



STARTERS

SOUP OF THE DAY

Cup \$11 | Bowl \$14

CHEESE QUESADILLA \$16.00

Shredded Cheddar Jack Cheese Melted in a Flour Tortilla. Served with Pico de Gallo, Guacamole and Sour Cream.

*Add Chicken or Carnitas \$6 *Steak \$8*

HOT WINGS \$17.00

Six Wings Tossed in Your Favorite Sauce.

Sauces: Buffalo, BBQ, Mango Habanero or Caribbean Jerk

HUMMUS PLATE \$15.50

Hummus Served with Seasonal Vegetables and Warm Flatbread.

LOADED NACHO \$20.00

Tortilla Chips, Queso Sauce, Shredded Cheese, Black Beans, Pico De Gallo, Jalapenos, Guacamole and Sour Cream.

*Add Chicken or Carnitas \$6 *Steak \$8*

SALADS

CAESAR SALAD \$16.00

Crisp Romaine, Parmesan and Crisp Croutons Tossed in Housemade Caesar Dressing.

HOUSE SALAD \$13.50

Mixed Lettuce, Tomatoes, Cucumbers, Red Onion and Crisp Croutons.

*Add Chicken \$6
Add *Steak, *Salmon or Shrimp \$8*

POWER BOWL \$16.50

Baby Kale, Miso Vinaigrette, Edamame, Pepitas, Quinoa, Roasted Carrots and Broccoli and Sriracha Aioli.

BREAKFAST

Served from 6am to 10am

BISCUITS AND GRAVY \$16.50

Buttermilk Biscuit Topped with Country Gravy Served with Breakfast Potatoes and Your Choice of Applewood-Smoked Bacon or Sausage

*BREAKFAST BURRITO \$16.50

Large Flour Tortilla Filled with Scrambled Eggs, Chorizo, Seasoned Homefries, and Cheese.

*EGG BREAKFAST \$15.50

Two Extra Large Eggs Cooked To Order. Served with Seasoned Homefries, and Either Your Choice of Applewood-Smoked Bacon or Maple Sausage Links.

FRENCH TOAST \$16.00

Three Thick Slices of Brioche Hand-Dipped in a Vanilla Cinnamon Custard Batter. Served with Your Choice of Applewood-Smoked Bacon or Maple Sausage Links.

*STEAK AND EGGS \$29.50

Grilled Ribeye Cooked To Temperature. Served Over a Bed of Seasoned Homefries and Two Eggs.

PANCAKE BREAKFAST \$15.50

3 Fluffy Buttermilk Pancakes, Syrup. Served Your Choice of Applewood-Smoked Bacon or Maple Sausage Links.

BREAKFAST SIDES

***EGG \$3.00**
ENGLISH MUFFIN \$4.50
TOAST \$4.50

SAUSAGE \$5.00
BACON \$5.00
PANCAKES \$7.50

SEASONED HOMEFRIES \$4.00
MUFFIN OF THE DAY \$5.25

* These items may be served raw or undercooked. Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTREES

***ELK MEDALLIONS \$45.00**

Seared and Served with Balsamic Vinegar of Housemade Glaze and Wild Rice.

***RIBEYE 12 OZ \$49.00**

Well-Marbled and Full of Flavor. 12oz. Cut of USDA Choice Buckhead Beef. Served with Yukon Gold Mashed Potatoes.

***8OZ. HAND CUT TENDERLOIN \$60.00**

Lean and Tender 8oz. Cut of USDA Choice Buckhead Beef. Served with Yukon Gold Mashed Potatoes.

TROUT ALMONDINE \$33.00

Pan-Seared Rocky Mountain Trout. Served with a Creamy Almondine Sauce and Seasonal Vegetables.

SPECIALS

SHRIMP AND GRITS \$25.00

Creamy Cheddar Grits Topped with Shrimp Skewers, Bacon Confit and Chipotle Honey.

BURGERS *Served with Choice of Side*

***ALL-AMERICAN BURGER \$20.50**

Lettuce, Tomato and Red Onion.

