

SUBSTITUTES & SIDES

sub fries	\$1.00	avocado	\$2.50
sub salad	\$2.95	extra dressing	\$.50
sub spinach salad	\$3.50	cajun seasoning	\$.50
sub soup	\$2.50	sour cream	\$.50
sub bison burger	\$3.50	sliced cheese	\$.50
add bison burger	\$5.95	chips	\$1.95
sub chili	\$2.95	salsa small / large	\$1.50 / 2.50
sub gluten-free bread	\$1.95	guacamole small / large	\$2.95 / 4.25
add burger patty	\$4.75	side green chili	\$1.50
add turkey	\$4.00	side hummus	\$2.50
add chicken breast	\$3.95	large side of veggies	\$2.95
add tempeh	\$3.95	small side of veggies	\$1.95
add crab cake	\$4.95		
add grilled steak	\$4.95		
add bacon	\$2.25		

DESSERT

Look for our selection of desserts on our
Daily Specials Menu

BEVERAGES

Coke, Diet Coke, Sprite, Orange	Limited to one refill	\$4.00
Coffee, Hot Tea		\$2.00
Raspberry Iced Tea		\$2.50
Lemonade	Limited to one refill	\$4.00
Milk	small / large	\$1.25 / \$2.50
Cranberry Juice	Limited to one refill	\$4.00

PLEASE VISIT OUR OTHER LOCATIONS

VINE STREET PUB & BREWERY 1700 Vine Street Denver, Colorado 80206 (303) 388-2337	SOUTHERN SUN PUB & BREWERY 627 South Broadway Boulder, Colorado 80305 (303) 543-0886
LONGS PEAK PUB & TAPHOUSE 600 Longs Peak Avenue Longmont, Colorado 80501 (303) 651-7885	UNDER THE SUN EATERY & TAPHOUSE 627A South Broadway Boulder, Colorado 80305 (303) 927-6921

LOCAL CHECKS GLADLY ACCEPTED WITH I.D.
WE DO NOT ACCEPT CREDIT CARDS

BEER MENU

We always have a variety of Mountain Sun Ales on tap, some of which may include our more popularly known beers listed below. Please check our Daily Specials Menu or ask your server for the full list of what’s available.

NUMBER ONE BELGIAN-STYLE TRIPEL – This traditional Belgian-Style Tripel is brewed with Golden Naked Oats and Clear Belgian Candi Syrup and is fermented with yeast from one of the remaining Trappist breweries in Belgium. This light colored, medium-bodied strong ale has flavors of light fruit from the yeast strain and a light herbal character from the European hop varieties. 9.0% ABV

BIG KRANE KÖLSCH-STYLE ALE – Our traditional German Ale has a floral, spicy aroma from European hop varieties. A light malty sweetness balances the hop bitterness and a small addition of acidulated malt adds brightness to the overall character. The clean fermentation profile of the German Ale yeast allows the flavors of the malts and hops to truly shine. 5.3% ABV

RASPBERRY WHEAT OR BLACKBERRY WHEAT ALE – Our American-Style Wheat beer is light, crisp and decidedly fruity from the addition of over 10# per barrel of fruit purée. Flaked oats provide a soft texture while the citrus aromas from Orange Blossom Honey and American hops mingle with the flavor of the berries. 5.5% ABV

ANNAPURNA AMBER ALE – Annapurna Amber is a decidedly malty, mild, and approachable beer. Containing 5 different kinds of caramel malt, this American Amber is balanced by a moderate dose of Crystal hops. 5.9% ABV

COLORADO KIND ALE – This is the original Rocky Mountain hoppy amber ale. It boasts a unique combination of toasty caramel malt with the classic Cascade hop flavor and aroma. Amber drinkers may discover a surprisingly approachable, sweet, but hoppy beer. “Just ask for a pint of ‘the dank’.” 6.2% ABV.
Colorado Kind Ale won a Silver Medal at the 2011 Great American Beer Festival

ILLUSION DWELLER I.P.A. – Our English-Style I.P.A. has a “biscuity” malt profile due to the use of toasted specialty malts and a floral aroma from East Kent Golding hops. The flavors are more delicate than an American-Style I.P.A. but we assure you that Illusion Dweller has plenty of hop character. 7.2% ABV
Illusion Dweller I.P.A. won a Silver Medal at the 2010 Great American Beer Festival

ISADORE JAVA PORTER – Our trademark coffee porter is infused with our own special roasted organic fair-trade coffee from Salto Coffee Works in Nederland, which is cold-brewed and added to the beer during conditioning. The resultant brew is considerably caffeinated. Don’t drink it too late at night; you might end up watching the sunrise! 5.8% ABV

