



Skip's Pour House - Take Outs Welcome -963-3553

Breakfast | Apps | Soup & Salads | Sandwiches & Burgers | Mexican | Entrees

The Pour House Great American Breakfast

Served every Saturday & Sunday 7: A.M. – 12:00 P.M.

Pour Man's Breakfast: 2 eggs any style, home fries, & toast \$5.50

French toast: 3 slices of Texas toast dusted with powdered sugar \$6.00

.....Add fruit topping \$2.00

Buttermilk Pancakes: No need to elaborate!

Stack (3) \$6.00 Silver Dollars (6) \$4.50 add chocolate chips \$1.00

Steak & Eggs: 2 eggs any style, NY Strip, home fries, & toast

6oz. \$12.50 12oz. \$15.50

Make your own Omelet:

3 eggs and 1 cheese \$6.00

\$1 toppings - tomato, onion, mushrooms, spinach, pico de gallo, cheddar, American, pepper jack, Swiss, feta

\$2 toppings - bacon, sausage, ham, turkey, chorizo

Biscuits & Gravy: 2 buttermilk biscuits topped with sausage and gravy \$7.00

Sides: Ham, Link Sausage, or Bacon \$2.50 - One Egg \$1.50 Egg Beaters available upon request

Mexican Breakfast

Pour House Huevos: 2 eggs any style and potatoes all smothered in pork green chile. \$8.00

Border Jumper: Spicy chorizo scrambled with 3 eggs, onion, and green chiles covered with pepper jack cheese. \$10.50

Breakfast Burrito: 2 eggs and seasoned beef or chicken with rice & beans, topped with pork green chile and cheese. \$9.00

Morning Tonics: Bloody Mary \$5.50 Bloody Maria \$5.50 Mimosa \$5.50 Brandy Punch Brandy, Dark Crème de Cacao, and milk served on the rocks \$6.50

APPETIZERS

NACHOS: Fresh tri-color corn tortilla chips covered with melted pepper jack cheese, sliced jalapenos and pico de gallo. Plain \$8 or Beef or Chicken \$10

POTATO SKINS: Fresh skins from Idaho's best, flash fried in canola oil and topped with bubbling aged Wisconsin cheddar cheese. Served with sour cream. Top it off with our chili rojo or pork green chile.

Plain \$8 w / Chili \$10

CHICKEN WINGS: As tender as can be! Slow baked first in our unique blend of spices, then flash fried til crispy. Try BBQ or HOT. Served with fresh carrot & celery sticks, and bleu cheese dressing. \$9

ONION RINGS: We hand batter these thick, sweet onions in a lightly seasoned beer batter. \$8

ROCKY MOUNTAIN OYSTERS: The real things coated in spicy bread crumbs and quick fried. A ½ lb. raw weight. Your choice of BBQ, Ranch or Horseradish sauce. \$9

DOUBLE DECKER QUESADILLA: The Pour House way! Shredded pepper jack, green chile strips and aged Wisconsin cheddar cheeses melted between 2 fresh flour tortillas and pan fried with an outer coating of crispy parmesan cheese. Pico de gallo salsa on the side. Plain \$8 or Beef or Chicken \$10

SHRIMP COCKTAIL: Straight from the Gulf. Served with a vodka peppercorn cocktail sauce and lemon crown. \$9

SCOTCH EGGS: Give these unique, tasty treats a try! Especially great with beer. We take whole, hard boiled eggs; wrap them in spicy Italian sausage, breadcrumb the outside then flash fry them in canola oil. We like to dip'em in spicy mustard too. \$9

CHICKEN TENDERS: Thick slices of chicken breast with any one of our salad dressings or BBQ sauce for dipping. \$9 or Try 'em buffalo style!

CALAMARI: Deep fried and accompanied by our marinara sauce and lemon wedge. \$8

FROM THE SOUP POT

Chef's choice and it's always made fresh. Your server will let you know what's in the pot today!

