

MENU



SMALL BITES

PARMESAN ZUCCHINI FRITES

panko crusted zucchini with freshly grated parmesan & served with a garlic confit aioli \$8 (vt)

4 WINGS

crispy fried chicken wings tossed in your choice of sauce & served with house-made ranch \$7 (gf)

buffalo | korean bbq | parm garlic

CORN RIBS

corn coblettes served elote style with cilantro & lime \$7 (vt/gf)

COLORADO PORK GREEN CHILI

lime crema, cilantro, & a warm flour tortilla \$9 (gf)

SOUP DU JOUR

ask your server about the soup of the day \$8

gf = gluten friendly

ve = vegan

gfo = gf option available

vo = vegan option

vt = vegetarian

Please make your server aware of any allergies or dietary restrictions

SHAREABLES

CRISPY BRUSSELS

crispy brussels sprouts, lemon balsamic reduction, & freshly grated parmesan \$14 (vt/gf/vo) +bacon \$3

PORK GREEN CHILI CHEESE FRIES

waffle fries smothered in our pork green chili & cheddar cheese, with sour cream & chives \$15

SALMON AVOCADO TOSTADAS

salmon belly crudo, cucumber, & smashed avocado on freshly made tostadas with sriracha aioli \$14

LAST WING STANDING

(9) crispy fried chicken wings tossed in your choice of sauce & ranch on the side \$16 (gf)

buffalo | korean bbq | parm garlic

BUTTERNUT SQUASH & BURRATA

roasted butternut squash, burrata, rocket, crispy prosciutto, balsamic glaze, chives, & toasted crostini \$16

STICKY PORK BELLY BITES

with a korean bbq sauce & served with a korean marinated cucumber salad \$16 (gf)

"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

A 20% gratuity will be added to parties of 6 or more

SALADS

bacon \$3 | chicken \$6 | steak \$8 | salmon \$10 | avocado \$2

KALE SALAD

baby kale, roasted pepitas, carrot crisps, honey crisp apple, shaved parmesan, & tossed in an apple cider vinaigrette (vt/gf/vo) \$15

STEAK & ARUGULA

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

HANDHELDS

bacon \$3 | extra patty \$5 | 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 SANDWICH

southern fried chicken, hot honey, spicy pickles, lettuce, & tomato \$17

MOJO PORK STREET TACOS

(3) carnitas, pickled jalapenos & onions, cotija cheese, lime crema, & cilantro \$15 (gf)

SIDE OPTIONS:

fries or kale slaw
rosemary potatoes \$1
brussels +\$2
side kale salad +\$2
mac & cheese +\$3
pgc fries +\$4

SUBSTITUTIONS:

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

ENTREES

STEAK FRIED RICE

miso marinated flank steak, bell peppers, red onions, carrots, mushrooms, ponzu, yum yum sauce, & an asian chimichurri \$22 (gf/vo)

FISH & CHIPS

tempura battered mahi-mahi, waffle fries, kale sesame ginger slaw, & a nori miso tartar sauce \$20

THAI RED CURRY

rice noodles, roasted carrots, mushrooms, bell peppers, in a red curry coconut sauce \$17 (ve/gf) +chicken \$6

BUTTERNUT SQUASH RISOTTO

roasted butternut squash, white wine risotto, fresh grana, roasted pepitas, crispy sage, & an aged balsamic reduction \$17 (vt/vo/gf)

GNOCCHI BOLOGNESE

potato gnocchi, house bison bolognese, heirloom tomatoes, fresh grana, confit garlic, & basil \$21

HONEY SESAME SALMON

honey sesame glazed salmon, ginger carrot rice, edamame, & korean marinated cucumbers \$27

PORK BELLY MAC & CHEESE

crispy pork belly, smoked gouda béchamel, buffalo sauce, pickled jalapenos, & toasted panko \$19
veggie option \$15
+bacon \$3 | +chicken \$6 | green chili \$3

DESSERTS

SEASONAL CHEESECAKE

a slice of our rotating seasonal cheese cake. ask your server for details \$8

PANNA COTTA

blackberry & mint panna cotta with an almond crumble \$8

PROPRIETORS
JENNY & TYLER
SHERMAN



GENERAL MANAGER
MEGAN KRAUSE
EXECUTIVE CHEF
ANDREW BOREK

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odysseygastropub.com