

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

- Congressional Martini** 19
aspen vodka, vya dry vermouth, herbed house, olive brine
- Lady Liberty Daiquiri** 16
mt. gay eclipse silver rum, lemongrass tincture, lime juice, sirop de canne
- Bootlegger’s Boulevardier** 18
woodford reserve bourbon, leopold brothers aperitivo, vya sweet vermouth, giffard banana
- Bee’s Knees** 17
whale gin, grapefruit juice, lemon juice, honey syrup, fee brother’s fee foam
- Greenhouse Highball** 17
st. elder elderflower liqueur, salted cucumber shrub, mint tea
- Continental Margarita** 20
lalo blanco tequila, dos hombres mezcal joven, combier l’originale, real guava purée syrup, lime juice
- Route 66 Collins** 17
aviation gin, st. george california citrus vodka, cointreau, filthy black cherry syrup, lime juice, q mixers tropical ginger beer
- Millennium Gimlet** 17
aviation gin, luxardo del santo, yellow pepper cilantro shrub, simple syrup, lime juice

MOCKTAILS

- Constitutional Cooler** 12
aplós arise, blueberry & thyme shrub, club soda
- Salt of the Earth** 12
aplós ease, salted cucumber shrub, chamomile tea, lemon juice, simple syrup
- Dry State Paloma** 12
almave blanco agave spirit, giffard grapefruit n/a, grapefruit juice, lime juice, filthy spicy agave syrup, club soda

DRAFT BEER

- Coors Light American Lager 7.5
- Left Hand “Colorado’s Pilsner” Pilsner 9
- Wibby Lightshine Raspberry Radler 9
- Telluride Shep’s Lager House Lager 9
- Cervceria Colorado ¡Venga! Mexican Lager 9
- Station 26 Tangerine Cream Cream Ale 9
- Odyssey Beerwerks HelioCentric Hefeweizen 9
- Breckenridge Juice Drop Hazy IPA 9
- Telluride Russell Kelly Mosaic IPA 9
- Great Divide Denver Pale Ale 9
- Westbound & Down West Coast IPA 9
- Avery Ellie’s Brown Ale 9
- Odell 90 Shilling Amber Ale 9
- Stem Off-Dry Cider 9
- Horse & Dragon Sad Panda Coffee Stout 9
- Guinness Nitro Irish Stout 9

BOTTLED BEER

- Angry Orchard Hard Cider 7
- Blue Moon Belgian White Wheat Ale 7
- Michelob Ultra Light Light Lager 7
- Coors Banquet Golden Lager 7
- Bud Light Light Lager 7
- Stella Artois Pale Lager 7
- Budweiser Lager 7
- Corona Extra Pale Lager 7
- Athletic Non-Alcoholic 8
- High Noon Vodka Hard Seltzer 7

WINE 6oz | 9oz | BTL

SPARKLING

- Lunetta Prosecco, Veneto, ITA | 187mL - | - | 15
- Chandon Sparkling Rosé, CA | 187mL - | - | 20
- Chandon Sparkling Brut, CA - | - | 20
- Töst N/A Sparkling Wine 12 | - | 42

WHITE

- Conundrum White Blend, CA 14 | 19 | 56
- Barone Fini Pinot Grigio, Valdadige, ITA 14 | 19 | 50
- Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA 21 | 29 | 84
- Rose Gold Rosé Côtes de Provence, FRA 17 | 24 | 66
- Merryvale Sauvignon Blanc, Napa Valley, CA 29 | 40 | 110
- Dashwood Sauvignon Blanc, Marlborough, NZL 12 | 18 | 50
- Pine Ridge Chenin Blanc/Viognier, CA 15 | 21 | 60
- Austin Hope Chardonnay, Paso Robles, CA 14 | 21 | 56
- Orin Swift Mannequin Chardonnay, CA 26 | 32 | 104
- Chateau Ste. Michelle Riesling, Columbia Valley, WA 14 | 20 | 56
- Fre Sauvignon Blanc, CA 10 | 25 | 69
- Serena 0.0 Rosé, Ropiedad de Miguel Torres, Chile 12 | 18 | 49
- Luminara N/A Chardonnay, CA 13 | 19 | 50