SOUP du JOUR: A Cup \$3 A Bowl \$4

BOWL OF SOUP WITH SMALL DINNER SALAD: \$7

BOWL OF SOUP WITH ½ SANDWICH FROM THE SANDWICH BAR: \$8

HOMEMADE CHILI ROJO: We use locally raised, grass fed ground beef to start, then add fresh tomatoes, green chiles, peppers, and onions. Topped with melted cheddar cheese and sour cream Cup \$5 or Bowl \$7

PORK GREEN CHILE: Tasty tomatillos, jalapenos, and beef steak tomatoes simmered in southwest spices, and lean pork tenderloin. Cup \$5 or Bowl \$7

SALADS

OUR DRESSINGS - Chunky Bleu Cheese, Creamy Buttermilk Ranch, Tangy Caesar,

Balsamic Vinaigrette, or Oil & Vinegar

SMALL DINNER SALAD: Hand torn Hearts of Romaine lettuce leaves with seasonal fresh vegetables and homemade garlic croutons. \$5

TUNA SALAD: Made daily with tender Albacore tuna, mayo, onion, celery and a blend of fresh spices. Served on a bed of Romaine leaves w/ sliced tomatoes & dinner roll. \$9

CHEF SALAD: Julienne strips of smoked turkey, honey ham, baby Swiss and aged cheddar cheeses, tomato wedges, chopped hard boiled egg, bacon pieces, onion and garlic croutons atop a bed of hand torn Romaine lettuce. \$11

TACO BOWL SALAD: Tender Romaine topped with...refried beans, diced tomatoes,

onion, green chiles, cilantro, shredded pepper jack and aged cheddar cheeses along with your choice of seasoned chicken or beef. All in a freshly made flour tortilla bowl. Served with pico de gallo. \$11

CAESAR SALAD: Whole Leaves of Romaine tossed with homemade garlic croutons and classic Caesar dressing with a hint of lemon. Includes a dinner roll.

Plain \$7 Grilled Chicken Breast \$10 Grilled Shrimp \$11

SPINACH SALAD: Fresh spinach tossed with pickled cucumber strips and our red wine vinaigrette. Finished with French fried onions and a balsamic reduction. Plain \$8 Grilled Chicken Breast \$10 Grilled Shrimp \$11

SALAD & ½ SANDWICH: Small dinner salad with your choice from the Sandwich Bar. \$9

THE SANDWICH BAR

\$10 - Served with Leaf Romaine Lettuce, Sliced Beefsteak Tomato, Red Onion

What kind of bread sounds good? White, Wheat, Light Rye, Dark Rye, Sourdough, French Roll, Flour Tortilla Wrap

Select One - Mesquite Smoked Turkey Breast - Black Forest Ham - Top Round Pastrami Top Round Corned Beef or All Natural Roast Beef - Add an extra portion of meat \$2

Then, one is on us...extras a buck each! Bacon, Avocado, Cheddar, American, Baby Swiss, Pepper Jack

BLT: What can you say about an old favorite? \$7 add avocado \$8

TRIPLE DECKER CLUB: For the hearty appetite! Maple ham & Mesquite smoked turkey, lean bacon, Baby Swiss and American cheeses, lettuce, tomato, and mayo served on your choice of toast. \$10

TUNA SALAD: Made fresh daily with premium, tender Albacore tuna, sweet onion, crisp celery, creamy mayo and our own blend of spices. Your choice of bread with lettuce and tomato. \$9

THE POUR HOUSE BURGERS

We proudly hand craft each of our burgers from locally raised, all natural grass fed beef. We support our local ranchers and farmers.

