

# MENU



## SMALL BITES

### LOADED PUB POTATOES

crispy yukon golds, cheddar jack, chipotle crema, candied jalapenos, bacon crumbles, chives \$12

### 4 WINGS (gf)

crispy fried chicken wings tossed in your choice of sauce & served with Odyssey ranch \$7  
buffalo | parm garlic | korean bbq

### FOCACCIA & TUSCAN HERB OIL (ve)

rosemary garlic focaccia, sundried tomatoes, oregano, garlic, balsamic, red pepper flakes \$9

### SESAME MUSHROOM WONTONS (ve)

cremini mushrooms, ginger, scallion, spicy chili crisp, miso aioli \$8

### SEASONAL SOUP

fresh local ingredients. ask your server for today's offering \$8

### COLORADO PORK GREEN CHILI (gfo)

cheddar jack, cilantro, & a warm flour tortilla \$9

gf = gluten friendly

ve = vegan

gfo = gf option available

vo = vegan option

vt = vegetarian

The following food allergens are used as ingredients: Milk, Egg, Wheat, Soy, & Sesame. Please notify staff for more information about these ingredients.

## SHAREABLES

### CRISPY BRUSSELS (vt/gf/vo)

crispy brussels sprouts, lemon balsamic reduction, & freshly grated parmesan \$14  
+bacon \$3

### PORK GREEN CHILI CHEESE FRIES

waffle fries smothered in our signature pork green chili & cheddar cheese, chipotle crema, chives \$15

### BAKED BRIE (vt)

with freshly baked rosemary & garlic focaccia, fig jam, & candied pecans \$16

### LAST WING STANDING (gf)

(9) crispy fried chicken wings tossed in your choice of sauce & Odyssey ranch \$16  
buffalo | parm garlic | korean bbq

### MUSSELS WITH MISO BROTH

PEI mussels, garlic miso broth, charred scallion butter, chili oil, toasted baguette \$16

### KOREAN PORK BELLY BITES (gf)

crispy braised pork belly, korean bbq sauce, pickled vegetables \$16

"MAY YOUR JOURNEYS BE EPIC & EACH DESTINATION A HOMECOMING"

\*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

A 20% gratuity will be added to parties of 6 or more

## SALADS

bacon \$3 | chicken \$6 | steak \$8 | shrimp \$8 | avocado \$2

### ORZO CHICKEN SALAD

spinach, orzo, grilled chicken, cherry tomatoes, kalamata olives, cucumber, tossed in lemon basil vinaigrette \$16

### KALE LEMON CAESAR

baby kale, heirloom tomatoes, fresh grana, herb croutons, house caesar dressing \$12

## HANDHELDS

bacon \$3 | extra patty \$5 | green chili \$3 | avocado \$2

### ODYSSEY BURGER\*

house-made pork green chili, bacon, cheddar cheese, & an egg your style \$17

### PIONEER BURGER\*

honey bacon, provolone cheese, crispy sambal onions, burger sauce, lettuce, & tomato \$17

### BACON JAM BURGER\*

colorado peach bacon jam, candied jalapenos, pepper jack, lettuce, & tomato \$18

### KOREAN CHICKEN SANDWICH

korean fried chicken, gochujang honey mustard, pickled cabbage, spicy korean cucumbers \$17

### SHRIMP TACOS (gf)

(3) shrimp, pickled cabbage, chipotle crema, candied jalapenos, corn tortillas \$17

### FLOUNDER BANH MI

beer battered flounder, Asian pickled veggies, cilantro lime aioli, French baguette \$18

#### SIDE OPTIONS:

fries or kale caesar  
orzo spinach salad +\$2  
brussels +\$3  
mac & cheese +\$3  
pgc fries +\$4

#### SUBSTITUTIONS:

black bean patty (ve) +\$2  
impossible patty (ve) +\$3  
gluten free bread +\$2  
make it a wrap +\$1

## ENTREES

### GRILLED FLANK STEAK (gf)

grilled flank steak, smashed rosemary potatoes, charred scallion butter, red wine glaze, onion rings \$26

### FISH & CHIPS

beer battered sole fillet, sun dried tomato tartar sauce, waffle fries, pickled cabbage \$20

### THAI GREEN CURRY (ve/gf)

spicy coconut curry, rice noodles, mushrooms, edamame, red onion, bell peppers \$17  
+chicken \$6 | +shrimp \$8

### CHICKEN & WAFFLES

cornmeal & bacon waffle with powdered sugar, buttermilk fried chicken, hatch chili peach jam, hot honey, bourbon maple syrup \$18

### CHILI CRISP SHRIMP SCAMPI (gf)

gulf shrimp, rice noodles, sundried tomatoes, chili crisp, miso butter, lemon, cilantro \$20

### DOVER SOLE

lemon, capers, parsley, champagne orzo, sundried tomatoes, wilted spinach, brown butter \$26

### TRUFFLE MAC & CHEESE

truffle butter, confit wild mushrooms, bacon, white cheddar, toasted bread crumbs \$19  
+steak \$8 | +chicken \$6

## DESSERTS

### SEASONAL CHEESECAKE

a slice of our rotating seasonal cheesecake. ask your server for details \$8

### STICKY TOFFEE PUDDING

local ice cream & caramel sauce \$8

PROPRIETORS  
JENNY & TYLER  
SHERMAN



GENERAL MANAGER  
MEGAN KRAUSE  
EXECUTIVE CHEF  
ANDREW BOREK

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odysseygastropub.com