

# HIGHLANDS

## ALEHOUSE

### HAND-TOSSED PIZZA

Our dough and sauce are made in-house daily

#### SPECIALTY

10" \$19 | 14" \$27 | 18" \$35 | GF 10" \$24

##### STEEP N' DEEP SUPREME

Polodori sausage, pepperoni, red onion, mushroom, bell pepper

##### POWDERBOWL PESTO

house pesto base, buffalo mozzarella, spinach, marinated sundried tomato

##### CHICKEN ALFREDO

alfredo sauce base, all-natural chicken, smoked bacon, spinach, tomato, parmesan

##### MOMENT OF MEAT

Polodori sausage, pepperoni, smoked bacon, jamon

##### WHIP'S WHITE

garlic oil base, buffalo mozzarella, fresh basil, oregano, fresh tomato

##### VEGETABLE TEMERITY

marinated artichoke hearts, spinach, fire-roasted peppers, mushrooms, house-made sundried tomato

##### BOXCAR BBQ

Miguel's BBQ base, all-natural chicken, red onion, jalapeno, cilantro, smoked bacon

##### MARGHERITA

fresh tomato, buffalo mozzarella, fresh basil

##### THE CARBONARA

carbonara base, smoked bacon, organic cracked egg, mozzarella, parmesan, fresh basil, parsley

##### VODKA ROSSA

Miguel's pink vodka sauce, calabrian chile, jamón, buffalo mozz, mozz, fresh basil, grated parmesan

##### THE TRUFFLE

black truffle base, prosciutto di parma, buffalo mozz, shredded mozz, arugula, shaved parmesan, truffle oil drizzle

10" +\$9 | 14" +\$15 | 18" +\$22

GF 10" +\$9

#### BUILD YOUR OWN

10" \$15

toppings +\$1

14" \$23

toppings +\$1.75

18" \$29

toppings +\$2.5

GF 10" \$19

toppings +\$1

##### VEGGIES

artichoke heart  
arugula  
banana pepper  
fresh basil  
black olive  
caramelized onion  
fresh tomato  
green pepper  
jalapeño  
mushroom  
red onion  
roasted garlic  
roasted red pepper  
spinach  
sundried tomato

##### MEATS

carnitas  
chicken  
italian sausage  
pepperoni  
smoked bacon  
prosciutto  
white anchovy

##### CHEESE TOPPINGS

buffalo mozzarella  
gorgonzola  
goat cheese

##### VEGAN MOZZARELLA

10" \$2 | 14" \$4 | 18" \$6

### BURGERS

Includes hand-cut fries (sub truffle fries +\$5)

sub side salad +\$2 • gluten-free bread +\$2

cheese options: white american, cheddar, swiss, provolone, pepper jack

##### COLORADO BLACK ANGUS | \$23

all-natural Colorado steak blend  
lettuce, tomato, onion, pickle, special sauce, choice of cheese

##### HOUSE MADE VEGGIE BURGER | \$23

fresh homemade veggie patty, never deep-fried, always healthy  
served with lettuce, tomato, onion, pickle, choice of cheese

+1 sauteed mushrooms • caramelized onion  
pickled jalapeño • pickled onion

+2 avocado • bacon • fried egg

### DESSERTS

FRIED OREOS \$12 | WARM BROWNIE SUNDAE \$15

served with all-natural vanilla ice cream

If you have any dietary requirements or food allergies, please let a staff member know and we will do our best to accommodate your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*We reserve the right to add an 18% gratuity to any check\* \*All checks have a 3% service charge for the kitchen. It may be removed by request\*

# HIGHLANDS

## ALEHOUSE

### STARTERS

**WINGS | \$12 (5) / \$20 (10)**

**CAULIFLOWER WINGS | \$16**

all-natural wings, choice of 1 sauce below + ranch or bc  
buffalo • garlic parmesan • spicy garlic-lime  
BBQ • sesame-ginger • thai sweet chili • honey mustard