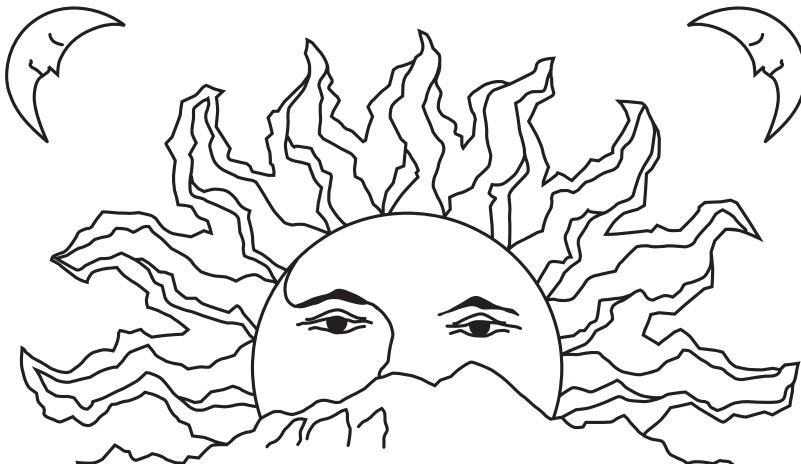
F.Y.I.P.A. – This American-Style I.P.A. features four American hop varieties that blend together to form an intensely aromatic and flavorful ale. Four kettle additions and one huge dose of dry hops make this beer citrusy and resinous throughout. 7.5% ABV

XXX PALE ALE – Not one to conform to style guidelines, XXX is made with a combination of American and European malts, and boasts prominent hop bitterness. Pleasant malt sweetness and the citrusy aroma of American hops balance this Strong American Pale Ale. 7.6% ABV

GUEST BEERS
8 oz. glass / 16 oz. pint / 48 oz. pitcher – *Market Prices, please ask your server*

In addition to our fine house brews, we also feature beers from regional and national craft breweries. In order to provide you with the best selection, we constantly rotate these beers. Please ask your server for today’s selection. Enjoy!

BREWERY TASTER – Six samples of choice – *Market Price*



MOUNTAIN SUN
Pub & Brewery
C O L O R A D O

Welcome to the Mountain Sun Pub & Brewery.
We believe our approach to the service industry is unique and worth noticing. Your server today may be cooking your food tomorrow, or even managing.

Each employee does every job here. Our “team system” also means that we take initiative to bus each other’s tables, run food, do dishes, help you to a beer at the bar, or put you on the wait list. As a result of this team approach, when you leave a tip, your generosity is shared among various members of the team.

So feel free to ask any of us how the food is prepared,
your estimated wait time, or where to find Yahtzee.



1535 Pearl Street
Boulder, Colorado 80302
(303) 546-0886

www.MOUNTAINSUNPUB.com



LOCAL CHECKS GLADLY ACCEPTED WITH I.D.
WE DO NOT ACCEPT CREDIT CARDS

APPETIZERS

NACHOS corn chips, monterey jack and cheddar cheeses, beans, salsa, sour cream, sprinkled with diced jalapeños <i>with chicken</i>	\$12.00 \$13.50
HUMMUS WITH CHIPS AND VEGETABLES	\$5.95
CHIPS & SALSA white corn chips with fresh salsa <i>with guacamole</i>	\$3.95 \$7.00
THE PUB'S FAMOUS FRIES large / medium / small <i>add cheese to fries</i>	\$4.00 / \$3.00 / \$2.00 \$1.50 / \$1.25 / \$1.00

HEALTHY SOUPS & SALADS

Served with choice of dressing

SPINACH SALAD fresh spinach, red onions, roma tomatoes, blue cheese crumbles, and walnuts	\$9.25
1/2 SPINACH SALAD	\$5.25
FRESH TOSSED GREEN SALAD fresh leaf lettuce and organic gourmet greens, cucumber, roma tomatoes, red peppers, red onions, and carrots <i>with chicken add</i>	\$7.25 \$3.95
SIDE SALAD small tossed green salad	\$5.25
SOUP OF THE DAY	cup \$2.95 / bowl \$3.95
VEGETARIAN BLACK BEAN CHILI served w/corn chips, sour cream, diced onions cup <i>with cheese add</i> bowl <i>with cheese add</i>	\$3.25 \$.50 \$4.75 \$1.00
SOUP / SALAD / 1/2 COLD SANDWICH any combo of 2 sub spinach salad	\$7.25 \$8.25

MAKE YOUR OWN

GRILLED CHEESE

BASIC GRILLED CHEESE <i>with corn chips</i>	\$4.95
add bacon	\$2.25
add pesto	\$1.75
add tomatoes or veggies	\$.75
add avocado	\$2.50
sub fries	\$1.00
sub salad	\$2.95
sub soup	\$2.50
add mushrooms & onions	\$.75

