Welcome to the Fort!

It all began in 1962 with the discovery of an old drawing of Bent's Fort, built around 1833 in Colorado. Bent's Fort was the first major fur trade fort in the region, and served as a rendezvous site for mountain men such as Kit Carson and Uncle Dick Wootton. The fort was also a major freight center on the Santa Fe Trail and played a pivotal role during the Mexican War in 1846. It also served as the inspiration for my family's new home.

With the help of 22 men from Taos, New Mexico, my family and I began a replica of Bent's Fort on this site. We formed and dried 80,000 mud and straw adobe bricks to construct the main building. At first it was designed to be my family's home, but soon we decided to open a restaurant.

The Fort combines our love of the Old West with a passion for good food. While we specialize in "food and drink of the Early West," we explore the culinary past to bring you new frontiers of gastronomy.

The Fort is proud to have reintroduced Denver to foods of the Early West. We have served fine bison steaks daily since 1963. We also pioneered serving of apple peppers, prickly pear margaritas, bison tongue, marrow bones, Rocky Mountain Oysters, rattlesnake, quail and elk.

I hope you will find "Shinin' Times" here. Our greatest joy in this restaurant is to restore you with fine food, drink, and a warm hearty welcome.

—Sam'l P Arnold and daughter Holly Arnold Kinney
Entrees served with:
A selection of Fort breads and our special Fort dinner salad
(fresh seven crisp greens, beni shoga ginger, diced jicama, and toasted pepitas)
Add a side of smoked duck or Icelandic Rock shrimp $4.00

Dressing Choices:
chunky Maytag blue cheese, "herbal damiana house vinaigrette, buttermilk ranch, chipotle honey,
or balsamic vinegar & fine extra virgin olive oil *reputed aphrodisiac herb

Meat Sauce Choices:
Rich buffalo jus. Dixon red chile, Hatch green chile (hot or mild)
or garlic-prairie butter (marrow)

**FROM THE PRAIRIE & FORESTS**

All the Buffalo (Bison) we serve is from selected ranches.

William Bent's Tenderloin Filet Mignon
The most tender of all, well marbled 8 oz. Buffalo Filet. $39.95

Uncle Dick's Buffalo Sirloin Strip
14 oz. Kansas City style (bone-in) sirloin strip for full flavor, grilled to perfection. $36.95

Scout Jim Baker's Mountain Man Steak
20 oz. Buffalo Ribeye with the bone-in, full flavor for the mountain man in us all. Waugh! $44.95

Smoke House Buffalo Rib Platter
Buffalo Ribs, slowly braised, smoked and smothered with our own tangy Jack Daniels BBQ sauce. A 1/2 rack (4) $24.95 A full rack (8) $39.95

Elk Chop St. Vrain
8 oz. New Zealand chop grilled to perfection with wild Montana huckleberry "gravy". $28.95

The Fort's Game Plate
Our most popular dish! An Elk Chop, Buffalo Filet Medallion, and a grilled House Quail. $39.95

Washtunkala Cast Iron Kettle
Tender tips of Buffalo and Elk in a rich buffalo demi glace with roasted green chiles, pearl onions, wild thyme, white corn and sunflower seeds. Just like the campfire! $27.95

Prime Rib of Buffalo
12 oz. of Buffalo prime rib from our own smoke house. Served with rosemary - roasted potatoes, roasted vegetables and damiana jus. $32.95

**17% service charge will be added to parties of 8 or more**
Available Extras
Bucket O'Buttons - Baby button mushrooms in browned butter and herbs de Provence $6.95
Toasted Garlic Chips $2.50
Creamy Danish blue cheese cubes $2.50

COLORADO TERRITORY BEEF

Tenderlips* Beef Filet Mignon
8 oz. center cut, grilled to perfection. $32.95

Scout Johnnie Baker's 12 oz. Dry Aged NY Strip Sirloin
Grilled to your liking. $34.95

Gonzales Style Grilled Steak
NY strip sirloin, stuffed with Hatch green chile and a freshly grilled chile pod. (12 oz.) $36.95

"Uncle Dick's" Incorrect Steak
Frontiersman Dick Wootton's favorite steak and eggs. Served with melted white cheddar cheese, Dixon red chile sauce, and a fried egg. Trail riders traditional steak and eggs. $36.95
Extra eggs $1.00 each

FROM THE WATERS

Tlingit Style Cedar Plank Salmon
Cedar plank roasted salmon with summer squash, quinoa pilaf and a maple-walnut reduction. $24.95

Jumbo Gulf Shrimp & Icelandic Rock Shrimp
Sautéed in herb garlic butter and served with quinoa pilaf and house vegetables. $22.95

Colonial Lobster-Scallop Pie
Tender collops of New England lobster and scallops in a dry sherry cream sauce with roasted red peppers, artichoke hearts, caramelized onions, fresh green peas and topped with a puff pastry crust. $36.95
Beverages:
Coffee: A special blend of the finest Arabica beans both regular and decaffeinated (Swiss water process).
Teas & Tisanes (Herbal): Finest Harney & Son's blended green & black teas from China & India. Tisanes are herbal teas with no caffeine, picked from the finest herbs from around the world.
Cow's milk - Choice of 2% or skim.
Fountain sodas
All $1.75 -

FROM THE GARDEN

Vegetarian Platter
Wonderful Oaxacan tamales with cliff dweller beans, quinoa, shoopeg corn and roasted red pepper salsa.

FROM THE YARD

General Armijo's Grilled Lamb T-Bones
(Known for absconding with your sheep, then selling them back to you.) Served with Tamoren sauce (ginger-pepper sauce), shallot-cheddar mashed potatoes and house vegetables. $26.95

Vaquero Chicken
Scared, naturally raised chicken, marinated in toasted cumin and coriander, and served with refried cliff dweller beans, smoky corn salsa and sweet potato hay. $19.95

Texas Wild Boar Chop
Achiote marinated, grilled double chop, served with maple whipped sweet potatoes. $23.95

Bill Bent's Grilled Quail
House made teriyaki marinade and wild Montana huckleberry demi-glaze with rosemary roasted new potatoes. Two - $19.95 or Three - $23.95

Smoke House Duck Breast - Shinnocock Indian "Style"
Long Island duck served with braised baby spinach, maple whipped sweet potatoes and huckleberry balsamic glaze. $23.95