**CHICKEN TENDERS | \$18**

**VEGAN TENDERS +\$3**

house-made with all-natural chicken,  
served with hand-cut fries & ranch  
Add choice of wing sauce on the side or tossed +\$1

**HOMEMADE MOZZ 'STICKS' | \$15**

Italian-style house-breaded Wisconsin curds  
served with spicy marinara

**ALPINE BOARD | \$29**

assortment of all-natural Colorado sausages, brie,  
blueberry-balsamic jam, mustard, pepper relish,  
pickles, homemade pretzel bread

**ALEHOUSE NACHOS | \$22**

corn tortilla chips, pico, guacamole,  
crema, jalapeño, refried beans, queso  
carnitas +\$5 | chicken +\$6 | birria +\$7

### FRIES

**CLASSIC \$9**

hand-cut fries  
w/ sea salt.

**TRUFFLE \$16**

parmesan, parsley,  
truffle oil.  
Served with garlic-aioli  
dipping sauce.

**POUTINE \$15**

house rosemary-mushroom  
gravy, cheese curds  
birria +7 | portobello +5

**BACON CHEDDAR \$16**

all-natural bacon, cheddar,  
scallions, drizzled with  
crema w/ chipotle aioli on  
the side

### SANDWICHES

Includes hand-cut fries (sub truffle fries +\$5)  
sub side salad +\$2 • gluten-free bread +\$2

**HIGHLANDS PHILLY | \$22**

house-roasted ribeye, cheese, grilled bell pepper,  
onion served on fresh baked hoagie roll

**TURKEY CLUB | \$23**

roasted turkey, lettuce, tomato, all-natural smoked bacon,  
avocado, garlic aioli on fresh baked sourdough

**REUBEN | \$26**

7-day house brine corned beef, sauerkraut, swiss,  
homemade thousand island on marbled rye

**TURKEY REUBEN | \$23**

roasted turkey breast, sauerkraut, swiss,  
homemade thousand island on marbled rye

**CRISPY CHICKEN | \$23**

iceberg slaw, tomato, pickle, chipotle aioli

**GRILLED CHEESE + TOMATO SOUP | \$17**

three cheeses on thick-sliced filone bread  
\*does not come with fries\*

**ADD ONS:**

smoked bacon +3 | tomato +1  
avocado +2 | pickled jalapeño +1  
smoked ham +3 | fries +4 | egg +2

### SALADS & BOWLS

All-natural Chicken +\$7 • Skuna Bay Salmon +\$13  
Marinated Portobello +\$6 • Organic Tofu +\$6

**LITTLE GEM CAESAR | \$16**

shaved parm, parmesan crisp, cherry tomato,  
sourdough croutons, crispy bacon • white anchovy +5

**WINTER KALE | \$16**

quinoa, almonds, dried cranberries, carrots,  
pickled red onion, parmesan, champagne vinaigrette

**BURRATA | \$18**

arugula, heirloom tomato bruschetta,  
pancetta crisp, balsamic reduction, housemade bread

**HOUSE | \$14**

mixed greens, cherry tomato, carrot, sourdough croutons.  
+ choice of: house vinaigrette, ranch, blue cheese

**MONTERREY | \$16**

romaine, avocado, black beans, tomato, red pepper, corn,  
asadero cheese, chili-dusted tortilla strips + choice of:  
cilantro-lime, chipotle vinaigrette, creamy chipotle



**VEGGIE RICE BOWL | \$18**

organic jasmine rice, market vegetables,  
ginger-soy sauce (GF by request)

**MAC & CHEESE | \$16**

pickled jalapeño +1 | carnitas +3 | chicken +3  
birria +3 | tomato +2 | bacon +3 | broccoli +2  
marinated portobello +2

### SOUPS

**BUFFALO CHILI**

cheddar, sour cream, scallions  
and cornbread  
\$15 bowl

**ROASTED TOMATO SOUP**

California San Marzano's  
with mascarpone  
\$14 bowl

**SOUP(S) OF THE DAY**

chef's daily inspiration(s)  
\$mp bowl

{ We source organic and local ingredients whenever possible. Everything is scratch made, fresh, in-house with love. }

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