

APPETIZERS

♥ We use trans-fat free canola oil



ARMADILLO EGGS™

Made with chicken, fresh chopped jalapeños, pepperjack cheese, secret sauce and seasonings. Cooked golden, served with a side of ranch dressing 8.99

HUMMUS & VEGGIES Garbanzo beans, garlic, fresh lemon. With fresh-cut vegetables, flat bread & tortilla chips 8.49

LOADED WAFFLE FRIES Cheddar-jack cheese, chopped hickory smoked bacon, sliced green onion. Garlic sour cream 8.99

GOLDEN MOZZARELLA STICKS

Sargento premium mozzarella, rolled in bread crumbs. Warm garlic marinara 7.99

BUFFALO CHICKEN TENDERS

All-natural tenders, tossed in Potts hot sauce. Blue cheese or Ranch dressing, celery sticks 9.99

BBQ CHICKEN QUESADILLA

Cheddar-jack cheese grilled in a flour tortilla. Topped with sour cream, Sweet Baby Ray's bbq sauce, pico de gallo 9.99

BUFFALO WINGS

All-natural wings, tossed in Potts hot sauce. Blue cheese or Ranch dressing, celery 9.99

POTATO SKINS

Cheddar-jack cheese, bacon, green onion. Garlic-sour cream sauce 7.99

NACHOS DELUXE

Choice of **CHICKEN**, **BEEF** or **COMBINATION** Black beans, cheddar-jack cheese, jalapeno, tomato, green onion. Sour cream, guacamole and salsa 9.99

SPINACH & ARTICHOKE DIP Cheddar-jack, pepper jack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke, sour cream. Skillet baked. Flatbread and tortilla chips 9.99

FRIED PICKLE CHIPS Rosette sauce 4.99

SOUP & SIDE SALADS

BEER CHEESE & HAM Made with award-winning Buttface Amber ale, smoked ham, garnished with a drizzle of sour cream and chopped cilantro Cup 3.99 Bowl 5.99

TOTAL DISORDER PORTER CHILI Made with ground beef, Italian sausage simmered with tomato, black beans, total disorder porter and herbs Cup 3.99 Bowl 5.99

TOMATO BASIL BISQUE Cup 3.99 Bowl 5.99

GREEN SALAD Fresh greens with cucumber, tomatoes, croutons, shredded cheddar-jack 3.99

CAESAR

Rosemary-garlic crouton, shredded parmesan 4.99

ICEBERG WEDGE Chopped tomatoes, candied pecans, gorgonzola cheese crumbles, tarragon vinaigrette 5.99

ENTRÉE SALADS

TOSSED COBB

With grilled chicken, avocado, chopped hickory smoked bacon, chopped boiled egg, crumbled gorgonzola, tomato, mixed greens, bacon-blue cheese dressing 11.79

CHICKEN ALMOND

Oven-roasted marinated chicken, green leaf lettuce, matchstick carrot, red bell pepper, daikon radish sprouts, toasted almond, rice noodle, pomegranate-ginger dressing, sesame seeds 10.99

ZESTY BUFFALO CHICKEN

Choice of sliced **GRILLED** or **BREADED** chicken tenders, tossed in buffalo style hot sauce, over greens, pepperjack, corn, pico de gallo. Chipotle ranch 11.79

CHICKEN CAESAR

Choice of **GRILLED** or **BLACKENED** chicken, romaine, rosemary garlic croutons, caesar dressing and shredded parmesan 10.99

GRILLED or **BLACKENED SALMON** add \$4



SALMON HUMMUS SALAD Rosemary-butter grilled Alaska sockeye salmon, served over fresh greens & spinach, tossed with white balsamic vinaigrette. Finished with roasted vegetables, hummus and flat bread 13.99

BIG HORN SPINACH SALAD With **GRILLED** or **BLACKENED** chicken, sun-dried tomato, artichoke heart, tomato, hard-cooked egg wedge & feta cheese. Slivered almonds and croutons, white balsamic vinaigrette 13.99
GRILLED or **BLACKENED SALMON** add \$4

SALAD DRESSINGS

Serrano Grape (Low Cal, Low Fat) | Chiptle Ranch | Caesar | Ranch | Thousand Island | Blue Cheese | Oil & Vinegar | Honey Mustard

* "Consuming raw or under cooked food may increase your risk to food borne illness."

