

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.

WINTER WARLOCK OATMEAL STOUT 8
Bristol Brewing Co - Colorado Springs, CO
A dark and satisfying winter elixir made with roasted barley malt and oatmeal. Hints of chocolate and caramel for a smooth, rich taste.

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 rind. *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 pretzel bun.
- PRANCER'S PANCAKES** 16
Four buttermilk pancakes with butter, maple syrup, applewood smoked bacon and two scrambled eggs. Make it gluten-free for an add'l \$2.
- 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 a hoagie roll, 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 pretzel 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.

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.

We 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.