



WYNKOOP
BREWING COMPANY
EST. 1988

WYNKOOP BREWING COMPANY



APPETIZERS

HUMMUS PLATE

Hummus, olive tapenade and sun-dried tomato relish served with a roasted garlic bulb, pepperoncini peppers, mixed greens and warmed pita 8.95

Chef's beer suggestion: Two Guns Pilsener

SAUSAGE SLIDERS

Three Portuguese sausages on fresh buns topped with your choice of buffalo chili or green chili and melted Cheddar. 8.25

Chef's beer suggestion: RailYard Ale

QUESO DIP

Homemade queso dip served with fresh corn tortilla chips 6.95

Add nacho chicken 2.00

Add carne asada 3.00

Chef's beer suggestion: Light Rail Ale

STEAMED MUSSELS

PEI mussels steamed in a white wine garlic broth and served with toast points 9.25

Chef's beer suggestion: RailYard Ale

ROASTED CHICKEN QUESADILLA

Roasted chicken with Cheddar cheese, fresh pico de gallo, guacamole and drizzled with cilantro sour cream 8.25

Chef's beer suggestion: St. Charles Extra Special Bitter

MARYLAND CRAB CAKE

One big award winning jumbo lump blue crab cake with RailYard mustard sauce 11.25

Chef's beer suggestion: Monkey's Fist IPA

WYNKOOP WINGS

A dozen colossal wings tossed in our famous hot sauce 9.95

Chef's beer suggestion: Two Guns Pilsener

CALAMARI

Domestic calamari dusted lightly with rice flour and fried crisp. Served with tangy soy ginger sauce and sweet chili sauce 10.25

Chef's beer suggestion: RailYard Ale

ARTICHOKE & PARMESAN DIP

The original recipe. Homemade beer bread toasted with melted garlic butter 7.95

Chef's beer suggestion: Sagebrush Stout

GRILLED PIZZA OF THE DAY

Ask your server what our chefs are up to today 9.25

Chef's beer suggestion: RailYard Ale

PLOUGHMAN'S PLATTER

Scottish bangers, jalapeño elk sausage and RailYard brat served with artisan cheeses, pickled hot peppers and Boston brown bread 16.95 Meatless 10.95

Chef's beer suggestion: Patty's Chile Beer

WYNKOOP PRETZELS

Baked fresh and served with queso dip and beer mustard 8.95

Chef's beer suggestion: ?



SOUP

GORGONZOLA ALE

Cup 3.75 Bowl 4.75

SOUP DU JOUR

Cup 3.75 Bowl 4.75

VEGETARIAN GREEN CHILI

Cup 3.95 Bowl 4.95

BUFFALO CHILI

Cup 4.25 Bowl 5.25



SALADS

Salad dressing choices: Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Ranch, Thousand Island

PEAR AND WALNUT SALAD

Baby spinach with sliced poached pears, dried cranberries, red onion, blue cheese crumbles and chopped walnuts tossed in walnut vinaigrette 8.95

ORIGINAL THAI COBB SALAD

Chicken, avocado, bacon, cucumber, sweet and spicy peanuts and Thai dressing over mixed greens and rice noodles 9.25

CAESAR SALAD

Traditional salad of fresh romaine lettuce topped with shredded Asiago cheese and croutons 6.95

Add chicken 2.95 Add shrimp 3.95

SEARED AHI TUNA SALAD

Seared rare Ahi served on crisp Napa salad, rice wine vinaigrette, pickled ginger and crunchy wonton strips 10.50

FENNEL AND GOAT CHEESE SALAD

Baby spinach and arugala tossed in warm bacon dressing topped with toasted hazelnuts, marinated fennel, grape tomatoes, figs, and Haystack Mountain goat cheese 8.50

CHEF'S SALAD

Tossed mixed greens with avocado, tomato, egg, smoked Cheddar cheese, bacon and diced turkey. Served with your choice of dressing 9.25

PUB SALAD

Mixed greens, tomato and cucumber. Served with your choice of dressing 3.95



BURGERS & SANDWICHES

All sandwiches served with your choice of pub chips, homemade bacon potato salad, coleslaw, or fruit salad.

Choice of cheese: American, Swiss, Pepper Jack, White Cheddar, Provolone or Blue Cheese .75

Add: mushrooms, bacon, sautéed onions .75 Guacamole 1.00

BBQ BRISKET SANDWICH

Slow roasted beef brisket with sautéed onions and Muenster cheese on a freshly baked bun 8.75

Chef's beer suggestion: Monkey's Fist IPA

PORTOBELLO MELT

Marinated and grilled portobello mushroom topped with roasted red peppers, provolone cheese, lettuce, tomato and garlic aioli. Served on a freshly baked bun 8.50

Chef's beer suggestion: B3K German Black Bier

CHEESE STEAK

Philly-style sandwich stuffed with thinly sliced steak, peppers, onions and mushrooms. Topped with white American cheese and served on a French roll 8.25