We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know.

STEAKS

Hand Selected | Certified Midwest Corn-Fed Beef | Aged For Tenderness
 Enjoy with Any Entrée: **CUP OF SOUP** | **GREEN SALAD** | **CAESAR SALAD** \$2.99 each



POTTS SIRLOIN

GRILLED POTTS SPECIAL SIRLOIN

Served with house vegetables, Pepperjack Mashed Potatoes

6oz. 12.99 | 8oz. 14.99

Add **SAUTÉED DEMI MUSHROOMS** add \$3

BREWERS STEAK 8oz sirloin, Big Horn Porter marinated 12 hours! With golden onion crisps, Pepperjack Mashed Potatoes, house vegetables 16.99

GRILLED NEW YORK STEAK

Lightly seasoned, served with house vegetables and Pepperjack Mashed Potatoes 21.99

CLASSIC STEAK TOPPINGS

GORGONZOLA & PEPPERCORN add \$3

SAUTÉED DEMI MUSHROOMS add \$3

FROM THE SEA

WILD ALASKA GRILLED SALMON

Alaska sockeye salmon, with seasonal rice, house vegetables

5oz 14.99 | 8oz 16.99

Available **BLACKENED**

BEER BATTER FISH & CHIPS

Hand-dipped in **BIG HORN HEFEWEIZEN** beer batter, cooked golden. Served with made-from-scratch coleslaw, tartar sauce and lemon. With fries 14.99

BLACKENED FISH TACOS

Skillet-blackened in Cajun seasoning, in flour tortillas with zesty coleslaw & pico de gallo. With seasonal rice, black beans, salsa 12.99



ALASKA WILD SOCKEYE SALMON

CHICKEN & FAVORITES



BIG RED BABY BACK RIBS

BIG RED BABY BACK RIBS

Slow-roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Ray's bbq sauce. With fireside beans, coleslaw, fries

LUNCH RIBS PLATE 13.99 | **FULL RACK** 18.99

CHICKEN TENDERLOINS With fries and choice of sauce: Ranch | Baby Ray's BBQ | Honey Mustard

GRILLED or **BREADED**, cooked golden 11.99

RAMBORGHINI CHICKEN PASTA

Penne tossed with pepperoni, red onion, bell pepper, artichoke, spinach with tarragon, sundried tomato pesto 12.99

POTTS KID'S MENU

All kids' entrees come with your choice of:
 Applesauce, Dole Mandarin Orange Cup, Potts chips or fries,
 Choice of milk or soda, and Scoop of Vanilla Ice Cream (Upon Request) \$5.99

CHICKEN TENDERS
 (CRISPY OR GRILLED)

MINI CORN DOGS

KRAFT MACARONI & CHEESE

CHEESEBURGER

GRILLED CHEESE SANDWICH

HOT DOG

FISH & CHIPS

\$2.99 Shakes, Dirtcups & Floats with purchase of any kids meal

SHAKES

CHOCOLATE | VANILLA | STRAWBERRY
 RASPBERRY | ROOTBEER

DIRT CUPS

CHOCOLATE | STRAWBERRY
 Made from Scratch complete with
 Gummy Worms!

BIG HORN ROOTBEER FLOAT

With DREYER'S Creamy
 Vanilla Ice Cream

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Make Any Burger...
USDA PRIME PATTY \$3

HAND-FORGED BURGERS

UPON REQUEST!
BUFFALO PATTY \$3

100% USDA Certified Pure Beef | Cooked To Temperature | Available Low-Carb

All BURGERS & SANDWICHES served with choice of: FRIES | POTTS CHIPS | COLESLAW

Substitute: WAFFLE FRIES | ONION RINGS | SWEET POTATO FRIES | FIRESIDE BEANS | GARLIC FRIES \$.99 ea.

