

# Drinks, Dinner & Dessert



## Having a party? Know better beer!

### 1/2 Gallon Reusable Growlers

Easy on your wallet • Easy on the planet  
Fresh, sustainable, affordable,  
we challenge *you* to find a better beer for a better price.

Growlers to-go: 7<sup>00</sup> with exchange, 9<sup>00</sup> without

### Kegs

1/6 barrel (50-12oz. beers) 50<sup>00</sup>

1/4 barrel (80-12 oz. beers) 65<sup>00</sup>

1/2 barrel (160-12 oz. beers) 110<sup>00</sup>

## Carver Brewing Handcrafted Beer

Always on Tap

**Lightner Creek Lager** light & refreshing to beat the heat and quench your thirst.

**Old Oak Amber Ale** smooth & balanced malt and hops leave you feeling satisfied.

**Colorado Trail Nut Brown Ale** roasty, toasty & mild -perfect for just off the trail.

**Jack Rabbit Pale Ale** bursting with hops, this American Pale is a locals' cult-classic.

Draw.....3<sup>25</sup>  
Pint.....4<sup>00</sup>  
Pitcher.....14<sup>00</sup>

**Iron Horse Oatmeal Stout** our heartiest beer. Creamy, smooth and served nitrogenated.

**Raspberry Wheat Ale** brewed with 1 lb of raspberries per gallon -Drink the pink!

**Cascade Canyon Cask IPA** big & hoppy, cask-conditioned and naturally carbonated.

**Brewmaster Specials** a complete list of Carver's beers on tap are listed on the wall.

Beer in a Souvenir Pint Glass.....8<sup>00</sup>  
Taster.....1<sup>50</sup>  
Taster Flight (5).....7<sup>50</sup>

## Beverages

**Carvers Handcrafted Root Beer** brewed here with local Honeyville honey, an authentic treat!

Draw.....1<sup>75</sup>  
Pint.....2<sup>75</sup>  
Pitcher.....8<sup>00</sup>  
Root beer float.....3<sup>50</sup>  
1/2 Gallon Jug-to-go.....6<sup>00</sup>  
Iced Tea.....2<sup>00</sup>  
Regular or raspberry herbal tea (unsweetened)  
Soda.....2<sup>00</sup>  
Coke, Diet Coke, Sprite, Dr. Pepper  
Lemonade.....2<sup>50</sup>  
Carver's Organic Coffee.....2<sup>25</sup>

**Juice**  
Cranberry, Organic Colorado apple juice,  
Orange, grapefruit or tomato juice

Small.....2<sup>00</sup>  
Large.....3<sup>00</sup>

**Milk**  
Small.....1<sup>50</sup>  
Large.....2<sup>00</sup>

Hot Chocolate.....2<sup>25</sup>  
Hot Tea.....2<sup>00</sup>  
Two Leaves & a Bud single region teas.

## Starters

**Chipotle Chicken Wings**.....9<sup>00</sup>

One pound of chicken wings roasted (not fried!) with chipotle BBQ hot sauce and served with bleu cheese dressing.

**Carver Nachos**.....8<sup>50</sup>

Corn chips topped with black beans, cheddar, tomatoes, onions, jalapeños and sour cream.

**With spicy chicken or locally produced Sunnyside Meat's chorizo**.....add 3<sup>00</sup>

**Green Chili Artichoke Dip**.....8<sup>50</sup>

Artichoke hearts, green chilies, garlic, onions, parmesan and cream cheese. Served hot in a fresh baked bread bowl with garlic-toasted French bread.

**Stuffed Potato Skins**.....7<sup>00</sup>

Four potato skins stuffed with Monterey Jack, cream cheese and diced jalapeños, topped with bacon crumbs. Served with a side of ranch.

**Spinach Feta Stuffed Mushrooms**.....8<sup>50</sup>

Eight large mushrooms stuffed with spinach, feta, Jack, cream cheese, garlic, onions and spices. Drizzled with Balsamic reduction and served with toasted French bread.

**Carvers Quesadilla**.....6<sup>00</sup>

Fresh avocado, diced hatch green chilies and Monterey jack cheese grilled between two flour tortillas, served with salsa.

