



# PHANTOM CANYON BREWING CO

## LUNCH

2 E. Pikes Peak Ave.  
Colorado Springs, CO 80903  
TEL # 719-635-2800 FAX # 719-635-9930  
Email [hopheads@phantomcanyon.com](mailto:hopheads@phantomcanyon.com)  
[www.phantomcanyon.com](http://www.phantomcanyon.com)

## APPETIZERS

POPCORN SHRIMP  
WITH COLESLAW AND WHITE REMOULADE SAUCE 7.95

GRILLED KIELBASA WITH APPLE HERB KRAUT,  
WARM PRETZELS AND HONEY BEER MUSTARD 7.50

HUMMUS WITH FRESH VEGETABLES AND GRILLED PITA 5.95

GRILLED BACON WRAPPED SIRLOIN TIP  
AND MUSHROOM KABOBS WITH CRISPY ONIONS  
AND MUSHROOM GRAVY 7.95

LETTUCE WRAPS  
WITH SWEET AND SPICY SESAME CHICKEN  
AND PEANUTS 7.95

CALAMARI  
WITH PEPPERONCINI, TOMATO CAPER RELISH  
AND LEMON AIOLI 7.95

BEER BATTERED CHICKEN STRIPS WITH COLESLAW,  
BBQ SAUCE AND HONEY BEER MUSTARD 7.50

SESAME CHICKEN SKEWERS WITH SPICY RED CURRY  
COCONUT SAUCE, PEANUTS AND MINT 7.50

BREWERY CHIPS WITH JACK AND CHEDDAR CHEESES 5.95

ADD CHILI CON CARNE WITH BLACK BEANS...1.95  
ADD BACON AND SOUR CREAM...1.50

CHEESE QUESADILLA WITH TOMATO CHIPOTLE SALSA,  
TOMATILLO SWEET CORN SALSA AND SOUR CREAM 6.50  
WITH GRILLED CHICKEN...7.95

ARTICHOKE DIP WITH FRESH VEGETABLES,  
HOUSE-MADE CRACKERS AND GARLIC BEER BREAD 6.95

## SOUPS

CUP...2.75 BOWL...4.25

CHILE CON CARNE  
WITH BLACK BEANS AND CHEDDAR CHEESE

SMOKED GOUDA & BLONDE ALE SOUP

GARLIC LIME CHICKEN SOUP WITH CRISPY TORTILLAS

## SALADS

CHICKEN, APPLES, PEARS AND GRAPES  
TOSSED WITH ARUGULA, LEMON VINAIGRETTE,  
GOAT CHEESE AND PECANS 8.95

WOOD ROAST CHICKEN ON MIXED GREENS  
WITH BACON, JACK CHEESE, TOMATO  
AND CHOICE OF DRESSING 8.95

HONEY SOY GLAZED SHRIMP ON GREEN PAPAYA SALAD  
AND MIXED GREENS WITH ROASTED PEANUTS 9.95

FALAFEL AND MARINATED FETA ON MIXED GREENS  
WITH FATTOUCH SALAD, LEMON SUMAC VINAIGRETTE,  
OLIVES AND PINE NUTS 8.50

ADD LAMB SKEWERS...1.25 EACH

GRILLED BEEF SHOULDER TENDERLOIN ON MIXED GREENS,  
RED ONION, GREEN BEANS AND CHERRY TOMATOES  
WITH GORGONZOLA AND RED WINE VINAIGRETTE 9.95

PUB SALAD WITH CHOICE OF DRESSING 3.75

SALAD DRESSINGS: WALNUT VINAIGRETTE, CREAMY GORGONZOLA,  
RED WINE VINAIGRETTE, BUTTERMILK RANCH, HONEY BEER MUSTARD,  
BALSAMIC VINAIGRETTE, AND BLACKBERRY VINAIGRETTE