Each of our burgers is served with your choice of regular or house seasoned fries, potato chips or homemade coleslaw. Soup or small dinner salad substitutions add \$1

THE BURGER: A ½ LB. of pure charbroiled ground beef. Simple as that! Served with lettuce, tomato, and onion. \$9

Now go for it! A buck a piece... Bacon, Avocado, Mushrooms, Green Chiles, Fresh Jalapenos, American, Aged Cheddar, Baby Swiss, Pepper Jack

THE PATTY MELT: This burger is topped with grilled onions and swiss cheese served on light or dark rye. \$10

THE GARDEN BURGER: A patty of mixed grains, minced mushrooms, and soy make this burger a healthy choice. We top it with lettuce, tomato and onion. \$7

OUR MEXICAN SPECIALTIES

Everything is made from scratch and to order. Please be patient while we assemble your creation(s)! We invite you to create your own combination from the list below.

All plates garnished with pico de gallo salsa.

TACO: A 6 "soft corn tortilla filled with chicken, fish, or beef and topped with shredded cabbage, pico de gallo, guacamole, and sour cream. \$3

ENCHILADA: Chicken, cheese, or beef wrapped in a 6" corn tortilla and topped off with our enchilada sauce. Cheese \$4 Chicken or Beef \$5

BURRITO: A 10" flour tortilla filled with Spanish rice, refried beans, pepper jack cheese and your choice of filling. Accompanied by shredded cabbage, pico de gallo, guacamole, and sour cream. Chicken or Beef \$7

Sides of Spanish Rice, Homemade Refried Beans, Basket of Chips, or Pico de Gallo \$1 Freshly Made Guacamole & Chips \$4

Platos Especial Served with Spanish Rice, Homemade Refried Beans, Sour Cream, Tortillas, Shredded NapaCabbage, Pico de Gallo Salsa and Homemade Guacamole

HUEVOS RANCHEROS: Two eggs any style topped with pork green chile. \$10

FAJITAS PLATTER: Grilled julienne tri-colored peppers, red onion and fresh sliced jalapeños are served sizzling hot, southwest style with: Chicken or Steak \$12 or Shrimp \$13

THE MAIN COURSE

Served with our Vegetable of the Day, Choice of Baked Potato, Mashed Potatoes, or French Fries,
And Soup or Salad

RANCHER'S T-BONE: 14 ounces of Colorado beef grilled to perfection. \$23

FISH & CHIPS: Lightly beer battered fresh cod fillets deep fried in canola oil. Lemon wedges and tartar sauce. Malt vinegar upon request. \$13

BATTERED FRIED CHICKEN: Coated with a light batter, flash fried to a crispy finish. \$13

NY STRIP SIRLOIN: 12 ounces hand cut in house. \$19

CHICKEN FRIED STEAK: We serve top quality sirloin cut in house, battered and deep fried in canola oil, with mashed potato and country gravy. \$15

GRILLED PORK CHOPS: Thick, tender, center cut chops grilled to order. One Chop \$15 or Two Chops \$20

CALVES LIVER: Pan fried, smothered in sautéed onions and served with crispy lean bacon. \$15

CHOPPED SIRLOIN: Over a half a pound of pure locally-raised ground beef, broiled to order and served with sautéed mushrooms and onions, topped with brown gravy. \$14

MEATLOAF: A unique recipe handed down thru the generations. We blend fresh spices, chili sauce, sweet onions, locally raised, grass fed beef, and lean pork sausage. Mashed potatoes with country gravy goes best with this one! \$13

CATCH OF THE DAY: Ask your server about our chef's seafood special!

Steaks prepared medium well or well done tend to be dry and tough.

We will not be responsible for these orders.

RARE – Red & Cool, MEDIUM RARE – Pink & Warm, MEDIUM – Slightly Pink & Hot

Open 7 days a week for Lunch & Dinner with Breakfast

served on Saturday's & Sunday's.

Monday - Friday: 11:00 am to closing.

Saturday & Sunday Breakfast 7:00 am to noon. Lunch and Dinner - noon to closing.

The bar is open 7 days a week.



~ The Pour House ~ 351 Main Street ~ Carbondale, Colorado 81623 (970) 963-3553 ~