**with chicken or portabella**.....add 3<sup>00</sup>

## Soups

**Chicken Stew** Roasted chicken breast, onion, celery, carrots, and potatoes simmered in a thick hearty broth.

**Beef Chili** Ground beef, pinto, kidney, and black beans cooked with onions, garlic, tomatoes and hatch green chilies.

**Cup**.....3<sup>00</sup>     **Bowl**.....5<sup>00</sup>     **BREAD BOWL**.....6<sup>00</sup>

**Sagamity** A vegetarian chili recipe from the Chipewa Indians of Northern Wisconsin. Made with garbanzo, black, pinto and kidney beans, tomatoes, hominy, corn and red chili.

**Soups of the day** "Kitchen-crafted" from scratch. Ask your server for today's selection.

**Soup and Salad Combo** A small mixed green salad or Caesar salad and a whole wheat dinner roll with your choice of soups, stew or chilies.

**Cup**.....6<sup>00</sup>     **Bowl**.....8<sup>00</sup>     **BREAD BOWL**.....9<sup>00</sup>

## Salads

Dressings: ranch, bleu cheese, sesame peanut vinaigrette, citrus herb or no-fat raspberry vinaigrette  
**add chicken or tofu**.....2<sup>00</sup>     **add ahi**.....4<sup>00</sup>     **or salmon**.....6<sup>25</sup>     **Small Mixed Green or Caesar**.....3<sup>75</sup>

**Caesar Salad**.....7<sup>50</sup>

Crisp Romaine tossed with Caesar dressing and parmesan. Topped with croutons.

**Cobb Salad**.....12<sup>50</sup>

Fresh mixed greens, crisp Romaine, grape tomatoes, crumbled bacon, Gorgonzola cheese, hardboiled egg, avocado and a grilled marinated chicken breast. Served with bleu cheese dressing.

**Greek Salad**.....10<sup>50</sup>

Mixed greens with grape tomatoes, kalamata olives, feta cheese, pepperoncinis, artichoke hearts and served with citrus herb vinaigrette.

**Oriental Noodle Salad**.....9<sup>50</sup>

Whole wheat soba noodles on a bed of mixed greens with shredded carrots and red cabbage with roasted red pepper, marinated lotus root and toasted pine nuts.

**Salmon Roasted Red Pepper Salad**.....13<sup>75</sup>

Grilled salmon fillet over crisp Romaine and mixed greens topped with pine nuts, roasted red peppers, capers and parmesan cheese. Served with citrus herb vinaigrette.

## Sandwiches

Sandwiches and burgers are served with a pickle and a choice of chips and salsa, cottage cheese, oven-baked steak fries\*, *or* substitute a small salad, cup of soup or chili for 1<sup>50</sup> Fresh Fruit for 2<sup>00</sup>

\*Hearty oven-baked potato wedges (not fried!) with the perfect dash of seasoning, Carvers fries not only taste great, they contain 70% less fat than other restaurant fries.

**Seared Ahi Tuna Sandwich**..... 11<sup>00</sup>  
6 oz of Sushi-grade ahi seared medium rare and served on a locally-baked whole wheat bun with lettuce, tomato, red onion and chipotle mayo.

**Pastrami Reuben**..... 9<sup>00</sup>  
An au jus marinated pastrami served hot with sauerkraut, grilled onions, Swiss cheese and chipotle mayo on locally-baked light rye.

**Georgia Reuben** Trade turkey for pastrami.

**B.L.A.S.T.**..... 8<sup>00</sup>  
Bacon, lettuce, avocado, melted Swiss and tomato on a locally-baked whole wheat bun.  
**with Turkey**..... add 1<sup>50</sup>

**Carvers Cordon Bleu Sandwich**..... 8<sup>50</sup>  
Grilled chicken breast topped with melted Swiss and ham. Served on a locally-baked whole wheat bun with Dijon mustard, lettuce and tomato.

## Dinner Entrées

**Carver's Ribeye**..... 20<sup>50</sup>  
A 10 oz hand cut char-grilled ribeye steak topped with au jus and whipped horseradish sauce. Served with garlic mashers and seasonal vegetables.

**Seasoned Rubbed Sirloin**..... 16<sup>50</sup>  
A 10 oz hand-cut sirloin rubbed with Carver's seasoning blend and topped with demi-glace. Served with garlic mashers and seasonal vegetables.

**Beer Braised Beef Tips**..... 12<sup>00</sup>  
Tender beef tips braised in Old Oak Amber Ale with onions and mushrooms. Served with garlic mashers and seasonal vegetables.

**Beef Stroganoff**..... 9<sup>50</sup>  
Tender tips of beef sautéed with onions and mushrooms and simmered with rich sour cream. Served over egg noodles, and topped with broccoli and sour cream.

