

## IRON TREE & FUNKY TOWN BREWERY

### LINNER MENU

Iron Tree is a locally minded, chef inspired gastro-brewpub nestled in Florissant, CO. We do not accept substitutions at our establishment as we don't want to compromise the integrity of our dishes. Most of our items are made in house, which means to ensure freshness, we maintain certain quantities of our ingredients, this also means that we may run out of items and/or dishes.

#### BITES

**GF** Wings — 16 (per pound)

one pound of wings tossed in our house-made buffalo, bbq, or hot honey sauce, served with carrot sticks and choice of ranch or bleu cheese

- add fries for \$4 -

**F** Fried Pickles Spears — 12

hand breaded and hand cut pickles spears, fried and served with ranch

**F** Cheese Curds — 13

battered and fried wisconsin cheese served with our house made marinara sauce

Nachos — 15

house fried tortilla chips smothered in our house made beer cheese sauce, topped with bacon bits and shredded cheddar cheese  
- add pulled pork, sliced brisket, or chicken pieces for \$3/ add green chili for \$2 -

**F** Avocado Fries — 14

battered and fried avocado slices served with our house made lemon thyme dipping sauce

**GF** Crispy Brussels — 12

hand cut brussel sprouts, fried and topped with blu cheese crumbles, bacon bits with our house made sweet and spicy gastrique sauce

★ Iron Tree's Seasonal Bruschetta — 15

four pieces of our house made toasted focaccia topped with sliced avocado, diced tomatoes and a house made lemon thyme drizzle

#### SOUPS & SALADS

all soups and dressings are made in house (while supplies last)

**Beer Cheese Soup — 7/10**

sharp wisconsin cheddar and smoked gouda cheese mixed in with our house made beer and seasoned roux, topped with shredded cheddar cheese and bacon bits

**Our Red Green Chili — 7/10**

hatch green chilis cooked with our house roasted pork butt, tomatoes and onions along with our secret blend of spices and cooked for at least five hours, topped with shredded cheddar cheese and a flour tortilla  
- award winning -

**GF** Apple Walnut Goat Salad — 15

spring lettuce mix, apples and walnut pieces topped with goat cheese and our house made balsamic dressing served on the side  
- side salad: \$7 -

#### FLATBREADS

dough is house made hand rolled and cut into a rectangle and topped with our delicious house made pizza sauce and a five cheese blend (while supplies last)

**Buffalo Chicken — 16**

hand cut chicken pieces topped with our house made buffalo sauce and cheddar cheese

**F** Meadow — 15

sautéed onions, mushrooms, diced tomatoes and goat cheese

**F** Margherita — 14

sliced tomatoes with our house made pesto drizzle

**F** Mushroom & Pesto — 15

sliced mushrooms in our house marinade and topped with our house made pesto drizzle

**F** Cheese — 13

five cheese blend

**Pulled Pork — 16**

house roasted pulled pork topped with our house made bbq sauce

**Pepperoni — 14**

topped with large pepperonis

**Brisket — 16**

house smoked brisket and sautéed onions, topped with our creamy house made chipotle sauce

**Pig & Fig — 16**

chopped bacon bits, sliced figs, local greens topped with our house made balsamic sauce

#### TACOS

3 flour or 3 corn tortillas / \$3 for an extra taco/ all meats are smoked in house (while supplies last)

**Pork — 15**

spring lettuce mix, house roasted pulled pork topped with goat cheese and salsa

**F** Veggie — 14

spring lettuce mix, sliced marinated mushrooms topped with sautéed onions, sliced avocado and salsa

**F** Fish — 17

spring lettuce mix, battered and fried white flakey cod topped with sliced avocado and house made malt aioli

**Buffalo — 15**

spring lettuce mix, hand cut chicken pieces topped with shredded cheddar cheese and house made buffalo sauce

## BURGERS

burgers come with either house fried corn tortilla chips or hand cut fries, all burgers are hand pressed and cooked to medium unless specified, add a puppy patty for \$4 / smother your fries in green chili or beer cheese for \$3/ all breads and sauces are made in house (while supplies last)

