



## Beer

## Wine

### FLAGSHIP BEERS

16oz • 5 | 25oz • 7.5 | Flight • 8



#### 7258 BLONDE ALE™

A European Style Ale. 5.1%ABV • 9 IBU | Hops: Magnum, Saaz  
Named after the altitude of the US Air Force Academy 7258 is crisp and clean with a refreshing finish. Brewed with Noble hops.



#### UNIBRÄU HEFEWEIZEN™

Traditional German Wheat Ale. 5.6% ABV • 9 IBU | • Hops: Perle  
Named after a true German athletic heroine, Fran Stalinovskovichdavidovitchsky, from the movie Dodge Ball.



#### PANTHER IPA™

A Well Balanced Brew For The Hop Enthusiast. 7.6% ABV • 57 IBU  
Hops: Columbus, Centennial, Nugget, Cascade  
The Black Panther is bold and strong. This brew gets its name from the USAFA Cadet Squadron-29, the Black Panthers!



#### OLE '59ER AMBER ALE™

Red Ale With Caramel Malts & American Hops. 5.7% ABV • 24 IBU  
Hops: Magnum, Centennial, Cascade  
In 1959, the first class to graduate from the US Air Force Academy was commissioned as fresh 2nd lieutenants. This one is for them!



#### ROLLER COASTER RED ALE™

A tribute to a Scottish ale made with caramel malts with a full body lingering chocolate flavor. 6% ABV • 20 IBU  
Looking for a fun ride? Roller Coaster Road is just north of Interquest Pkwy.



#### MONUMENTAL STOUT™

Coffee Inspired, Medium Bodied, Full Flavored Brew. 7.9% ABV • 14 IBU  
Hops: Magnum, Willamette  
Named for the town of Monument, just north of the Interquest location.

★ CAN'T DECIDE? TRY 'EM ALL! Beer Flight of all 6 Flagship Beers • 8 ★

### SEASONAL BEERS

Available During the Month Listed

**January** DOUBLE IPA 10.0% ABV • 108 IBU

**February** VANILLA PORTER 5.8% ABV • 17 IBU

**March** IMPERIAL IRISH RED 9.5% ABV • 31 IBU

**April** POPPY SEED WIT 5.3% ABV • 18 IBU

**May** AGAVE MANGO ALE 6.1% ABV • 21 IBU

**June** CREAM ALE 5.5% ABV • 11 IBU

### WHITE

Glass

Bottle

Ca' del Sarto, Pinot Grigio

6.5

26

Blue Nun, Riesling

7.5

30

Crowded House, Sauvignon Blanc

8

32

CK Mondavi, Chardonnay

6

24

Meiomi Chardonnay

10.5

42

### RED

Glass

Bottle

Chloe, Pinot Noir

9

36

Finca El Portillo, Malbec

7.5

30

CK Mondavi, Merlot

6

24

Sebastiani, Merlot

11

44

Purple Cowboy, Red Blend

9

36

(Syrah, Zinfandel, Cabernet Sauvignon blend)

Gnarly Head, Old Vine Zinfandel

7.5

30

CK Mondavi, Cabernet Sauvignon

6

24

Concannon, Cabernet Sauvignon

11

42

### ROSÉ AND SPARKLING

Glass

Bottle

Woodbridge, White Zinfandel

6

24

La Crema, Monterey Pinot Noir Rosé

10

40

Bricco Riella, Moscato d'Asti

9

36

## Colorado Mountain Brewery at Interquest

Colorado is known for its beautiful mountain landscape, crystal clear blue sky and, of course, remarkable craft beer. In 2008, a 1993 U.S. Air Force Academy graduate had a vision of building a brewpub featuring unique, craft beer and true Colorado cuisine in an upscale, modern environment that still maintained Colorado's rich history and traditions. In fact, much of the restaurant's décor and many beer names reflect this history and give nods to both the local area and specifically to the U.S. Air Force Academy.

With expansive views of Colorado's Front Range and the United States Air Force Academy, the Colorado Mountain Brewery at Interquest is the perfect place to unwind at the end of the day and watch the sun sink below the mountains. Large outdoor patios with fire pits complement the spacious and original interior.



