



STARTERS

SAUSAGE & CHEESE BOARD 15

wynkoop railyard brat, andouille, & jalapeño elk sausages, crostini, pimiento cheese

OVEN GLAZED CHICKEN WINGS 10

carolina style, spicy caramel or dry rubbed ranch

🍷 HUMMUS 8

olive tapenade, sundried tomato relish, pepperoncini, warm pita

🍷 BEER CHEESE DIP 11

patty's chile beer cheese dip, apples, red potatoes, warm pretzel bites

'KOOP CALAMARI 10

rice flour, green onion, ginger thai chile

BURGERS & SANDWICHES

CHOICE OF ANY SIDE

100% BEEF OR BUFFALO BURGER* 10|14

wynkoop bakery roll, lettuce, tomato, onion, pickles american, blue, cheddar, pepper jack or swiss---1 mushrooms, sautéed onion, bacon or guacamole---2

FRIED CHICKEN IN A BISCUIT 12

dill pickles, iceberg slaw, sriracha butter, on housemade biscuit

WARM ROAST BEEF WRAP 13

pepperoncini, horseradish mayo, havarti cheese

🍷 MUSHROOM SLOPPY JOE 11

wild mushrooms, tangy bbq sauce, open-faced on a housemade railyard bun

PASTRAMI 12

thinly sliced pastrami, havarti cheese, horsey sauce, toasted rye bread, half sour pickle

SALMON CLUB* 12

grilled salmon, bacon, avocado, lemon aioli, lettuce, tomato, railyard ale bread

CUBANO 11

braised pork shoulder, cure 81 ham, swiss cheese, pickles, mustard, ciabatta

ROAST TURKEY DIP 10

swiss cheese, roast garlic aioli, chipotle au jus

DESSERT

CARAMEL APPLE CHEESECAKE 6

cowtown milk stout caramel, graham cracker crust, warm apples

PUMPKIN HAND PIES 7

cinnamon ice cream, bourbon sauce, toasted almonds

MILK CHOCOLATE PEANUT BUTTER

MOUSSE PIE 8

graham cracker crust, house made whipped cream, chocolate ganache

GF CHOCOLATE MINT POT DE CRÈME 6

chocolate mint custard, rich chocolate ganache, light whipped cream

GF LIKS SORBET 4

rotating flavor

SOUPS & SALADS

CLASSIC GUMBO 6|12

shrimp, andouille, chicken, okra, rice, side of jalapeño cornbread

ELK SAUSAGE & POTATO SOUP 5|7

🍷 VEGGIE GREEN CHILE 4|6

GRILLED SHRIMP SALAD 15

grilled shrimp, romaine, napa cabbage, orange segments, pickled ginger, carrots, crispy wontons, sriracha-ginger vinaigrette

🍷 ROASTED BEET SALAD 10

red & gold beets, pecorino cheese, pickled grapes, crispy fried beets, field greens, truffle vinaigrette

STEAK & WILD MUSHROOM SALAD* 14

quinoa, field greens, roma tomatoes, red onion, blue cheese, sherry vinaigrette

ROMAINE 7

radicchio, asiago, croutons, caesar vinaigrette

BRUSSEL SPROUTS SALAD 11

roasted brussels sprouts, romaine, kale, radish, blue cheese, bacon, croutons, creamy garlic dressing

FORK & KNIFE FARE

BRAISED PORK OSSO BUCO 18

braised white beans with baby kale, tender belly bacon

GRILLED RAINBOW TROUT 20

crispy polenta cake, tomato puree, sautéed spinach, olive pesto

FREE RANGE CHICKEN IN BEER 16

bacon, yukon gold potatoes, mushrooms braised in wynkoop seasonal beer

IPA FISH & CHIPS 12

wynkoop ipa battered cod, coleslaw, tartar

BUFFALO MEATLOAF 16

yukon gold potatoes, roast shallots, sautéed seasonal veggies, bacon demi glaze

🍷 THAI CURRY VEGGIE BOWL 13

brown rice, coconut milk, roasted garbanzo beans, cilantro, lime juice

🍷 MAC & CHEESE 10

cheddar-asiago gratin, macaroni, beer bread crumbs

COFFEE RUBBED TRI TIP 21

cilantro bbq, baked potato & fixins', haricot vert

SIDES

FRIES, FRUIT, COLESLAW, SEASONAL VEGETABLES 2

LITTLE SALAD 3

🍷 VEGETARIAN GF GLUTEN FREE

* These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.