The Fabergé



A masterpiece of *burger d'art*, named after the famed "Fabergé" egg...features breakfast, lunch and dinner in every bite. Seasoned burger patty, topped with Wisconsin cheddar, sliced country ham, hickory smoked bacon, fried egg, fried onion crisps and mayonnaise 11.99

ALL AMERICAN

American cheese, pickle chips, lettuce, tomato, onion, ketchup, mustard & mayonnaise 9.69

TUMBLEWEED

Seasoned burger patty, topped with spicy onion crisps & anaheim pepper straws. With zesty chipotle ranch sauce 9.99



PRIME BACON CHEDDAR

Hickory-smoked bacon, cheddar, leaf lettuce, tomato, red onion, mayonnaise 12.99

PATTY MELT

Swiss cheese, grilled onion, thousand island dressing, on marbled rye 9.99

GARLIC SWISS

Savory caramelized onion & oven-roasted garlic, swiss cheese, lettuce, roasted garlic mayo 9.99

BUFFALO BURGER

Lean patty, seasoned and grilled. Topped with lettuce, tomato, mayo, onion 12.49

BORDER

Guacamole, bacon, pepper jack cheese, jalapenos, salsa with lettuce & tomato 10.29

BBQ BACON CHEDDAR

Canadian bacon, cheddar, hickory smoked bacon, bbq sauce, lettuce & tomato 10.29



TOTAL DISORDER PORTER CHILI BURGER

Hearty Total Disorder Porter Chili smothered with melted Cheddar Jack cheese topped with diced red onions 10.49

BACON CHEDDAR

Hickory smoked bacon, cheddar, lettuce, tomato, onion and mayonnaise 9.99

SKINNY BACON CHEDDAR BURGER

1/4 pound patty, topped with hickory smoked bacon, cheddar, lettuce, tomato, onion and mayonnaise. With Skinny House Salad & Skinny Fries 9.79

STADIUM BURGER



Tackle this long-time burger favorite from our original Ft Collins menu, seasoned burger patty, topped with sautéed mushroom, hickory smoked bacon, melted cheddar, lettuce and mayonnaise 10.29

HILLBILLY



Give your mouth a big ol' bear hug...crumbled Wisconsin gorgonzola cheese that is beautifully balanced, sultry and seductive. Frizzled onion, hickory smoked bacon, lettuce and blue cheese mayonnaise 10.99

REUBEN...MAKE ME A BURGER!



The year was 1914. Late one evening a leading lady of actor Charlie Chaplin came into a restaurant and said, 'Reuben, make me a sandwich'... Make me a burger with a pretzel bun, blackjack mustard, sliced red onion, burger, sliced corned beef, sauerkraut, melted Swiss, and finished with 1000 Island 11.99

BLACK JACK



Rolled in cracked black pepper, pepper jack cheese, whiskey mustard, lettuce, tomato & onion 9.99

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SANDWICHES

All SANDWICHES served with choice of: **FRIES** | **POTTS CHIPS** | **COLESLAW**

Substitute: **WAFFLE FRIES** | **ONION RINGS** | **SWEET POTATO FRIES** | **FIRESIDE BEANS** | **GARLIC FRIES** \$**.99** ea.