RED

- Greenwing Pinot Noir, Willamette Valley, OR 13 | 19 | 50
- Belle Glos Balade Pinot Noir, Santa Barbara County, CA 23 | 32 | 90
- Benziger Merlot, Sonoma County, CA 14 | 18 | 56
- Banfi Chianti Classico, Tuscany, ITA 14 | 19 | 56
- Duckhorn Merlot, Napa Valley, CA 31 | 43 | 124
- Catena Vista Flores Malbec, Mendoza, ARG 15 | 21 | 60
- Beringer Knights Valley Cabernet Sauvignon, St. Helena, CA 16 | 24 | 65
- Alexander Valley Red Blend, Paso Robles, CA 19 | 27 | 72
- The Prisoner Wine Company Unshackled Cabernet Sauvignon, Napa, CA 21 | 29 | 84
- Old Soul Zinfandel, Lodi, CA 13 | 18 | 82

SNACKS, BOARDS,
JARS & SPREADS

- Old-Style Sausage & Pretzels

15

grilled kielbasa, beer mustard, cheese fondue, apple butter
- Roasted Bone Marrow

12

whipped maple butter, chimichurri, pickles, sourdough
- Loaded Frites

16

steak fries, pork green chili, jack cheese, curds, crema, onions
- Bison Birria Tacos

18

braised great range bison, asadero cheese, nixtamal tortillas, guajillo jus
- White Oak-Grilled Prawns

20

adobo butter, pineapple gastrique, sliced serrano
- Chicken Lollipops

18

redbird farms, colorado hot agave, crudités
- Farmer’s Platter

16

roasted vegetables, eggplant dip, garlic & shallot confit, sour veggies, grilled naan
- Dairy Board

n 18

soft ripened mouco, midnight blue semi-soft, honey & pistachio goat cheese, traditional accompaniments

SOUPS & SALADS

- Rocky Mountain Bison Chili

16

three beans, pueblo cheese, onions, cheddar cornbread, local hive honey, cultured butter
- Wedge Salad

15

habanero bacon, fried onions, heirloom tomatoes, blue-veined cheese, blue cheese buttermilk dressing
- Caesar

16

escarole, little gem, radicchio, pecorino, black-miso caesar, crouton crumble
- Grains & Greens

vg 18

farro, barley, pumpkin seed, yams, corn, figs, spring-born greens, red wine vinaigrette

SIDES

- Proper Fries

6

pub mayo
- Smashed Yukon Gold Potatoes & Gravy

6
- Baked Mac N Cheese

9
- Broccoli

6
- Roasted Hazel Dell Mushrooms

8
- House Salad

8
- Glazed Carrots

6

DESSERTS

- Porter Brookie

12

fudgy brownie, cookie chunks, chocolate drizzle
- Ice Cream Scoop

6

flavors change on a whim
- Apple Cheesecake

n 12

cinnamon crust, brown butter apples, pine nut & citrus caramel

HANDLES

- choice of crinkle-cut fries, small salad or old-school fruit cocktail
- Pub Burger*

18

70/30 prime patty, sweet pepper jam, candied applewood-smoked bacon, arugula, aspen bun, cool aioli
- Shaved Rib Reuben

20

shaved prime rib, caramelized onion, sauerkraut, alpine cheese, rustic rye, russian sauce
- Grilled Ham & Cheddar Melt

18

city ham, pear mustard, irish cheddar, toasted sourdough
- Turkey & Bacon Panini

18

smoked turkey, habanero bacon, pepperoncini salad, heirloom tomato, dijon mayo, parmesan hoagie
- Lamb Kofta

20

black-garlic labneh, citrus, mint, cucumber, naan
- Fish & Chips

24

malt-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, fresh mozzarella, parmesan, basil

20
- Funghi | Hazel Dell wild mushroom ragout, broccolini, garlic confit, pecorino, truffle oil

24

LARGER PLATES

- available after 4 p.m.
- Potato-Crusted Salmon*

32

bakkafroast salmon, pink peppercorn clam velouté, shaved fennel, wilted greens
- Dry-Aged Bone-In Strip Steak Frites*

gf 45

glazed carrots, hunter gravy, potato wedges, tarragon aioli
- Chicken Schnitzel

28

fennel salad, sauce gribiche
- Volcano Pork Shank

36

spatzle, beer au jus, braised cabbage
- Baked Ziti

24

alfresco pasta, roasted hazel dell mushrooms, broccolini, ricotta, red sauce

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

30 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 for any party of 8 or more.