Chef's beer suggestion: Monkey's Fist IPA

DAGWOOD

Ham, turkey, bacon, Swiss, lettuce, tomato and avocado piled high on a freshly baked RailYard roll with shallot mayonnaise 8.50

Chef's beer suggestion: RailYard Ale

MONTEREY CHICKEN

Grilled chicken breast topped with avocado and Swiss cheese, lettuce and tomato on a freshly baked bun with mustard mayonnaise 8.25

Chef's beer suggestion: Two Guns Pilsener

REUBEN

Thinly sliced corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on marble rye 8.50

Chef's beer suggestion: St. Charles Extra Special Bitter

BUFFALO BURGER

Great Plains raised, this burger is charbroiled to temperature. Served on a freshly baked bun 8.95

Chef's beer suggestion: RailYard Ale

TUNA MELT

Albacore tuna salad served on toasted sourdough with sliced tomato and melted Swiss cheese 8.25

Chef's beer suggestion: Light Rail Ale

COLEMAN NATURAL BEEF BURGER

Colorado All Natural Coleman beef served on a freshly baked bun 8.50

Chef's beer suggestion: RailYard Ale



ENTREES

COLORADO LAMB T-BONE CHOPS

Grilled and served with mashed potatoes, seasonal vegetables and chimichurri sauce 21.95

Chef's beer suggestion: Monkey's Fist IPA

CEDAR PLANK SALMON

Wild Pacific Northwest salmon baked on a cedar plank. Served with roasted potatoes and seasonal vegetables and maple ale glaze 19.95

Chef's beer suggestion: RailYard Ale

ROASTED CHICKEN

Herb roasted chicken breast served on brown rice pilaf and seasonal vegetables. Topped with a crimini mushroom pan sauce 16.95

Chef's beer suggestion: Two Guns Pilsener

BUFFALO SIRLOIN STEAK

Grilled or blackened, served with Yukon Gold mashed potatoes and seasonal vegetables. Topped with fried onions 20.95

Chef's beer suggestion: St. Charles Extra Special Bitter

FLAT IRON STEAK

10 oz choice cut served with Yukon Gold mashed potatoes and seasonal vegetables topped with garlic butter 19.95

Chef's beer suggestion: Monkey's Fist IPA

ROCKY MOUNTAIN TROUT

Almond and bacon crusted. Served with rice pilaf and seasonal vegetables and topped with citrus butter sauce 16.95

Chef's beer suggestion: RailYard Ale

BRAISED SHORT RIBS

Coleman beef short ribs slowly braised and served over creamy polenta. Topped with classic demi glace 19.95

Chef's beer suggestion: Light Rail Ale

VENISON STEAK FRITES

Venison striploin steak served with fries and seasonal vegetables, and topped with brandy butter sauce 22.95

Chef's beer suggestion: Sagebrush Stout

ROASTED PORK SHANKS

Slow roasted pork shanks served over Yukon Gold mashed potatoes and seasonal vegetables, and topped with classic demi glace 18.95

Chef's beer suggestion: RailYard Ale



KOOP SPECIALTIES

SHEPHERD'S PIE

Braised Colorado lamb layered with celery, carrots and mashed potatoes, inside a pastry crust with fresh lamb sauce 10.50

Chef's beer suggestion: RailYard Ale

FISH & CHIPS

Beer battered Atlantic cod served with tartar sauce, pub chips and coleslaw

Three Pieces 10.25 (per person)

Chef's beer suggestion: Light Rail Ale

MIGHTY RED GUMBO

Shrimp, chicken, Andouille sausage and okra served over white rice with home-baked cornbread 9.50

Chef's beer suggestion: Sagebrush Stout

STOUT BRAISED POT ROAST

Slowly cooked and served with rosemary gravy, mashed Yukon Gold potatoes, vegetable of the day and a home-baked biscuit 10.50

Chef's beer suggestion: RailYard Ale

BANGERS & MASHERS

Grilled Scottish sausages with mustard sauce, Wynkoop kraut and mashed potatoes 10.95

Chef's beer suggestion: Sagebrush Stout

BUTTERMILK FRIED CHICKEN

Served with creamy herb gravy, mashed potatoes, vegetable of the day and a home-baked biscuit 9.95

Chef's beer suggestion: Monkey's Fist IPA

3 CHEESE BAKED PASTA

Penne baked in a rich sauce of Gruyere, Parmesan, and Asiago cheeses, topped with toasted breadcrumbs and served with garlic beer bread 10.25

Chef's beer suggestion: Two Guns Pilsener

CHICKEN BURRITO

Tender chunks of seasoned chicken and pinto beans wrapped in a flour tortilla smothered in vegetarian green chili. Served with guacamole, pico de gallo, sour cream and Spanish rice 8.95