**Lightner Creek Chicken** ..... 13<sup>00</sup>  
A half-chicken marinated in Lightner Creek Lager with rosemary, thyme, onions and garlic, then char-grilled with a chicken jus. Served with brown rice, seasonal vegetables.

**Chicken Potato Pie**..... 7<sup>50</sup>  
Chicken stew covered with garlic mashed potatoes, baked golden brown and served with a dinner roll.

**Black and Blue Salmon**..... 13<sup>00</sup>  
Grilled Salmon fillet blackened with Cajun spices and topped with bleu cheese crumbles. Served over steamed brown rice and seasonal vegetables.

**Sesame Seared Ahi Stir Fry**..... 14<sup>50</sup>  
Seared rare Ahi served over steamed brown rice, ginger-peanut stir fry vegetables and baby bok choy.  
**Available vegetarian with grilled tofu.**

**Chipotle Grilled Ahi**..... 13<sup>50</sup>  
Grilled Ahi rubbed with a spicy chipotle sauce and topped with mango salsa. Served over steamed brown rice and black beans.

**Italian Sausage Pasta**..... 10<sup>50</sup>  
Italian sausage locally produced by Sunnyside Meats, red peppers, onions and mushrooms topped with marinara and mozzarella cheese. Served over fettuccine with garlic bread.

**Pesto Pasta**..... 9<sup>50</sup>  
Fettuccine tossed with basil pesto, pine nuts, and roasted red peppers. Served with garlic-toasted French bread.  
**With portabella or chicken**..... add 2<sup>00</sup>

**Navajo Taco**..... 8<sup>00</sup>  
Baked flatbread topped with a choice of *veggie or beef chili*, cheddar, lettuce, tomatoes, onions, jalapeños and sour cream.

## Burgers

Premium 1/2 pound burgers cooked medium-well, and served on a locally-baked whole wheat bun with lettuce, tomato, onions and a pickle.

**Carver's Veggie Burger**.....8<sup>50</sup>  
An all-vegetarian option available with any of the below burger choices. Pricing is the same as our regular burger prices.

**Carver's Buffalo Burger**.....9<sup>50</sup>  
An all-natural buffalo patty available in any of the below burger choices. Add \$1<sup>00</sup> to regular burger prices.

**Hamburger**.....8<sup>50</sup>

**Green Chili Jack Cheese**.....9<sup>50</sup>

**Cheddar**.....9<sup>00</sup>

**Bacon Swiss**.....10<sup>00</sup>

**Mushroom Swiss**.....9<sup>75</sup>

**Bleu Cheese Bacon and Avocado**...11<sup>00</sup>

## Carver's History: Pioneers in a Pioneer's Town



Carver Brothers Bakery first opened on June 1, 1983, in Winter Park, Colorado. It started with Jim, Bill, Sara and Eleanor Carver. In 1986 Jim, Bill and Barb Wynne opened Carvers Bakery / Café in Durango and the Winter Park Bakery was sold. In late 1988 Carvers opened the brewery – making it the first brewery in the four corners region since prohibition. The opening date just missed making Carvers Colorado's 1<sup>st</sup> Craft Brew Pub: current Colorado Governor John Hickenlooper earned the title when he opened Denver's Wynkoop Brewing Company just one month earlier. Although still known affectionately by the locals as "Carvers," Carvers became Carver Brewing Company: the premier craft brew pub in the Four Corners.

## Desserts

**Carver's Berry Crisp**.....6<sup>00</sup>  
Blackberry and blueberry compote topped with walnut streusel. Served hot topped with a scoop of vanilla ice cream.

**Rootbeer Float**.....3<sup>50</sup>  
A pint of Carver's handcrafted Root Beer with vanilla ice cream.

**Carver's Famous Bread Pudding**.....5<sup>00</sup>  
Getting back to our roots as a bakery over 25 years ago, this recipe has an orange zest and a hot rum sauce. Baked fresh, served hot and topped with a scoop of vanilla ice cream.

**Carver's Cheesecake**.....4<sup>00</sup>  
Rich New York-style cheesecake, plain or raspberry.

**Dessert of the Day**.....6<sup>00</sup>  
Ask your server for today's selection.

**Chocolate decadence truffle**.....6<sup>00</sup>  
Rich chocolate cake filled with chocolate ganache and served hot with a scoop of vanilla ice cream.

We will gladly serve water upon request.  
An 18% gratuity will be added to parties of 6 or more.