## SANDWICHES

HONEY BEER MUSTARD GLAZED CHICKEN SANDWICH  
WITH BACON AND MELTED SWISS CHEESE 8.95

HOT PASTRAMI, MELTED SWISS  
AND BEER MUSTARD-BRAISED ONIONS ON RYE 8.50

OPEN-FACED MEDITERRANEAN LAMB BURGER  
ON GRILLED PITA WITH HUMMUS, TOMATO CUCUMBER  
RELISH AND TZATZIKI SAUCE 8.95

GRILLED PORTOBELLO MUSHROOM, EGGPLANT AND ZUCCHINI  
ON SPENT GRAIN BREAD WITH ARUGULA PESTO  
AND MOZZARELLA 8.95

GRILLED KIELBASA WITH CARAMELIZED ONIONS  
AND MELTED SWISS ON FRENCH BREAD 7.95

GRILLED TURKEY AND DILL HAVARTI CHEESE  
ON FRENCH BREAD 7.95

EXECUTIVE CHEF KETIL LARSEN AND STAFF

\*PARTIES OF 10 OR MORE WILL INCLUDE AN 18% GRATUITY

\*\*SOME ITEMS MAY NOT BE SPLIT OR ALTERED



1/2 POUND BREWER'S BURGER 7.95

1/2 POUND BUFFALO BURGER 8.95

OPEN-FACED CHILI CHEESEBURGER 9.25

ADD CHEESE .75    ADD BACON .75

CHEESES: JACK, CHEDDAR, GORGONZOLA, PEPPERJACK,  
DILL HAVARTI, MOZZARELLA, SWISS, AND AMERICAN

SIDES: BREWERY CHIPS, CUCUMBER SALAD, COLESLAW,  
OR MASHED POTATOES AND GRAVY

SUBSTITUTE A CUP OF SOUP FOR AN EXTRA .50

## LUNCH

BEER BRAISED POT ROAST  
WITH MASHED POTATOES AND GRAVY 9.50

LED BOCKWURST AND KIELBASA WITH MASHED POTATOES,  
APPLE HERB KRAUT AND MUSHROOM GRAVY 9.50

GRILLED STEAK TACOS  
WITH BLACK BEANS, JACK CHEESE, SMASHED AVOCADO  
AND TOMATO CHIPOTLE SALSA 9.50

SUBSTITUTE CHICKEN...8.95    SUBSTITUTE SHRIMP...10.95

SOUTHERN FRIED CHICKEN WITH MASHED POTATOES,  
LEMON TABASCO SAUCE AND BLEU CHEESE 7.95

CORNMEAL CRUSTED TROUT AND SHRIMP  
WITH COLESLAW, BREWERY CHIPS  
AND WHITE REMOULADE SAUCE 8.95

GRILLED GROUND LAMB SKEWERS WITH HUMMUS,  
MARINATED FETA, STUFFED GRAPE LEAVES,  
OLIVES AND PITA 9.25

ADD FALAFEL...50 EACH

BAKED ZITI PASTA AND ITALIAN SAUSAGE  
WITH PANCETTA, SUNDRIED TOMATOES  
AND MELTED MOZZARELLA 9.25

SESAME CHICKEN STIRFRY WITH STICKY RICE,  
SWEET AND SPICY GINGER CHILE SAUCE,  
PEANUTS AND MINT 8.75

SUBSTITUTE TOFU...7.95    SUBSTITUTE SHRIMP...10.95

HONEY BEER MUSTARD GLAZED CHICKEN BREAST  
WITH THREE-GRAIN RICE AND SAUTÉED VEGETABLES 7.95

CHICKEN FRIED STEAK  
WITH MASHED POTATOES AND GRAVY 8.95

BEER BATTERED FISH AND CHIPS  
WITH TARTAR SAUCE 8.95



# Phantom Canyon Ales

Phantom Canyon's ales are made from only the finest malted barley and hops from the American Northwest, true ale yeast and pure Colorado water. Our brewers make a wide variety of ales to meet the demands of our avid Colorado Springs beer drinkers. These ales and specialty beers are brewed fresh before your eyes and are to be enjoyed immediately, unpasteurized and unfiltered at the proper traditional temperatures. You may find anywhere from eight to ten specialty brews available, including our homemade root beer. All of our beer is available to go. We carry half gallon Growlers, five gallon, quarter barrel and half-barrel kegs.

## QUEEN'S BLONDE ALE

OUR LIGHTEST ALE. CRISP, LIGHT AND MALTY  
WITH JUST A TOUCH OF GERMAN HOPS.

## HEFEWEIZEN

A CLASSIC UNFILTERED GERMAN WHEAT BEER, FERMENTED, WITH UNIQUE  
YEAST THAT GIVES THIS BEER IT'S DISTINCT FLAVOR.

## RAILYARD ALE

A LIGHT AMBER ALE WITH A SMOOTH, MALTY TASTE  
AND A SUBTLE HOP FINISH.

## CASCADE AMBER ALE

WELL BALANCED RED ALE, BREWED WITH CRYSTAL MALT AND CASCADE  
HOPS THAT IMPART A STRONGER MORE ROBUST FLAVOR.

## THE PHANTOM I.P.A.

TRADITIONAL INDIA PALE ALE, THE BREW THE BRITISH SHIPPED AROUND  
THE CAPE OF GOOD HOPE. STRONG AND HIGHLY HOPPED.

## ZEBULON'S PEATED PORTER

ZEBULON PIKE WOULD HAVE MADE IT TO THE TOP FOR THIS ONE.  
DARKER IN COLOR FROM THE ROASTED BARLEY.

A STRONG BREW WITH A SMOKEY FLAVOR FROM THE PEATED MALT.  
SILVER MEDAL WINNER 1994 GREAT AMERICAN BEER FESTIVAL,  
SMOKED BEER CATEGORY.

\*ASK YOUR SERVER OR BARTENDER ABOUT OUR SPECIALTY BEERS!

### HAPPY HOUR SPECIALS

\$2 PINTS AND HOUSE WINE- \$7 PITCHERS OF BEER-  
HAPPY HOUR MENU ITEM AND PITCHER FOR \$10!

