



## FROM THE 403 GRILL

### BREAKFAST

*Served aboard the Breakfast Train.*

- BREAKFAST BURRITO** 18  
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** 18  
Scrambled eggs with your choice of melted cheddar or provolone, and bacon or sausage on a brioche bun.
- BISCUITS WITH GRAVY** 16  
Warm buttermilk biscuits with country sausage and peppercorn gravy. Served with hash browns. Add scrambled egg for \$3. Add bacon for \$3.
- GIANT CINNAMON ROLL** 11  
Served warm. *Available any time.*

### APPETIZERS

- NACHOS** 20  
Colorado corn tortilla chips with homemade chili con queso, scallions, jalapeños and seasoned ground beef or chicken. Add guacamole for add'l \$4 and sour cream for add'l \$3.
- CHIPS & FIRE ROASTED SALSA** 8  
Add guacamole for an add'l \$4 and sour cream for \$3. Add queso \$5.

### SALAD

- SIGNATURE HOUSE SALAD** 16  
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.
- SIDE SALAD** 8  
Crisp garden greens, croutons, tomato, cucumber and onion. Ranch, champagne vinaigrette, or raspberry vinaigrette.

### SOFT DRINKS

- SODA** 6  
16 oz. Pepsi, Pepsi Zero, Starry, Dr. Pepper, Root Beer, Lemonade, Sweet Tea, or Iced Tea. Refills: \$3.
- SOUVENIR CUP** 12  
32 oz with your choice of soda. Refills: \$6.
- LIMONATA** 8  
Refreshing lemon and lime juice with sparkling water.
- SAN PELLEGRINO OR AQUA PANNA** 6  
16 oz.
- SHIRLEY TEMPLE** 8  
Grenadine, lime soda, and maraschino cherry.
- COFFEE, HOT TEA OR HOT COCOA** 6

### RAILYARD SPECIALTIES

*Served with kettle chips and a pickle. Substitute chips with a side salad for \$6.*

- GRILLED ANGUS BURGER** 20  
1/3 pound juicy Angus burger served on a pretzel bun with lettuce, tomato, and red onion.
- GRILLED BEYOND BEEF BURGER** 20  
Enjoy our top-rated veggie burger on a pretzel bun with lettuce, tomato, and red onion.

### BURGER ADD ONS

- CHEDDAR OR PROVOLONE** 2
- APPLEWOOD-SMOKED BACON** 3
- GUACAMOLE** 4
- HOMEMADE HONEY JALAPEÑO AIOLI** 3
- JALAPEÑOS** 2

- CROSSBUCK** 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.

- BASIL CHICKEN PANINI** 22  
Grilled Colorado Red Bird chicken breast, oven-roasted yellow tomatoes, provolone, and basil pesto on grilled sourdough.

- TRAINMAN** 20  
Hickory-smoked sliced turkey breast served on a Harvest Moon hoagie, topped with provolone, applewood-smoked bacon, lettuce, tomato, red onion, and a side of our famous honey jalapeño aioli.

- VEGGIE WRAP** 16  
Cucumber, lettuce, baby spinach, tomato, red onion, and avocado aioli wrapped in a spinach tortilla. Add chicken for \$6.

### LITTLE ENGINEERS

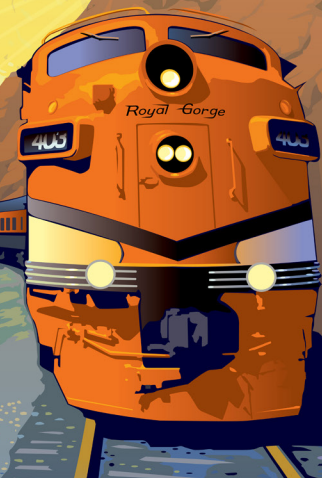
- CHICKEN TENDERS** 12  
Breaded chicken breast served with applesauce, carrot sticks and ranch dressing on the side.

- GRILLED CHEESE** 11  
Kid-friendly cheddar between two slices of sourdough. Served with applesauce and carrot sticks with ranch dressing on the side.

### DESSERTS

- ENGINEER'S BROWNIE** 10  
Our warm, chocolatey, homemade cookie-brownie with walnuts. Served with whipped cream and a cherry on top.
- CHEESECAKE** 13  
New York style cheesecake with whipped cream on top.

*We're happy you're here! Please enjoy your journey and let us know what you love! If something isn't up to par, let us know immediately so we can make it right.*



## 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, Dewars Scotch, Boulder Gin, Patron Tequila, and Breckenridge Vodka.

**ULTIMATE RAIL BARON MARGARITA** 18  
Patron tequila, Cointreau, and 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.

**CITRUS EXPRESS** 16  
Gin, lemon juice and prosecco.

**MIMOSA** 14  
Prosecco with orange juice.

## ZERO PROOF COCKTAILS

**PINA COLADA** 12  
Pineapple juice and coconut cream. A tropical smoothie.

**LIMONATA** 8  
Refreshing lemon and lime juice with club soda.

**STRAWBERRY LEMON FIZZ** 12  
Strawberry puree with a splash of tart lemon juice and club soda.

**PINEAPPLE GINGER SPARKLER** 12  
Pineapple juice and ginger ale.

**MANGO ORANGE SPLASHER** 12  
Mango puree and orange juice with a splash of club soda.

## CRAFT SELECTION

**CANS** 7  
Coors Light, USA. Modelo, Mexico.

**NON-ALCOHOLIC** 9  
Athletic IPA, USA. Less than 0.5% ABV.

## REDS

**CABERNET SAUVIGNON** 14/44  
Velvety, bold blackberry, with oak nuances. Y-3. Napa, California.

**RED BLEND** 14/44  
A medly of diverse red varietals. Klinker Brick Brickmason. Lodi, California.

## WHITES, BLUSH & SPARKLING

**CHARDONNAY** 14/44  
Fresh and fruit forward. California.

**RIESLING** 14/44  
Vibrant, floral elegance. Heinz Eifel. Mosel, Germany

**WHITE ZINFANDEL (BLUSH)** 12/38  
Zesty and refreshing. Crane Lake. California.

**PINOT GRIGIO** 14/44  
Crisp, citrus and refreshing. Giocato. Italy.

**SAUVIGNON BLANC** 14/44  
Citrus and tropical fruit. Elm Stone. New Zealand.

**PROSECCO** 12/38  
Apple and pear with a hint of citrus. Fine bubbles. Italian Brut made with organic grapes. Italy.

**SPARKLING PEACH** 12/38  
Peach and melon with an easy finish. France.

## WINE FLIGHT

**CLASSIC WINE FLIGHT** 32  
3 oz pours  
Sauvignon Blanc, Chardonnay, Red Blend, Cabernet Sauvignon.

## COLORADO BREWS

**ROYAL GORGE ROUTE RED** 8  
Bristol Brewing - Colorado Springs, CO. Not too hoppy, not too malty and plenty of character. A delicious session beer.

**SEASONAL BRISTOL BREW** 8  
Bristol Brewing Co - Colorado Springs, CO.  
Ask your server what's in season today!

**HAZY IPA** 8  
Bristol Brewing - Colorado Springs, CO. Tons of juicy, distinctive flavor without a ton of bitterness. Pineapple, mango, and citrus aroma.

**BEEHIVE HONEY WHEAT** 8  
Bristol Brewing - Colorado Springs, CO. Classic American wheat ale with a refreshing, full-flavored body. Local honey adds character.

**FOUR, 4-OZ POURS OF OUR CRAFTED BREWS** 14  
Take your taste buds on a Colorado pub tour!

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.