The Sarducci



Grilled seasoned **chicken** breast on our Kaiser bun, topped with sliced ham, Wisconsin Mozzarella, sautéed onion, pepperoni, banana pepper and spinach. Finished with more Mozzarella, tarragon drizzle, Roma tomato jam, and fresh chopped basil 11.79



This is what happens when you allow our brewers into the kitchen. Starting with marinating a breast of **chicken** in 'top secret' amber ale marinade, Porter bbq sauce, slaw, tomato, onion crisps, roasted tomato-chipotle mayonnaise, pretzel bun 10.99

NEW YORK STEAK SANDWICH



Tenderized New York steak, seasoned and grilled to temperature, served on toasted pub roll with horseradish cream and onion crisps. Au jus for dipping 13.99

THE POPEYE VEGGIE A veggie for veggies, fresh spinach, grilled zucchini, red bell pepper, Anaheim pepper, red onion, topped with havarti, finished with white balsamic vinaigrette, baccia roll 9.99

RANCH CHICKEN Seasoned grilled chicken breast, Monterey Jack, lettuce, bacon, tomato, ranch dressing 9.99

TURKEY HAVARTI MELT Sliced turkey breast on grilled white bread, havarti cheese, garlic mayonnaise, tomato and hickory smoked bacon 10.99
Add **AVOCADO** \$ 1.29

POTTS GRAND REUBEN N^o 503 Corned beef piled high, havarti, sauerkraut, horseradish cream & Thousand Island sauce on rye 11.99

CLUBHOUSE Bacon, ham, turkey, lettuce, tomato, swiss & cheddar cheese, mayo on toasted white bread 9.99
Add **AVOCADO** \$1.29

FRENCH DIP Sliced roast beef on French baguette, with au jus 10.79 Add **CHEESE**, **ONION**, or **SHROOMS** \$.99 ea.

PHILLY Thinly sliced steak grilled with sauteed onions, green bell peppers, sweet banana peppers and Potts spices. On grilled pub roll and Swiss cheese. 11.49

OVEN BAKED FOCACCIA CLUB Ham, turkey, tomato, mozzarella, hickory-smoked bacon, onion and caesar dressing on parmesan focaccia bread. Finished in the oven 10.99

MONTE CRISTO Ham, turkey, Swiss and Cheddar dipped in egg and grilled. Dusted with powder sugar. Raspberry jam 10.49

ALASKAN B.L.T.A House-made sockeye salmon patty, grilled, on thick-sliced toast with mayo, lettuce, tomato, bacon, avocado, tartar 12.99

The Caprese

Ham, pepperoni, spinach, banana peppers, red onion, creamy mozzarella and sliced tomato on baccia roll.
Drizzled with tarragon dressing and finished in the oven 10.99



LUNCH COMBINATIONS

Available Daily 11-3pm only

MIX & MATCH

Any Two Items from the 3 Categories Below | 1 Item Per Category \$9.99

SALADS

1/2 TOSSED COBB SALAD
1/2 CHICKEN ALMOND
SIGNATURE WEDGE

SOUP

TOMATO BASIL BISQUE
BEER CHEESE & HAM
DISORDER PORTER CHILI

SANDWICHES

1/2 TURKEY HAVARTI
1/2 FOCACCIA CLUB
1/2 FRENCH DIP

BIG HORN BEER INFUSED

Look for the Ram  to find items prepared using our award-winning hand-crafted beer!
"A new experience found in every plate and pint."

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Enjoy a cold, frosty
13OZ SKINNY
BIG HORN
BEER

BIG HORN BEER

VOTED BEST CHAIN BEER PROGRAM-CHEERS- 2010



TOTAL DISORDER PORTER

Brown Porter features the flavor of chocolate and caramel

Medal Award Winner:

GABF '96 Silver, '10 Gold

World Beer Cup '06 Bronze



BIG RED IPA

An American style IPA, distinctive citrus flavor and aroma of Amarillo hops with a crisp, pleasantly bitter finish

Medal Award Winner: NABA '07 Gold



71 PALE ALE

Pale Ale brewed with a touch of rye & blend of 5 hops. Deep copper in color, spicy rye character & hoppy flavor

Medal Award Winner: NABA '08 Bronze



BUTTFACE AMBER

Medal-winning American-style Amber ale features malty caramel flavors & smooth, slightly sweet finish

