



FALL AND WINTER DINNER MENU  
February 28, 2026

STARTERS AND SHAREABLES

**PRETZEL BITES**

*XLVII's Bakery, Thornton, Colorado*  
WeldWerks Colorado Ale Cheese Sauce  
\$15  
With Truffle Cheese Sauce + \$3

**CHEESE CURDS**

Hand-battered Wisconsin White Cheddar  
Curds Served with our Signature Chipotle  
Honey Dijonnaise  
\$16

**CHILI AND CINNAMON ROLL**

Cup of Beef Chili Served with  
our House-made Jumbo  
Cinnamon Roll with Cream  
Cheese Frosting  
\$16

**BRUSSELS SPROUTS**

Flash-Fried Brussels Sprouts,  
Pancetta, Candied Pecans, Bleu  
Cheese Crumbles, Lemon EVOO  
\$13

**CHICKEN WINGS**

*Choice of:*  
House-made Hot Sauce, BBQ,  
Sweet Thai Chili, Lemon Pepper  
*Choice of:* Ranch or Bleu Cheese  
\$15  
*Additional Sauces 0.75/each*

**RUSTIC FRIES WITH TRUFFLE  
CHEESE SAUCE**

Hand cut Skinny Fries with a Truffle  
Cheese Sauce  
\$12

FROM THE GARDEN

**MEEKER'S SALAD**

Spring Mix, Goat Cheese, Candied  
Pecans, Strawberries, Apple Cider  
Vinaigrette  
\$16

**CAESAR SALAD**

Romaine, Parmesan Cheese,  
Croutons, Lemon Caesar Dressing  
\$15

**Salad Dressings:**

*All Dressings are House-made: Ranch, Bleu Cheese, Lemon Caesar, Apple Cider Vinaigrette, Fig Fennel Vinaigrette*  
*Additional Dressing .75/each*

**Add a Protein to a Salad:** 7 oz Grilled Chicken \$9 OR 4 oz Salmon\* \$10

HANDHELDS

**FRENCH DIP**

Shaved Prime Beef, Provolone  
Cheese, Au Jus, Hoagie Roll  
\$18

**ITALIAN GRINDER**

Salami, Pepperoni, Capicola,  
Provolone, Lettuce, Tomato, Onion,  
Italian Vinaigrette, Hoagie Roll  
\$17

**REUBEN**

Corned Beef, Kraut, Thousand  
Island, Swiss, Marble Rye  
\$17

**Handhelds Served with Choice of:** *French Fries, Sweet Potato Fries, Side Garden Salad, Soup of the day, Add Side Caesar Salad \$3 Add Side of Truffle Cheese Sauce \$6*



## FLATBREADS

### HAZEL DELL MUSHROOM FLATBREAD

House-Made White Sauce, Local  
Hazel Dell Mushrooms, Spinach,  
and Mozzarella Cheese

\$18

Add Grilled Chicken \$9  
Add Shaved Prime Beef \$9

### MARGHERITA FLATBREAD

Fresh Mozzarella, San Marzano  
Pomodoro Sauce, Basil, Drizzled  
with Barrel-Aged Balsamic and  
EVOO

\$16

## BEEF

### 10 OZ NEW YORK STRIP\* 1855 BLACK ANGUS BEEF

Garlic Whipped Potatoes, Roasted  
Carrots and Parsnips, Red Wine  
Reduction, Parsnip Chips  
\$45

### 6 OZ FILET\*

1855 BLACK ANGUS BEEF  
Garlic Whipped Potatoes, Roasted  
Carrots and Parsnips, Red Wine  
Reduction, Parsnip Chips  
\$44

## FISH

### 8 OZ SEARED SALMON\*

Roasted Carrots and Parsnips,  
Creamed Corn Risotto, Red Pepper  
Beurre Blanc  
\$32

### ROCKY MOUNTAIN TROUT

Sautéed Green Beans, Roasted  
Fingerling Potatoes, Lemon Dill  
Caper Velouté  
\$29

### FISH & CHIPS

Beer-Battered Cod with Tightknit  
Irish Red Ale, House-made Fries,  
and Sweet Chili Tartar Sauce  
\$22

## COMFORT

### MEEKER'S CHEESEBURGER\*

Gold Canyon Beef  
Lettuce, Tomato, Onion  
Brioche Bun  
\$18

*Choice of Cheese:* American, Smoked  
Cheddar, Swiss, Provolone  
Add: Bacon \$1, Mushrooms \$1

### PASTA BOLOGNESE

Slow Simmered Beef Ragu,  
Pappardelle Noodles, Marinara,  
Basil Chiffonade, and Parmesan  
\$22



## SAUCES & CHEESE

Creamy Horseradish \$2  
Chipotle Dijonnaise \$2  
Truffle Cheese \$6  
Coca-Cola Sauce \$2  
WeldWerks Colorado Ale  
Beer Cheese \$4

## SIDE SALADS

Caesar Salad \$7  
Garden Salad \$5

**Ex. Sous Chef**  
Matthew Norris

**Sous Chef**  
Brenda Sandoval

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please be advised that food prepared here may contain the ingredients milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy, sesame. Please inform server of any allergies.