***PUB BURGER \$22.50**

Stout Braised Onions, Crisp Bacon and Swiss Cheese with our Pub Sauce.

***FIRE BURGER \$20.50**

Queso, Roasted Green Chiles and Chipotle Aioli.

TRUFFLE BURGER \$20.50

Roasted Mushrooms, Brie Cheese, Organic Greens and Truffle Aioli.

SANDWICHES *Served with Choice of Side*

MILE HIGH \$19.00

Grilled Chicken, Crisp Bacon, Thin-Sliced Ham, Avocado and Mixed Greens with our Champagne Vinaigrette.

THE GREEN HOUSE \$19.50

Roasted Mushrooms, Goat Cheese, Zucchini Squash and Pesto.

PULLED PORK \$18.00

Smoky Pulled Pork, Coleslaw and BBQ Sauce.

WESTERN SLOPE \$18.00

All-Natural Grilled Chicken, Sliced Apples, Brie Cheese with Lettuce and Strawberry Dijon Preserve.

SIDES

**SEASONED FRENCH FRIES
SWEET POTATO TOTS**

**MASHED POTATOES
SEASONAL VEGETABLES**

UPGRADED SIDES (+\$3.00)

**CUP OF SOUP
SIDE SALAD**

**LOADED MASHED POTATOES
SIDE OF FRUIT**

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THE BLOCK DISTILLING CO.

proudly presents the **TIMBERLINE** cocktails:

OLD FASHIONED \$19

The Night Sweats Straight Bourbon, simple, Angostura bitters
tasting notes: spirit forward, classic sipper, subtly sweet

POUR SOME TONIC ON IT \$18

The Block Summer Gin, raspberry, lime, tonic
tasting notes: fruity, bright, effervescent

SEASONAL NEGRONI \$18

The Block Winter Gin, The Block Aperitif, sweet vermouth
tasting notes: perfect balance of strong, bitter, and sweet

THE DUDE ABIDES \$17

The Block Vodka, The Block Coffee Liqueur, vanilla, cinnamon,
oat milk

tasting notes: coffee, balanced sweetness, dessert

CACTUS RANCH \$17

The Block Vodka (smoked cactus infused), lime, soda
tasting notes: refreshing with a touch of umami, bubbly, citrus

UP ALL NITRO (Featherweight) \$9

low ABV espresso martini on nitro

tasting notes: delicious cold brew, earthy sweetness, creamy



THE BLOCK DISTILLING CO.

proudly presents the **TIMBERLINE** cocktails:

The Block makes every drop from start to finish right here in Denver. From seasonal gins to bourbon to brandy to amaros to canned cocktails.

Always concentrating on flavor first The Block blends culinary and chemistry methods to create artful, unapologetic spirits. Why? Because a good drink does not discriminate. So here's to assembling a community of punks and politicians, pole dancers and priests.

The Block would not exist without this Colorado community which is why we work with The Marigold Project founded by Nathaniel Rateliff & The Night Sweats.

The Block is ecstatic to work with Timberline Steaks & Grille to create a cocktail menu showcasing classics, modern takes, and new concoctions.

Learn more here



ALCOHOLIC DRINKS AVAILABLE TO-GO

TIMBERLINE **DOES NOT** ACCEPT VERTICAL IDS.
WE APOLOGIZE FOR THE INCONVENIENCE.