Chef's beer suggestion: Light Rail Ale

**WE BAKE OUR BREAD FRESH
DAILY**

WWW.WYNKOOP.COM



DESSERTS

BLACK & TAN

Rich chocolate brownie swirled with cream cheese and served warm with ice cream 5.95

CHEESECAKE

Creamy New York style 6.95

PEACH KOOPLER

Brandied peaches on shortbread with Brown Betty topping. Served warm with ice cream 5.95

PECAN PIE

Served warm with ice cream 6.95

APPLE TART

Granny Smith apples baked in a flaky pastry crust with streusel topping. Served warm with ice cream. 6.95

BEER FLOAT

Our homemade root beer with stout ice cream 5.95
Sagebrush Stout beer with root beer ice cream 5.95

From its inception in 1988, the Wynkoop Brewing Company has actively sought to be a responsible participant in the community. As such, we began recycling glass and cardboard early in our existence. Today we still care about our community and the environment. We take pride in serving Colorado-raised lamb, Coleman beef, Redbird Farms chicken, Colorado-grown potatoes and other local crops. We choose wild salmon that is certified by the Marine Stewardship Counsel as a renewable resource. The Wynkoop uses trans fat-free oil in our fryers that is then recycled into bio diesel. We use biodegradable carry-out supplies and straws, continue to recycle our cardboard, glass and plastic and provide hand towels made from recycled materials. Our biodegradable waste will soon be composted for fertilizer and our spent grain from the brewing process goes to feed cattle in northern Colorado. We are committed to finding ways to reduce water consumption in our brewing process and energy consumption overall. The Wynkoop Brewing Company will continue to find new ways to operate as an environmentally friendly partner of the community.

If you have concerns about food allergies, please ask to see a manager so that we might provide you with suitable alternatives. However, we cannot be responsible for all possible allergic reactions.

FRESH BEER AVAILABLE TO GO!

**GET A GROWLER
MONDAY THROUGH SATURDAY**

WWW.WYNKOOP.COM

WYNKOOP BILLIARDS

Upstairs at the Koop is an elegant turn-of-the-century pool hall and one of downtown's most popular attractions

IMPULSE THEATER

Downstairs is home to Denver's longest running comedy show, Impulse Theater performs on Thursday at 8:00 pm, Friday, Saturday nights at 7:30 and 9:45pm. Call 303.297.2111 for reservations.

PRIVATE PARTIES

Several banquet rooms and private pool rooms are available for groups. Call 303.297.9999 for information and reservations.

A SIX-PACK OF FACTS ABOUT WYNKOOP

- 1) When Edward W. Wynkoop came here in 1858, this was Arapahoe County, Kansas Territory. The governor of the territory, James Denver, named Wynkoop to be the sheriff. A nice pay-back came when the city was organized here. It was Wynkoop who proposed that it be named for the Kansas governor.
- 2) In 1860, a local newspaper published these nice words about Ned Wynkoop (as he was called): "Ned is considered by his personal friends a warm and genial companion, true as steel." We like to think that the same could be said of the pub that bears his name.
- 3) Ned Wynkoop was an actor, too. In 1861, the Rocky Mountain News reviewed his performance at the Apollo: "His rendition of the Drunkard was given with most thrilling effect and in the scenes of delirium...he exhibited more than an ordinary histrionic ability." Let this be a lesson to us all.
- 4) Wynkoop spent five years as an officer in the army, rising to the rank of colonel. In 1864, he was an unwilling party to an act of betrayal and treachery. In his own words: "I congregated some 500 friendly Cheyenne Indians together, assuring them the protection of the United States; the consequence of which was they were attacked by a large body of volunteer troops...and nearly 200 of their women, children and old men brutally murdered. The infamous massacre of Sand Creek will not soon be forgotten." Indeed.
- 5) The Wynkoop Brewing Company, Colorado's oldest brewpub, was founded in 1988. It is housed in the glorious J. S. Brown Mercantile Building. The Mercantile Company was the most impressive of its time. Miners, ranchers and city folk furnished their frontier homes from the 66,000 sq. ft. stock of stoves, fabric, canned goods and household items. The main floor, now the bar and restaurant, served as the showroom in 1899.
- 6) The second floor is the home of Wynkoop Billiards, considered by many to be the city's most elegant pool hall. The back bar is from the tasting room of the old Tivoli Brewery across the creek.

1634 18TH STREET DENVER COLORADO

303.297.2700 WWW.WYNKOOP.COM

HOURS

MON - SAT 11:00AM TO 2:00AM

SUN 11:00AM TO MIDNIGHT

KITCHEN HOURS

MON - THURS 11:00AM TO 11:00PM

FRI - SAT 11:00AM TO MIDNIGHT

SUN 11:00AM TO 10PM

HAPPY HOURS

MON - FRI 3:00 TO 6:00PM

\$1 OFF WELL, WINE AND DRAFT

FREE BREWERY TOURS: SAT 1:00 TO 5:00PM