HOUSE SPECIALTIES

BURRITO black beans, rice, red peppers, tomato, onion, monterey jack and cheddar cheeses, garnished with salsa, guacamole, sour cream, and diced jalapeños <i>add vegetarian green chili</i>	\$8.00 \$1.25
SPICY POLLO ASADA BURRITO grilled, marinated and pulled chicken, black beans, rice, monterey jack and cheddar cheeses, garnished with salsa, sour cream, guacamole, spicy red chili sauce, and diced jalapeños <i>swap vegetarian green chili for red chili</i> <i>add vegetarian green chili</i>	\$9.25 no charge \$1.25
QUESADILLA two grilled tortillas stuffed with monterey jack and cheddar cheeses, onions, spinach, red peppers, tomato, and garnished with guacamole, salsa, sour cream, and diced jalapeños	\$7.95
TIM'S BLACKENED CHICKEN QUESADILLA blackened chicken, jack and cheddar cheeses, spinach, tomato, diced jalapeños, garnished with salsa, guacamole and sour cream	\$9.25
GOONEY BIRD hot, sliced, all-natural turkey on baguette with sauteed mushrooms and onions, melted swiss cheese, roasted garlic mayonnaise, lettuce, tomato, onion, and corn chips	\$8.95
TEMPEH REUBEN beer baked tempeh, sauerkraut, melted swiss cheese, tomato, vegan 1000 island on rye bread with corn chips	\$7.95
SPEAKEASY STEAK SANDWICH thinly sliced and grilled steak, caramelized onions, spicy giardiniera, melted mozzarella, arugula, horseradish creme, roasted garlic mayonnaise, served with corn chips	\$10.50

Served with green leaf lettuce, tomatoes, red onions on your choice of Bluepoint Bakery's Vienna White, Seven Grain or baguette with corn chips***

AVOCADO & CHEESE Avocado, carrots, cucumbers, tomatoes, red peppers, onions, and lettuce with your choice of monterey jack, cheddar, swiss, or pepper jack cheese <i>add hummus</i>	\$6.95 \$1.00
BLT on sourdough bread with mayonnaise	\$7.50
BLACKENED CHICKEN on baguette with jalapeño mayonnaise, jack cheese, lettuce, tomato, onion	\$8.75
MONTEREY CHICKEN lemon-marinated grilled chicken breast with guacamole, jack cheese, lettuce, tomato, and onion	\$9.00
BUFFALO CHICKEN buffalo marinated chicken, melted blue cheese, lettuce, tomato, onion, cucumber	\$8.95
BOOM BOOM SANDWICH balsamic-marinated and sliced portobello mushrooms served on toasted ciabatta bread with roasted red peppers, mozzarella cheese, fresh basil, roasted garlic mayonnaise, and mesclun greens	\$9.50

**All Bluepoint Bakery breads are produced in a facility containing dairy, soy, peanuts, treenuts, egg and wheat. If you have allergies, please see your server.*

***French fries may be substituted for chips for \$1.00*

BURGERS

We use 1/3 lb. all-natural, vegetarian-fed Colorado beef with no antibiotics or steroids. Served on a bun with leaf lettuce, tomatoes, onions, white corn chips and a pepperoncini on the side. Our burgers are cooked medium in temperature unless otherwise stated. * French fries may be substituted for chips for \$1.00*

At the Mountain Sun Pubs, it is our goal to bring you the freshest ingredients we can find. That's why our french fries are hand-cut every morning. Because our fries are all-natural and unprocessed with no additives, their quality can vary. Please let us know if your french fries aren't perfect. We will replace them with perfect fries.

REGULAR BURGER*	\$7.95
CHEESEBURGER* cheddar, swiss, monterey jack, or pepper jack <i>with chili add</i>	\$8.50 \$1.25
JALAPEÑO BURGER* cheddar and jack cheeses, diced jalapeños and salsa	\$9.25
BASIL BLUE CHEESEBURGER* blue cheese crumbles and basil blended into a dressing, then poured on the burger and garnished with a fresh basil leaf	\$9.25
BLACK AND BLUE BURGER* blackened seasoning with blue cheese	\$8.95
DATE NIGHT BURGER* roasted poblano peppers, hickory smoked bacon, melted goat cheese, and a date purée	\$10.95
MUSHROOM / ONION SWISS BURGER*	\$9.25
JUNK BURGER* bacon, cheese of your choice, sautéed mushrooms and onions, roasted garlic mayonnaise	\$10.50
S.O.B. BURGER* blackened seasoning, sautéed green chilies, jalapeños, and bacon with jack and cheddar cheese	\$10.25
BISON BURGER* grilled and cajun seasoned Colorado bison, bacon, blue cheese crumbles, stout BBQ sauce, arugula, and pickled red onions	\$12.50
CHORIZO BURGER Locally sourced 7oz. pork and beef chorizo burger, cheddar cheese, chipotle ranch, guacamole, crispy flour tortilla strips, jalapeño	\$10.95
GARDEN BURGER <i>with pesto, basil blue or jalapeño style add</i> <i>with jack, swiss, pepper jack or cheddar add</i>	\$7.25 \$1.75 \$.50
BLACK BEAN BURGER with salsa and guacamole	\$8.50

TOP ANY BURGER WITH

pesto	\$1.75	chili	\$1.25
bacon	\$2.25	vegetarian green chili	\$1.25
mushrooms & onions	\$.75	avocado	\$2.50

**These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

DAILY SPECIALS - ASK YOUR SERVER

LOCAL CHECKS GLADLY ACCEPTED WITH I.D.

WE DO NOT ACCEPT CREDIT CARDS

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE