

MENU



SMALL BITES

SPICY SHRIMP CRISPY RICE (gf)

sriracha shrimp salad, avocado, fried sticky rice, ginger ponzu, sesame seeds \$12

4 WINGS (gf)

crispy fried chicken wings tossed in your choice of sauce & served with house-made ranch \$7
buffalo | pineapple teriyaki | parm garlic | korean bbq

TEMPURA BROCCOLI (ve)

gochujang tempura, ginger ponzu, sriracha aioli \$12

SESAME MUSHROOM WONTONS (ve)

cremini mushrooms, ginger, scallion, spicy chili crisp, miso aioli \$8

SEASONAL SOUP

fresh local ingredients. ask your server for today's offering \$8

COLORADO PORK GREEN CHILI (gfo)

avocado crema, cilantro, & a warm flour tortilla \$9

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 (vt/gf/vo)

crispy brussels sprouts, lemon balsamic reduction, & freshly grated parmesan \$14
+bacon \$3

PORK GREEN CHILI CHEESE FRIES

waffle fries smothered in our signature pork green chili & cheddar cheese, avocado crema, chives \$15

BAKED BRIE (vt)

with freshly baked rosemary & garlic focaccia, fig jam, & candied walnuts \$16

LAST WING STANDING (gf)

(9) crispy fried chicken wings tossed in your choice of sauce & ranch on the side \$16
buffalo | pineapple teriyaki | parm garlic | korean bbq

VEGETABLE TARTARE (ve/gf)

roasted carrots, beets, sriracha aioli, taro crisps \$13

KOREAN PORK BELLY BITES (gf)

crispy braised pork belly, korean bbq sauce, pickled vegetables \$16

"MAY YOUR JOURNEYS 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 | shrimp \$8 | avocado \$2

ORZO CHICKEN SALAD

spinach, orzo, grilled chicken, cherry tomatoes, kalamata olives, cucumber, tossed in a lemon basil vinaigrette \$16

BROCCOLI SALAD (vt/gf)

romaine, broccoli, tomatoes, radish, bell peppers, red onions, tossed in a sun dried tomato vinaigrette \$15

HANDHELDS

bacon \$3 | extra patty \$5 | green chili \$3 | 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*

colorado peach bacon jam, roasted jalapenos, pepper jack, lettuce, & tomato \$18

KOREAN CHICKEN SANDWICH

korean fried chicken, gochujang honey mustard, pickled cabbage, spicy korean cucumbers \$17

SHRIMP TACOS (gf)

(3) mojo shrimp, pickled cabbage, avocado crema, roasted jalapenos, corn tortillas \$17

SIDE OPTIONS:

fries or orzo salad
side garden salad +\$2
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 FLANK STEAK (gf)

grilled flank steak, cheesy polenta cakes, braised mushrooms, gremolata \$26

FISH & CHIPS

beer battered sole fillets, sun dried tomato tartar sauce, waffle fries, pickled cabbage \$20

THAI RED CURRY (ve/gf)

spicy coconut red curry, rice noodles, broccoli, edamame, mushrooms \$17 +chicken \$6 | +shrimp \$8

CHICKEN & WAFFLES

cornmeal & bacon waffle with powdered sugar, buttermilk fried chicken, hatch chili peach jam, hot honey, bourbon maple syrup \$18

CHILI CRISP SHRIMP SCAMPI (gf)

gulf shrimp, rice noodles, chili crisp, miso butter, lemon, cilantro \$20

BAKED SOLE

cornmeal crusted, orzo, parmesan, spinach, sun dried tomatoes, champagne beurre blanc \$26

MAC & CHEESE

smoked bacon lardons, fried potato crisps, chipotle bbq, cheddar jack \$19
+bacon \$3 | +chicken \$6 | green chili \$3
vegetarian option available \$16

DESSERTS

SEASONAL CHEESECAKE

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

STICKY TOFFEE PUDDING

local ice cream & caramel sauce \$8

PROPRIETORS
JENNY & TYLER
SHERMAN



GENERAL MANAGER
MEGAN KRAUSE
EXECUTIVE CHEF
ANDREW BOREK

719.999.5127



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