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HUMMUS WITH FRESH VEGETABLES AND GRILLED PITA 5.95

GRILLED BACON WRAPPED SIRLOIN TIP AND MUSHROOM  
BOBS WITH CRISPY ONIONS AND MUSHROOM GRAVY 7.95

LETTUCE WRAPS  
WITH SWEET AND SPICY SESAME CHICKEN  
AND PEANUTS 7.95

CALAMARI  
WITH PEPPERONCINI, TOMATO CAPER RELISH  
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ADD CHILI CON CARNE WITH BLACK BEANS...1.95  
ADD BACON AND SOUR CREAM...1.50

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TOMATILLO SWEET CORN SALSA, AND SOUR CREAM 6.50

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WITH FATTOUCH SALAD, WITH LEMON SUMAC VINAIGRETTE,  
OLIVES AND PINE NUTS 9.50

ADD LAMB SKEWERS...1.25 EACH

GRILLED BEEF SHOULDER TENDERLOIN ON MIXED GREENS,  
RED ONION, GREEN BEANS AND CHERRY TOMATOES  
WITH GORGONZOLA AND RED WINE VINAIGRETTE 10.95

PUB SALAD WITH CHOICE OF DRESSING 3.75

SALAD DRESSINGS: WALNUT VINAIGRETTE, CREAMY GORGONZOLA,  
RED WINE VINAIGRETTE, BUTTERMILK RANCH, HONEY BEER MUSTARD,  
BALSAMIC VINAIGRETTE, AND BLACKBERRY VINAIGRETTE

## PUB FARE

BEER BATTERED FISH AND CHIPS  
WITH TARTAR SAUCE 10.95

BEER BRAISED POT ROAST  
WITH MASHED POTATOES AND GRAVY 12.95

FOREST MUSHROOM AND VEGETABLE POT PIE  
IN PISTACHIO PASTRY CRUST WITH GOAT CHEESE 9.95

SOUTHERN FRIED CHICKEN  
WITH MASHED POTATOES, LEMON TABASCO SAUCE  
AND GORGONZOLA 9.95

GRILLED BOCKWURST AND KIELBASA  
WITH MASHED POTATOES, APPLE HERB KRAUT  
AND MUSHROOM GRAVY 10.95

HONEY BEER MUSTARD GLAZED CHICKEN BREAST  
WITH THREE-GRAIN RICE AND SAUTÉED VEGETABLES 9.95

GRILLED GROUND LAMB SKEWERS WITH HUMMUS,  
MARINATED FETA, STUFFED GRAPE LEAVES,  
OLIVES AND PITA 9.95

ADD FALAFEL...50 EACH

CHICKEN FRIED STEAK  
WITH MASHED POTATOES AND GRAVY 10.95



## DINNER

GRILLED CHICKEN SALTIMBOCCA  
WITH FRESH SAGE, PROSCIUTTO AND MELTED FONTINA  
ON CREAMY POLENTA 14.95

GRILLED BEEF SHOULDER TENDERLOIN  
WITH MASHED POTATOES, GRILLED PORTOBELLO  
MUSHROOM, CARAMELIZED ONIONS, MELTED GORGONZOLA  
AND HOUSE-MADE STEAK SAUCE 17.95

LOBSTER, CRAB AND SHRIMP MACARONI AND CHEESE 18.95

CRISPY PORK SHANK ON BEER BRAISED CABBAGE,  
FINGERLING POTATOES, APPLES AND BACON  
WITH APPLE HORSERADISH GREMOLATA 17.95

CORNMEAL CRUSTED TROUT AND GRILLED CRAB CAKES  
WITH COLESLAW, BREWERY CHIPS  
AND WHITE REMOULADE SAUCE 15.95

SPICE CRUSTED PORK TENDERLOIN  
WITH CARAMELIZED SWEET POTATOES  
AND BANANA DATE CHUTNEY 15.95

FOUR CHEESE AND SPINACH PASTA PINWHEELS  
WITH TOMATO BASIL SAUCE,  
PINE NUTS AND GARLIC BREAD 11.95

SESAME CHICKEN STIR-FRY WITH STICKY RICE,  
SWEET AND SPICY CHILE GINGER SAUCE,  
PEANUTS AND MINT 14.95

SUBSTITUTE SHRIMP...16.95    SUBSTITUTE TOFU...9.95

BAKED ZITI AND ITALIAN SAUSAGE  
WITH PANCETTA, SUN-DRIED TOMATOES  
AND MELTED MOZZARELLA 14.95

"FINN EDDY'S BACKYARD" FLANK STEAK  
WITH MASHED POTATOES AND MUSHROOM WORCESTERSHIRE  
SAUCE, AND SKINNY ONION RINGS 17.95

GRILLED TOP SIRLOIN STUFFED WITH PROSCIUTTO  
AND PORTOBELLO MUSHROOMS ON MASHED POTATOES  
WITH ROASTED GARLIC SHALLOT JUS 18.95

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