### Bleu & Bacon – 16\*

house bun, beef patty topped with bleu cheese, bacon and our house made bbq sauce

### Bella – 16\*

house bun, beef patty topped with sliced mushrooms in our house marinade, swiss cheese, sliced tomato and house made pesto

### 🌱 The Veggie – 16\*

house bun, vegan patty topped with lettuce, sliced tomato, sautéed onions and our house made pesto

### Avocado & Bacon – 16\*

house bun, beef patty topped with sliced avocado, bacon and house made garlic mayo

### Beer Cheese & Bacon – 16\*

pretzel bun, beef patty topped with sautéed onions, pickles, bacon and topped with our house made beer cheese

### Iron Tree – 15\*

house bun, beef patty topped with sautéed onions, lettuce, sliced tomato and our house made garlic mayo

### Cheddar – 15\*

house bun, beef patty topped with shredded cheddar cheese, lettuce and sliced tomato  
– add bacon for \$2 –

### Cheese Curd – 17\*

pretzel bun, beef patty topped with fried cheese curds, house made beer cheese and bacon

### Chicken Fried Steak – 18\*

house bun, beef patty topped with a chicken fried steak, house made pork gravy and pickles

## SANDWICHES

sandwiches come with our house fried corn tortilla chips or upgrade to hand cut fries for \$2/ all breads and sauces are made in house (while supplies last)

### Chicken & Honey – 15

house breaded fried chicken on our house made bun, topped with house made chipotle honey sauce, lettuce, sliced tomatoes, pickles and pepper jack cheese

– make it florissant hot \$1 –

### Florissant Philly – 17

house smoked brisket on our house made focaccia bread topped with sautéed onions, poblano peppers, swiss cheese and our house made beer cheese

### 🌱 Grilled Cheese – 14

shredded cheddar cheese and swiss cheese on our house made focaccia bread and panini pressed

– add sliced tomatoes and bacon for \$3 –

### Cuban – 16

house roasted pulled pork, sliced black forest ham on our house made focaccia bread topped with our house made dijonaise mustard and mayo sauce, pickles, swiss cheese and panini pressed

### BBQ Pulled Pork – 16

house roasted pulled pork on a our house made bun and topped with house made bbq sauce, pickles and coleslaw

– add a burger patty for \$4 –

### Grilled Chicken & Avocado – 15

grilled chicken on our house made bun topped with sliced avocado, ranch and swiss cheese

– add bacon for \$2 –

### Smoked Brisket – 16

house smoked and hand sliced brisket on our house made focaccia bread topped with sautéed onions, coleslaw, pepper jack cheese, pickles and house made creamy chipotle mayo

### 🐟 Fish – 17

battered and fried flakey white cod on our house made focaccia bread topped with our house made garlic mayo, swiss cheese, lettuce and sliced tomato

### Substitutions for burgers and sandwiches

sub beef for grilled chicken or veggie patty \$3 / sub hand pressed beef patty \$4 / sub for gf bread \$2

### Additions for burgers and sandwiches

add cheese (swiss, cheddar, bleu, goat or pepper jack) \$1 / add extra house made sauce .25 / add-on hand pressed beef patty \$4 / add-on hand breaded fried chicken \$4 / add extra hand cut fries \$4 / add lettuce and sliced tomatoes \$1 / add sautéed onions and peppers \$1 / add sliced avocado \$3 / add bacon \$2

## ENTRÉES

### CFS – 17

battered and fried pounded steak served with house made mashed potatoes and smothered in our house made pork gravy with a side of our seasonal sautéed vegetable  
– substitute for chicken fried chicken –

### 🐟 Fish & Chips – 17

battered and fried flakey white cod with a side of our house coleslaw, malt aioli and hand cut fries

### 🌱 Mac & Cheese – 15

elbow noodles tossed in our house made beer cheese sauce and topped with shredded cheddar cheese  
– add our bbq pulled pork, green chili, bacon bits, or buffalo chicken to your mac for \$3 –

Love your meal and wan them to know they are appreciated? Buy the kitchen a round for \$12!

