

MENU



SMALL BITES

TEMPURA ASPARAGUS

Korean chili tempura, ginger ponzu, sriracha aioli, pickled peppers, & local greens \$12 (ve)

4 WINGS

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

buffalo | honey jalapeno bbq | parm garlic

TUNA CRISPY RICE

ahi tuna, fried sushi rice, avocado, sesame seeds, cucumber, cilantro, & nori aioli \$12 (gf)

SESAME MUSHROOM WONTONS

cremini mushrooms, ginger, scallion, spicy chili crisp, & miso aioli \$8 (ve/gf)

TROUT TOAST

smoked Colorado trout, toasted french bread, citrus herb mascarpone, shaved radish, pickled shallots, capers & local greens \$12 (gfo)

COLORADO PORK GREEN CHILI

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

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

ESQUITES NACHOS

Mexican style street corn, wonton chips, tajin crema, queso fresco, pickled peppers, & cilantro \$15 (vt) **+chicken \$5**

LAST WING STANDING

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

buffalo | honey jalapeno bbq | parm garlic

SPRING BURRATA

snap pea & chilled asparagus salad, heirloom tomatoes, shaved radish, citrus vinaigrette, fresh herbs, grapefruit supreme, & toasted baguette \$16 (vt/gfo)

JALAPENO HONEY PORK BITES

jalapeno honey bbq, crispy braised pork belly bites, spring mix, candied jalapenos, & cilantro \$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 | ahi tuna \$10 | avocado \$2

SPRING GARDEN SALAD

spring greens, cucumbers, snap peas, radish, avocado, cherry tomatoes, queso fresco, & citrus agave vinaigrette \$16 (vo/gf)

SPINACH NICOISE

seared sesame tuna, baby spinach, cucumbers, asparagus, kalamata olives, bell peppers, soft boiled egg, & bacon caper vinaigrette \$18 (gf)

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*

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

PERI PERI CHICKEN SANDWICH

butter milk fried chicken, fresno peri peri, kale slaw, grilled red onion, & smashed avocado \$17

FISH TACOS

(3) blackened mahi-mahi, asian kale slaw, pickled peppers, & tajin crema \$16 (gf)

SIDE OPTIONS:

fries or asian slaw
side garden salad +\$2
street corn +\$3
brussels +\$3
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

GRILLED CUBAN FLANK STEAK

mojo marinated steak, corn & black bean salad, & avocado salsa verde \$26 (gf)

FISH & CHIPS

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

THAI RED CURRY

red Thai coconut curry, rice noodles, roasted corn, snap peas, heirloom tomatoes, & edamame \$17 (ve/gf)
+chicken \$6

CHARRED TOMATO RISOTTO

heirloom tomatoes, champagne risotto, fresh grana, basil pesto, & burrata \$19 (vt/vo/gf)

SPRING PEA CARBONARA

seared gnocchi, crispy bacon lardons, english peas, onions, fresh parmesan, & cured egg yolk \$21

COLORADO TROUT

baked trout filet, roasted asparagus, & balsamic marinated heirloom tomatoes \$27 (gf)

CHIPOTLE BBQ MAC & CHEESE

braised pork belly, cheddar jack cheese, chipotle bbq, candied jalapenos, & toasted breadcrumbs \$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 (vt)

COCONUT CITRUS PANNA COTTA

coconut milk, grapefruit supreme, orange zest \$8 (vt)

PROPRIETORS
JENNY & TYLER
SHERMAN



GENERAL MANAGER
MEGAN KRAUSE
EXECUTIVE CHEF
ANDREW BOREK

719.999.5127



odysseygastropub.com