

SPIRITS, BEER & WINE

FEATURED SPECIALTIES

- ULTIMATE RAIL BARON MARGARITA** 16
Cuidado - Mile High Spirits Tequila, Cointreau, and Tres Agaves organic mix with fresh lime.
- MIDNIGHT TRAIN** 16
Old Fashioned with Tin Cup Whiskey.
- SPICY MARY** 16
Vodka mixed with tomato juice and spices.
- FROSTY PEPPERMINT SCHNAPPS** 16
Peppermint schnapps and hot cocoa topped with whipped cream.
- MISTLETOE** 16
Spiced rum and eggnog with a sprinkle of nutmeg.
- NUTCRACKER** 16
Amaretto and hot chocolate topped with whipped cream.
- HOLIDAY MULE** 16
Vodka, ginger beer and cranberry juice.

COLORADO CRAFTED BEERS

- 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, Modelo.
- WHITE CLAW - SPIKED SELTZER** 9
Black Cherry or Lime

WHITES & BLUSH

- SAUVIGNON BLANC** 12/44
Aromas of passionfruit, peach and citrus with a crisp, clean, refreshing finish. Elm Stone. *New Zealand.*
- PINOT GRIGIO** 12/44
Aromas of citrus blossoms and white flowers, rich in green apple, pear and lemon ride. *Italy.*
- 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.

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.*

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
- MILK** 4



BREAKFAST

Served aboard the Breakfast Train.

SANTA'S FAVORITE 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.

JINGLE BELLS BREAKFAST SANDWICH 16

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

FROSTY'S 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 - AN ELF FAVORITE 14

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

PRANCER'S GIANT CINNAMON ROLL 10

Served warm. Available anytime of day.

APPETIZERS

NORTH POLE NACHOS 20

Tortilla chips with homemade chili con queso, pickled onions, jalapeños and seasoned ground beef or grilled Colorado Red Bird chicken breast. Add guacamole for add'l \$5 and sour cream for add'l \$3.

FELIZ NAVIDAD CHIPS & FRESH SALSA 10

Add guacamole for an add'l \$5 and sour cream for \$3. Add queso \$5.

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 & a pickle.

THE GRINCH'S GRILLED ANGUS BURGER 22

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

ST. NICK'S 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.

DECK THE HALLS CHICKEN BACON SANDWICH 22

Grilled Colorado Red Bird chicken breast topped with melted cheddar, applewood-smoked bacon, and ranch on a toasted Colorado Harvest Moon brioche bun with lettuce, tomato, and red onion.

MERRY SIGNATURE SALAD 15

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

LITTLE ENGINEERS

Served with chips.

HO-HO-HO HOT DOG 11

Grilled all-beef frank served on a New England frank bun.

MRS. CLAUS' MAC-N-CHEESE 10

Kid-friendly, classic macaroni and cheese.

FILL MY STOCKING WITH CHICKEN NUGGETS 11

Four large chicken nuggets made with breast meat, served with ranch and ketchup on the side for dipping.

DESSERTS

GOOD TIDINGS CHOCOLATE CAKE 12

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

I'M DREAMING OF A WHITE 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. Most menu items can be prepared gluten-friendly. Just ask your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WE ALL WORK HARD TO ENSURE YOUR TRIP IS A MEMORABLE ONE. IF SOMETHING ISN'T UP TO PAR, PLEASE LET US KNOW IMMEDIATELY. WE WILL WORK TO MAKE IT RIGHT.