Menu Key

🌱 Gluten Friendly

🐟 Pescatarian

🌱 Vegetarian

Please no more than three split checks as it makes our lives very difficult/ If you are over a party of six 20% gratuity will be added

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked meats, poultry, seafood, shellfish or eggs. This may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FUNKY TOWN BREWERY

all beers are brewed in house (right under your feet) and may run out as we operate a double barrel brewing system all beers are while supplies last

🍷 **Pink Haze** — 16oz Glass: 6/ 32oz Crowler: 15  
fresh raspberry, little sweet, little tart, little sour, it'll be sure to get your groove on!  
- ABV: 7% IBU: 0

🍷 **Bad Kitty Black Cherry Hard Seltzer** — 16oz Glass: 6/ 32oz Crowler: 15  
all the goodness with none of the gluten  
- ABV: 6% IBU: 0

🍷 **Tay-Tay's Berliner Weiss** — 16oz Glass: 6/ 32oz Crowler: 15  
she's sour, sassy and full of flavor! tart, dry and yogurty kettle sour goodness  
- ABV: 5.6% IBU: 8

🍷 **Aww Sooky Sooky Sour IPA** — 16oz Glass: 7/ 32oz Crowler: 17  
a hoppy delight with a slightly tart finish, a mix between a hazy ipa and a sour beer... yummy yummy get in my tummy!  
- ABV: 7.8% IBU: 30

### Coming Up

🍷 **Space Cadet Pale Ale** — 16oz Glass: 7/ 32oz Crowler: 17  
a malty, citrusy, mildly hopped taste bud pleaser... promise you won't have just one  
- ABV: 6.2% IBU: 48

🍷 **Mad Hot Marzen** — 16oz Glass: 7/ 32oz Crowler: 17  
oktober fest is here! sweet malty and toasty tastiness with a slightly hoppy aftertaste. Prost!  
- ABV: % IBU:

🍷 **Shaggin Wagon Scottish Ale** — 16oz Glass: 6/ 32oz Crowler: 15  
malty, refreshing, little hoppy, little sweet... perfection  
- ABV: 6% IBU: 32

🍷 **Sound As A Pound Hash House IPA** — 16oz Glass: 7/ 32oz Crowler: 17  
this is our happiness in a glass, it'll make you want to put your feet up and smile because life is so, so good  
- ABV: 7% IBU: 65

**Beer Flight — 15**  
try four beers of your choice

### HOUSE COCKTAILS

🍷 **"Resting Mitch Face" Margarita** — 14  
fresh squeezed lime juice, triple sec, simple syrup, tequila

🍷 **"The White Mitch" Mimosa** — 9  
sparkling white with your choice of orange juice, cranberry juice or grapefruit juice  
- bottle of sparkling with carafe of juice \$30 -

🍷 **"Mitch Is In The Back" Espresso Martini** — 14  
espresso, chocolate syrup, cream, irish cream, vodka

🍷 **"Mitch-tastic" Lemon Lavender Lemonade** — 14  
lemon lavender lemonade syrup, gin

**HOT** 🍷 **"It's Mitch Beeetch" Irish Coffee** — 15  
whiskey, irish cream, coffee, whipped cream

🍷 **"Mitch-tical" Bloody Mary** — 10  
house made bloody mix and vodka garnished with bacon and a pickle spear

### WINES

by the glass

**Cabernet Sauvignon** — 7  
house red

**Pinot Grigio** — 7  
house white

**Chardonnay** — 7  
house white

### BEVERAGES

**Beverages** — 4  
root beer, unsweet iced tea, sweet iced tea, dr. pepper, sprite, diet coke, coca-cola, house made lemonade, milk or house made chocolate milk

**Hot Coffee** — 3.50  
locally roasted at High Rise Coffee Roasters

Love what we are doing? Drop us a review and show your server that you left one before your bill and we will give you 5% off your check!

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