

Shep was a beloved dog and faithful companion who became a local legend on the Denver-Boulder Turnpike. He greeted travelers and tollbooth workers for 14 years starting in 1950 and Shep’s unwavering loyalty and friendly demeanor made him a cherished part of the turnpike, and his legacy.

COCKTAILS

Colorado Citrus Drop 15
breckenridge vodka, real pineapple, fresh lemon & lime juice, sugared rim, lemon twist, served up

Mountain Mule 15
tito’s handmade vodka, real apple, fresh lime juice, owen’s ginger beer

Spicy Margarita 17
herradura tequila blanco, grand marnier, fresh agave sour, pueblo chilies, savory rim

Blackberry Mojito 16
barcardí rum, real blackberry, fresh lime juice, fresh mint, topped with club soda

Midnight Martini 16
breckenridge vodka, kahlúa, espresso, simple syrup, vanilla cold foam

Paper Plane 18
woodford reserve, aperol, amaro nonino, fresh lemon juice, served up

Black Cherry Walnut Old Fashioned 18
woodford reserve, amaro nonino, black cherry syrup, black walnut bitters

Dog House Brew 14
aperol, sparkling grapefruit soda blood orange sour, topped with ska modus hoperandi ipa

Apres Ski 16
sailer jerry spiced rum, cookie butter syrup, black walnut bitters, topped with denver beer co. graham cracker porter

