshing finish. Elm Stone. *New Zealand.*

HOLY CROSS ABBEY

Made with organic grapes right here in Canon City.

CHARDONNAY 14/49

Lightly oaked citrus fruit with notes of apples and pears.

MERLOT 14/49

Bright bold cherry flavors, with hints of blackberries and plums finished with a toasty oak finish.

CABERNET FRANC 14/49

Black fruits, with aromas of ripe plum, blackberries, with hints of herbs, peppery spice and toasty oak.

HOLY CROSS ABBEY FLIGHT 32

Enjoy a delightful flight of four 3-oz. pours.

SOMETHING SPARKLY

PROSECCO 14/38

Fresh and youthful with aromas of stone fruit, jasmine, white peach and candied lemon. Made with organic grapes.

SPARKLING PEACH 11/35

Aromas of peach and melon. Semi-sweet with an easy finish.

SOFT DRINKS

SODA 6

16 oz. Pepsi, Diet Pepsi, Starry, Mountain Dew, Dr. Pepper, Root Beer, Lemonade, Iced Tea, or Raspberry Iced Tea. Refills: \$3.

SOUVENIR CUP 12

32 oz commemorative cup - includes your choice of soda. Refills: \$6.

LIMONATA 6

Fresh lemon and lime juice, sparkling water.

SAN PELLEGRINO OR AQUA PANNA 6

16 oz.

SHIRLEY TEMPLE 8

Grenadine, lime soda, maraschino cherry.

COFFEE, HOT TEA OR HOT COCOA 5



FROM THE 403 GRILL

BREAKFAST

Served aboard the Breakfast Train.

BREAKFAST BURRITO 15
Scrambled eggs with sausage, diced country potato, and cheddar jack in a flour tortilla. Smothered in Colorado green chile or peppercorn gravy. Prefer vegetarian? Just tell your server.

BREAKFAST SANDWICH 16
Scrambled eggs with your choice of melted cheddar, provolone or Swiss, and bacon or sausage on a brioche bun.

FRENCH TOAST 14
Two slices of vanilla battered French toast with powdered sugar, whipped cream and maple syrup. Add scrambled eggs for \$3. Add bacon or sausage for \$4.

BISCUITS WITH GRAVY 14
Warm buttermilk biscuits smothered with country sausage and peppercorn gravy. Served with hash browns. Add scrambled egg for \$3. Add bacon for \$4.

GIANT CINNAMON ROLL 10
Served warm. Available any time.

APPETIZERS

NACHOS 20
Colorado corn tortilla chips with homemade chili con queso, pickled red onion, jalapeños and seasoned ground beef. Add guacamole for add'l \$5 and sour cream for add'l \$3.

CHIPS & FIRE ROASTED SALSA 10
Add guacamole for an add'l \$5 and sour cream for \$3. Add queso \$5.

SALAD

SIGNATURE HOUSE SALAD 15
Crisp garden greens, candied nuts, applewood-smoked bacon, feta, croutons, tomato, cucumber and onion. Your choice of ranch, champagne vinaigrette or raspberry vinaigrette. Add chicken for add'l \$6.

SIDES

APPLEWOOD-SMOKED BACON 4
SAUSAGE PATTY 4
GUACAMOLE 5
SOUR CREAM 3
HONEY JALAPEÑO AIOLI 3
JALAPEÑOS 2
MAC-N-CHEESE 8
SIDE SALAD 8

RAILYARD SPECIALTIES

Served with kettle chips or coleslaw, and a pickle.

GRILLED ANGUS BURGER 22
1/3 pound Angus with your choice of cheddar, Swiss, or provolone. Served on a toasted Colorado Harvest Moon brioche bun with lettuce, tomato, red onion and a side of our famous house-made honey jalapeño aioli. Prefer vegetarian? Just tell your server!

PULLED PORK SANDWICH 22
Slow-roasted pulled pork. Smothered in Railyard BBQ sauce with crispy fried onions on top and coleslaw on the side. Served on a Harvest Moon brioche bun.

LOADED MAC & CHEESE 18
Creamy cheddar with grilled chicken and applewood-smoked bacon.

GRILLED CHEESE 16
Sourdough bread with melted cheddar and Swiss.

CHICKEN SALAD SANDWICH 19
Roasted, chopped chicken breast with cranberry, celery, onion, pecan and mayo. Served atop a soft Colorado Harvest Moon baguette with butterleaf lettuce.

TURKEY & BACON SANDWICH 18
Hickory-smoked turkey breast served on sourdough bread, topped with Swiss, applewood-smoked bacon, lettuce, tomato, red onion, and a side of our famous honey jalapeño aioli.

VEGGIE WRAP 16
Avocado, cucumber, lettuce, tomato, red onion, feta, olive tapenade, and tzaziki on a spinach wrap.

DESSERTS

CHOCOLATE CAKE 12
A decadent three-layer chocolate cake experience with a chocolate buttercream frosting.

CHEESECAKE 13
Our amazing New York style cheesecake topped with whipped cream.

Please alert your server if you have any special dietary restrictions or allergies, including gluten intolerance. We do our best to accommodate dietary requests but cannot guarantee the absence of cross contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

No taxes are assessed for tickets or dining aboard the train. A 22% service charge will be added to your check. No additional gratuity is required.