WHITE WINE

BRANCOTT ESTATE PINOT GRIGIO

New Zealand 10 | 14 | 40

TRINITY OAKS CHARDONNAY

California 9 | 13 | 36

CONUNDRUM WHITE WINE BLEND

California 11 | 15 | 44

MURPHY GOLD SAUVIGNON BLANC

California 11 | 15 | 44

BOOMTOWN PINOT GRIS

Washington 10 | 14 | 40

MER SOLEIL RESERVE CHARDONNAY

California 12 | 17 | 48

CLOUDY BAY SAUVIGNON BLANC

New Zealand 15 | 21 | 60

TWO RIVERS RIESLING

Colorado 10 | 14 | 40

RED WINE

CHLOE MERLOT

California 10 | 14 | 40

ONE HOPE PINOT NOIR

California 10 | 14 | 40

TRIBUTE CABERNET SAUVIGNON

California 9 | 13 | 36

COLORES DEL SOL MALBEC

Argentina 9 | 13 | 36

LA FOLLETTE PINOT NOIR

California 13 | 18 | 52

TWO RIVERS SYRAH

Colorado 10 | 14 | 40

BENZIGER CABERNET SAUVIGNON

California 15 | 21 | 60

SPARKLING

GAMBINO PROSECCO

Italy 10

SEGURA VIUDAS CAVA BRUT ROSE

Spain 10

DESSERTS

CHEESECAKE \$13.50

New York Style Cheesecake, Fresh Berries.

MOLTEN LAVA CAKE \$11.00

Chocolate Cake with a Molten Chocolate Center. Topped with Vanilla Ice Cream.

LEMON CREAM CAKE \$10.00

Creamy Lemon Cake Served with a Raspberry Compote.



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DRAFT BEER

BUD LIGHT \$8

4.2% | 6 IBU | Anheuser-Busch

COORS LIGHT \$8

4.2% | 10 IBU | Molson Coors

ODELL IPA \$9

7.0% | 60 IBU | Odell

GLIDER CIDER \$9

6.5% | 0 IBU | CO Cider Co.

CRAFT LAGER \$9

4.8% | 15 IBU | Upslope

DOUBLE DUNKEL \$10

7.5% | 35 IBU | Wibby

SIPPIN' PRETTY \$9

4.5% | 0 IBU | Odell

MAPLE NUT BROWN ALE \$9

4.5% | 20 IBU | Tommyknocker

GRAHAM CRACKER \$9

5.5% | 25 IBU | Denver Beer CO

WHITE RASCAL \$9

5.6% | 0 IBU | Avery

DALE'S PALE ALE \$9

6.5% | 65 IBU | Oskar Blues

SAWTOOTH AMBER \$9

5.3% | 27 IBU | Left Hand

MILK STOUT \$10

7.5% | 35 IBU | Left Hand

MAMA'S LITTLE YELLA PILSNER \$10

4.7% | 33 IBU | Oskar Blues

INCREDIBLE PEDAL \$9

7.0% | 60 IBU | Denver Beer CO

EASY STREET WHEAT \$9

4.6% | 0 IBU | Odell

90 SHILLING \$9

5.3% | 27 IBU | Odell

THE HAZY IPA \$9

6.5% | 35 IBU | Ska

BEER FLIGHT \$13

Your choice of Four 4.5oz. Drafts

BOTTLES AND CANS

CHILLAX PINEAPPLE \$9

4.5% | 10 IBU | Bootstrap

SPIKED SNOWMELT SELTZER \$9

5.0% | 0 IBU | Upslope

PRINCESS YUM YUM \$9

4.8% | 0 IBU | Denver Beer CO

VANILLA PORTER \$9

5.4% | 16 IBU | Breckenridge

AVALANCHE ALE \$9

5.0% | 19 IBU | Breckenridge

ANGRY ORCHARD \$9

5.0% | 10 IBU | Angry Orchard

MICHELOB ULTRA \$8

4.2% | 10 IBU | Anheuser-Busch

MILLER LITE \$8

4.2% | 10 IBU | Miller

MODELO ESPECIAL \$9

4.4% | 66 IBU | Grupo Modelo

MODELO NEGRA \$9

5.4% | 0 IBU | Grupo Modelo

TRUE BLONDE ALE \$9

5.3% | 22 IBU | Ska

LEFT HAND IPA \$9

6.6% | 70 IBU | Left Hand

BUDWEISER \$8

5.0% | 12 IBU | Anheuser-Busch

COORS BANQUET \$8

5.0% | 15 IBU | Molson Coors

CORONA EXTRA \$9

4.6% | 19 IBU | Grupo Modelo

MYRCENARY DOUBLE IPA \$10

9.3% | 70 IBU | Odell

FAT TIRE \$9

5.2% | 22 IBU | New Belgium