MOCKTAILS

Peach Refresher 8
real peach, mint leaves, fresh lime juice, owens ginger beer

Hot Noddy 8
pineapple juice, chamomile tea bag, spiced brown sugar syrup

DRAFT BEER

Coors Light American Lager 7.5

Oskar Blue’s Mama’s Lil Pils Pilsner 9

Cerveceria Colorado ¡Venga! Mexican Lager 9

4 Noses Raspberry Blonde Ale 9

Asher Green Lantern Kölsch 9

Stem Off-Dry Cider Hard Cider 9

Westbound & Down Don’t Hassle the Hef Hefeweizen 9

Haze & Dragon Hazy IPA 9

Finkel & Garf Red IPA 9

Ska Modus Hoperandi IPA 9

Upslope Mary Jane Ale Pale Ale 9

Face Down Brown American English Brown Ale 9

Dry Dock Amber Ale 9

Denver Beer Co. Graham Cracker Porter 9

Odell Sippin’ Pretty Fruited Sour 9

Guinness Nitro Irish Stout 9

BOTTLED BEER

Angry Orchard Hard Cider 7

Blue Moon Belgian White Wheat Ale 7

Miller Lite Light Lager 7

Budweiser Lager 7

Michelob Ultra Light Lager 7

Coors Banquet Golden Lager 7

Corona Extra Pale Lager 7

Stella Artois Pale Lager 7

Heineken 0.0 Non-Alcoholic 7

Athletic Non-Alcoholic 7

WINE 6oz | 9oz | BTL

SPARKLING

Lunetta Prosecco, Veneto, ITA | 187mL - | - | 13

Chandon Sparkling Rosé, CA | 187mL - | - | 19

Moët & Chandon Imperial
Brut Rosé, Champagne FRA | 187mL - | - | 38

WHITE

Chateau Ste. Michelle Reisling, Columbia Valley, WA 12 | 18 | 48

Conundrum White Blend, CA 13 | 18 | 50

Zenato Pinot Grigio, delle Venezie, ITA 13 | 18 | 50

Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA 20 | 28 | 78

Chateau D’Esclans Whispering Angel Rosé, Cotes de Provence, FRA 19 | 27 | 74

Merryvale Sauvignon Blanc, Napa Valley, CA 29 | 40 | 110

Mohua Sauvignon Blanc, Marlborough, NZL 10 | 15 | 40

Pine Ridge Chenin Blanc/Viognier, CA 14 | 20 | 54

Wente Vineyards Estate Grown
Chardonnay, Central Coast, CA 11 | 16 | 44

Orin Swift Mannequin Chardonnay, CA 25 | 35 | 96

RED

Elouan Pinot Noir, OR 12 | 18 | 48

Belle Glos Balade Pinot Noir, Santa Barbara County, CA 22 | 31 | 86

Banfi Chianti Classico, Tuscany, ITA 13 | 18 | 50

Benziger Merlot, Sonoma County, CA 12 | 16 | 44

Duckhorn Merlot, Napa Valley, CA 30 | 42 | 116

Catena Vista Flores Malbec, Mendoza, ARG 14 | 20 | 54

Tribute Cabernet Sauvignon, CA 11 | 16 | 44

Franciscan Estate Cornerstone
Cabernet Sauvignon, CA 10 | 14 | 37

J.Lohr Pure Paso Red Blend, Paso Robles, CA 20 | 28 | 78

The Prisoner Wine Company Unshackled
Cabernet Sauvignon, Napa, CA 20 | 28 | 78

Daou Cabernet Sauvignon, Paso Robles, CA 21 | 30 | 82

SNACKS, BOARDS, JARS & SPREADS

- Charred Old-Style Sausage 14**
beer mustard, bavarian pretzel, apple butter
- Bread Service 10**
whipped roasted bone marrow, maple, chimichurri, pickles, cultured butter, sea salt
- Colorado Poutine 14**
pork green chili, jack cheese, curds, green onions, steak fries, crema
- Bison Birria Tacos 18**
great range braised bison, asadero cheese, nixtimal tortilla, guajillo jus
- Grilled Prawns Al Pastor gf 20**
adobo butter, charred pineapple glaze, cilantro
- Lamb Skewers 18**
black garlic labneh, citrus, mint, cucumber, radish, naan
- Popcorn Chicken 16**
red bird farms, colorado hot agave, crudités
- Farmer Board vg 14**
confit hazel dell farm mushrooms, heirloom tomato, shallot, garlic, pickled cauliflower, roasted eggplant purée, aged balsamic, roasted naan
- Dairy Board 18**
soft ripened mouco, midnight blue semi-soft, alpine-style cheese, traditional accompaniments

SOUPS & SALADS

- Rocky Mountain Bison Chili 14**
three beans, pueblo cheese, onions, cheddar cornbread, local hive honey, cultured butter
- Wedge Salad 14**
habanero bacon, fried onions, heirloom tomatoes, blue-veined cheese, buttermilk blue dressing
- Caesar 16**
escarole, little gem, radicchio, fennel, pecorino, miso caesar, crouton crumble
- Grain Bowl vg 18**
farro, barley, pumpkin seed, yams, corn, mushroom, spring-born greens, red wine vinaigrette
add chicken 6, salmon* 9, steak* 10, roasted mushrooms 6

SIDES

- Proper Fries 6**
sea salt, pub mayo, malt vinegar
- Smashed Yukon Gold Potatoes & Gravy 6**
- Green Chili Mac N Cheese 8**
- Broccoliini 6**
calabrian chile & lemon
- Roasted Hazel Dell Farm Mushrooms & Butter 8**
- House Salad 8**
- Glazed Carrots 6**
maple, butter

DESSERTS

- Porter Brookie 10**
à la mode
- Warm Apple Crisp 12**
oatmeal streusel, irish cheddar, ice cream
- Ice Cream Scoop 6**
flavors change on a whim
- S'mores Pop Tart 10**
s'mores chocolate cream, graham cracker powder, marshmallow, biscoff icing

HANDLES

- choice of crinkle-cut fries, small salad or old school fruit cocktail
- Frankfurter 14**
onion, giardiniera vegetables, split top bun
- The 70/30 Prime Patty Melt 20**
charred beef patty, hazel dell mushrooms, caramelized onion, alpine cheese, toasted rye
- Turkey & Bacon Grinder 18**
smoked turkey, habanero bacon, pepperoncini salad, heirloom tomato, dijon mayo, crusty bread
- Grilled Ham & Alpine-Style Cheese 16**
city ham, pear mustard, irish cheddar, toasted sourdough
- Fish & Chips 22**
malt vinegar seasoned fries, dill tartar

INTERLOCKEN MOUNTAIN PIE (PIZZA)

Our mountain pie is made from sourdough pizza dough, cold-fermented for three days with a wild yeast starter that originated in Hallertau, Bavaria. Our baker, Sam Curtis, brought this starter to Colorado, and it's been a part of our process ever since. Each hand-stretched mountain pie is topped with local ingredients and stone-roasted at 600°f, resulting in a firm, crisp crust with a subtle acidity—perfect after a day on the slopes.

- Pepperoni | pepperoni, mozzarella cheese, house red 24**
- Margherita | heirloom tomato, buffalo mozzarella, parmesan, basil 20**
- Funghi | hazel dell farms wild mushroom ragout, broccolini, garlic confit, pecorino, truffle oil 24**

LARGER PLATES

- served during supper at 4pm
- Baked Ziti 20**
roasted hazel dell mushrooms, broccolini, calabrian chile, ricotta, red sauce
- Chicken Schnitzel 26**
fennel salad, sauce gribiche
- Dry-Aged Bone-In Strip Steak* gf 42**
roasted hazel dell mushrooms, glazed carrot, tamarind demi-glace
- Potato-Crusted Salmon gf 30**
bakkafroast salmon, pink peppercorn clam velouté, pickled mustard seed, wilted greens
- Cider-Glazed Pork Shank 36**
spatzle, beer gravy, braised cabbage

SUNDAY SUPPER

Join us at Shep's for the tradition of a Sunday Family Meal. Enjoy a family-style supper featuring:

- Prime Rib Roast**
smashed yukon gold potatoes, roasted root vegetables, gravy, horseradish, bread & butter, dessert and colorado iced tea.
26 per person

Supper starts at noon on Sundays

Gluten-friendly bread available upon request
gf Gluten-friendly vg Vegan n Contains Nuts/Peanuts df Dairy-free
*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy. 20% gratuity will be added to any party of 8 or more.