

MENU



SMALL BITES

PARMESAN ZUCCHINI FRITES

panko crusted zucchini with freshly grated parmesan & served with a garlic confit aioli \$7 (vt)

ROASTED BROCCOLINI

served with a calabrian chili vinaigrette, fresh grana, & crispy shallots \$7 (vt/vo)

4 WINGS

crispy fried chicken wings tossed in your choice of sauce & served with house-made ranch \$6 (gf)

buffalo | korean bbq | parm garlic

CORN RIBS

corn cobbles served elote style with cilantro & lime \$6 (vt/gf)

STICKY PORK BELLY BITES

with a korean bbq sauce & served with a sesame ginger marinated cucumber & carrot salad \$8 (gf)

SHAREABLES

CRISPY BRUSSELS

crispy brussels sprouts, lemon balsamic reduction, & shaved parm \$14 (vt/gf) +bacon \$3

PORK GREEN CHILI CHEESE FRITES

waffle fries smothered in our pork green chili & cheddar cheese \$15

LOADED CHICHARRONES

texas queso, chorizo, tomatoes, jalapenos, pickled onions, & cilantro \$15 (gf)

LAST WING STANDING

crispy fried chicken wings tossed in your choice of sauce & ranch on the side \$14 (gf)

buffalo | korean bbq | parm garlic

PEACH PANZANELLA

colorado peaches, burrata with hot honey, heirloom tomatoes, fresh basil, & toasted french bread croutons with a strawberry vinaigrette dressing \$17 (vt/gfo)

gf = gluten friendly | gfo = gluten friendly option
vt = vegetarian | ve = vegan | vo = vegan option

Please make your server aware of any allergies or dietary restrictions

"MAY YOUR JOURNIES BE EPIC & EACH DESTINATION A HOMECOMING"

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

SALADS

KALE CRUNCH

shaved brussels sprouts, carrots, red onion, & candied almonds tossed in a sesame dressing (ve/gf) \$14

STEAK & ARUGULA

shaved steak, arugula, cherry tomatoes, red onion, cotija cheese, & tossed in a cilantro lime vinaigrette (gf) \$18

ADD ONS: bacon \$3 | chicken \$5 | steak \$8 | salmon \$8

HANDHELDS

+bacon \$3 | +extra patty \$4 | +green chili \$2 | +avocado \$2

ODYSSEY BURGER*

house-made pork green chili, bacon, cheddar cheese, & an egg your style \$17

PIONEER BURGER*

honey bacon, provolone cheese, crispy sambal onions, burger sauce, lettuce, & tomato \$17

BACON JAM BURGER*

maple bacon jam, jalapenos, pepper jack cheese, lettuce, & tomato \$18

HOT HONEY CHICKEN SANWICH

southern fried chicken, hot honey, spicy pickles, lettuce, & tomato \$18

MOJO PORK STREET TACOS

carnitas, jalapeno relish, pickled onion, cotija cheese, lime crema, & cilantro \$14

SIDE OPTIONS:

fries
kale slaw
rosemary potatoes \$1
brussels +\$2
side salad +\$2
mac & cheese +\$3

SUBSTITUTIONS:

black bean patty (ve) \$2
impossible patty (ve) \$3
gluten free bread \$2
make it a wrap \$1

ENTREES

MONGOLIAN BEEF

szechuan sauce, zucchini, red onion, carrots, mushrooms, & basmati rice \$22 (gf/vo)

SCOTTISH SALMON

crispy skin atlantic salmon, creamy pesto gnocchi, confit tomatoes, & basil \$26 (gf)

HUNTER'S CHOP

bone in pork chop, mushroom cream sauce, rosemary potatoes, & crispy shallots \$25

FISH & CHIPS

beer battered & fried mahi-mahi, fries, kale slaw, & tartar sauce \$20

PORK BELLY MAC & CHEESE

triple cheese sauce, jalapenos, tomatoes, & crispy sambal onions \$19

veggie option | +bacon \$3 | +chicken \$5 | green chili \$3

VEGETABLE RISOTTO

roasted mushrooms, carrots, tomatoes, zucchini, lemon, & parmesan cheese \$17 (vt/vo)

DESSERTS

DOUBLE CHOCOLATE WAFFLE

with vanilla ice cream, macerated strawberries, & chocolate ganache \$8

PANNA COTTA

vanilla custard, blueberries, & lemon zest \$8

PEACH CRUMBLE

colorado peaches, honey, cinnamon, & topping with vanilla ice cream & caramel sauce \$8

PROPRIETORS
JENNY & TYLER
SHERMAN



GENERAL MANAGER
MEGAN KRAUSE
EXECUTIVE CHEF
ANDREW BOREK

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