Medal Award Winner: NABA '04 Gold



COLORADO BLONDE

Light in color and pleases with a mild, sweet & slightly malty flavor

Medal Award Winner:

GABF '04 Bronze, '11 Gold NABA '09, '10 Gold



HEFEWEIZEN

An unfiltered, authentic, German-style wheat beer, German yeast strain to give its characteristic cloudiness and banana-clove flavors

Award Winner: NABA '08, '09 Silver, '10 Gold

WINE

HOUSE WINE

WHITE ZINFANDEL | CHARDONNAY | MERLOT | CABERNET SAUVIGNON BY THE GLASS \$6

CHARDONNAY

	Glass	Bottle
SONOMA CUTRER . CA	11	36
FETZER VALLEY OAKS . CA	7	24
KENDALL JACKSON VR . CA	9	30
BONTERRA . CA ORGANICALLY GROWN	8	27
PINOT GRIGIO ECCO DOMANI . ITALY	7	24

AMAZING WHITES

SAUVIGNON BLANC

CHATEAU STE. MICHELLE . WA	8	27
KIM CRAWFORD . NZ	9	30
WHITE ZINFANDEL BERINGER . CA	6	21
RIESLING BLACK SWAN . AUS	7	24

MERLOT

BLACKSTONE . CA	8	27
3 BLIND MOOSE . CA	7	24
FETZER . CA	7	24

PINOT NOIR

	Glass	Bottle
MIRASSOU . CA	7	24
FIVE RIVERS . CA	9	30

CABERNET SAUVIGNON

RED KNOT . AUS	8	27
CHATEAU STE. MICHELLE, INDIAN WELLS . WA	11	36
KENDALL JACKSON VR . CA	10	33
FETZER VALLEY OAKS . CA	7	24
DYNAMITE . CA	10	33

SPECTACULAR REDS

SYRAH RED BICYCLETTE . FR	9	30
ZINFANDEL RAVENSWOOD LODI . CA	9	30
SHIRAZ ROSEMOUNT ESTATE . AUS	8	27
MALBEC COLORES DEL SOL . ARG	7	24
MÉNAGE À TROIS TRINCHERO WINERY	7	24

SPARKLING

KORBEL . CA	Split	
	8	30

DESSERTS

COLOSSAL SIZZLING BREAD PUDDING

Custard, nutmeg, cinnamon and vanilla. Topped with vanilla ice cream and caramel. Served on a hot skillet! 7.49



BROWNIE SKILLET SUNDAE Fresh baked brownie, scoop of chocolate ice cream. Finished with Total Disorder Porter hot fudge, whip cream and toasted almonds 5.49

MILE HIGH MUD PIE Mocha almond fudge ice cream & rich Cookies 'n Cream ice cream on an Oreo® cookie crumb crust. Whipped cream and almonds, served in a pool of hot fudge 7.99

CHOCOLATE LAYER MOUSSE CAKE Three layers of moist chocolate cake filled with rich chocolate mousse and coated with smooth milk chocolate icing 4.99

CARROT CAKE Covered with cream cheese icing, made with freshly grated carrots, crushed pineapple and walnuts. Dusted with ground pistachios. With a scoop of vanilla ice cream 4.99

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Baked on a chocolate crumb crust 4.99



ICE CREAM CUPCAKES

2.99 each or any Three for 6.99

Mint Chocolate Chip A blend of chocolate chips & Dreyer's mint ice cream. Layered with fudge brownie cake. Dark chocolate cupcake shell

Peanut Butter Dreyer's vanilla ice cream swirled with peanut butter & peanut butter cups. Layered with chocolate cake. Dark chocolate cupcake shell

Strawberry Slow-churned sweet cream & real strawberry Dreyer's ice cream. Layered with white cake. White chocolate cupcake shell

Muddy Mocha almond fudge and cookies 'n cream ice cream served in an Oreo® cookie crumb shell