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
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
TH 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 LIGHTTEST 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 SUBLIME 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 PEKE 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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DINNER

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APPETIZERS

POP CORN 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
ABOBS 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

SALADS

CHICKEN, APPLES, Pears AND GRAPES
TOSSED WITH ARUGULA, LEMON VINAIGRETTE,
GOAT CHEESE AND PECANS  9.95

WOOD ROAST CHICKEN ON MIXED GREENS
WITH BACON, JACK CHEESE, TOMATO
AND CHOICE OF DRESSING  9.95

HONEY SOY GLAZED SHRIMP ON GREEN PAPAYA SALAD
AND MIXED GREENS WITH ROASTED PEANUTS  10.95

FALAFEL AND MARINATED FETA ON MIXED GREENS
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 FAKE

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

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
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-DRYED 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

*PARTIES OF 10 OR MORE WILL INCLUDE AN 18% GRATUITY
**SOME ITEMS MAY NOT BE SPLIT OR ALTERED

EXECUTIVE CHEF KETIL LARSEN AND STAFF
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 its 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!