# Happy Hour

SUNDAY - FRIDAY • 3PM - 6PM

# Specialty Cocktails

## FOOD

<b>KALE CAESAR OR HOUSE SALAD</b> ✓ ☉	3
<b>SWEET CHILI GLAZED BRUSSELS SPROUTS</b> ✓ ☉	3
<b>CHIPS &amp; FIRE ROASTED SALSA</b> ✓	3
<b>FRIED PICKLES WITH SPICY REMOULADE</b> ✓	4
<b>CUP OF BISON CHILI</b> Topped with shredded cheese, tortilla strips, scallions & sour cream. ☉	4
<b>PRETZEL BITES</b> With choice of Cheese or Mustard Sauce. ✓	4
<b>KETTLE CHIPS</b> Ranch-seasoned, blue cheese, scallions & buffalo wing sauce. ✓	4
<b>TRUFFLE FRIES</b> Hand cut fries with truffle oil, Parmesan cheese & scallions. ✓	5
<b>BEER CHEESE BISON CHILI</b> 50/50 split of our awesome beer cheese soup and bison chili, with tortilla chips for dipping.	5
<b>CHICKEN DRUMMIES (4)</b> Tossed in choice of wing sauce.	7
<b>LOADED KETTLE CHIPS</b> Cheese sauce, bacon, sour cream & scallions.	6
<b>BISON CHILI CHEESE FRIES</b> With sour cream & green onion.	6
<b>COLORADO STREET TACOS (2)</b> Choice of pulled pork or white fish.	6
<b>BBQ CHICKEN SLIDERS (2)</b> Fried chicken tender tossed in Ole '59er Amber Ale™ BBQ Sauce. Topped w/coleslaw & onion strings.	6
<b>HAPPY HOUR NACHOS</b> – Add chicken \$4 • Add guacamole \$2.95	8
<b>BISON POPPERS</b> Jalapeños, stuffed with cream cheese, & ground buffalo, wrapped in a thin pastry, dipped in our Ole '59er Amber Ale™ Batter & flash-fried. Served with chipotle cream sauce.	9.5
<b>VENISON EGG ROLLS</b> Venison, sweet potato, cheddar cheese, peppers, onions & black beans. Served with blueberry BBQ or sweet chili dipping sauce.	9.5
<b>APPETIZER PLATTER</b> Bison poppers, venison egg rolls, chicken drummies, carrots, celery, beer cheese bison chili & tortilla chips.	16.95

## HAPPY HOUR DRINK SPECIALS

<b>16OZ FLAGSHIP BEER</b>	4
<b>25OZ FLAGSHIP BEER</b>	6
<b>HOUSE WINE</b>	4
<b>WELLS</b>	4
<b>BLOODY MARY</b>	5
<b>HOUSE MARGARITA</b>	5

★ **\$1 OFF ALL SPECIALTY COCKTAILS & SEASONAL HOUSE BEERS** ★

## COCKTAILS

<b>WINTER SANGRIA</b> Spiced Rum, Leopold's Cranberry Liqueur and a hint of nutmeg, finished with your choice of red or white wine.	10.5
<b>CRANBERRY ORANGE SPRITZER</b> Pearl Orange and Vanilla Vodka, nutmeg simple syrup and cranberry juice, topped with sparkling white wine.	7
<b>BERRY PALMER</b> Pearl Red Berry Vodka, Raspberry Liqueur, lemonade & sweet tea.	8.5
<b>WARM PEAR CHAI</b> Woody Creek infused pear vodka, mixed with honey simple syrup and warm chai tea.	7.5
<b>SPARKLING APPLE PIE</b> Apple Cider, Cinnamon Liqueur, Pearl Vanilla Bean Vodka and agave nectar, topped with sparkling white wine.	10.5
<b>MOUNTAIN MARGARITA</b> Sauza 100% Agave Tequila, finished with your choice of liqueur. We suggest peach, blackberry or pomegranate.	8
<b>APPLE CIDER BEERMOSA</b> Cockpit Distilleries Apple Pie Lightning Moonshine with sparkling white wine and apple cider, topped with our 7258 Blonde Ale™.	10.5
<b>SPIKED ARNOLD PALMER</b> Cockpit Distilleries Sweet Tea Rum, fresh lemon squeeze and simple syrup, topped with soda water.	7
<b>9,000FT. OLD FASHION</b> 291 American Whiskey artfully blended with Spring 44's Fortify makes a Colorado twist on a classic cocktail.	12
<b>MEZCAL OLD FASHION</b> Kimo Sabe Mezcal, Sauza tequila, honey bitters and orange simple syrup, stirred with Luxardo cherries and orange slices.	10
<b>CHOCOLATE ORANGE OLD FASHION</b> 291 Rye Whiskey combined with orange and mole bitters, stirred with fresh orange and Luxardo cherries.	12
<b>ADULT ROOTBEER</b> Pearl Vanilla Vodka, Chocolate Liqueur and a splash of cream topped with our homemade Root Beer. Garnished with a cherry.	9

## BREWERY MULES

<b>LOVELAND</b> Spring 44 Vodka with Ginger Beer & lime juice.	10
<b>COLORADO SPRINGS WINTER</b> 291's Bourbon, nutmeg simple syrup, Pimms No. 1, topped with Ginger Beer.	
<b>MEZCAL</b> Kimo Sabe Mezcal, fresh lime squeeze topped with Ginger Beer.	
<b>CRANBERRY ORANGE</b> Pearl Orange Vodka, cranberry liqueur & cranberry juice.	