

IRON TREE & FUNKY TOWN BREWERY

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 buffalo, bbq, or hot honey sauce, served with carrot sticks and choice of ranch or bleu cheese
- **staff favorite: add fries for \$4**
- Fried Pickles Spears — 12**
breaded and fried pickles spears served with ranch

- Cheese Curds — 13**
battered and fried wisconsin cheese served with our marinara sauce
- Nachos — 15**
house fried tortilla chips smothered in our house beer cheese topped with bacon bits and shredded cheddar cheese
- **add pork, brisket or chicken for \$3/ add green chili for \$2**

- Avocado Fries — 14**
battered and fried avocado slices served with our house lemon thyme dipping sauce
- GF Crispy Brussels — 12**
hand cut brussel sprouts, fried and topped with bleu cheese crumbles, bacon bits and drizzled in our sweet and spicy gastrique sauce

SOUPS & SALADS

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

- Beer Cheese Soup — 7/10**
sharp wisconsin cheddar, smoked gouda cheese mixed with our house made beer and seasoned roux, topped with shredded cheddar cheese and bacon bits
- Our Pork 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 topped with sliced apples, walnut pieces, goat cheese and our house balsamic dressing
- **side salad: \$7**
- GF House Salad — 9**
spring lettuce mix, tomatoes, carrots and your choice of dressing
- **side salad: \$5**

dressings: ranch, bleu cheese, lemon thyme and balsamic

FLATBREADS

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

- Meadow — 15**
sautéed onions, mushrooms, diced tomatoes and goat cheese
- Pepperoni — 14**
topped with large pepperonis
- Pig & Fig — 16**
chopped bacon bits, sliced figs, local greens topped with our house made balsamic
- Buffalo Chicken — 16**
hand cut chicken topped with our house made buffalo sauce and cheddar cheese

- Cheese — 13**
five cheese blend
- Margherita — 14**
sliced tomatoes with our house made pesto drizzle
- Pulled Pork — 16**
house roasted pulled pork topped with our house made bbq sauce

TACOS

3 flour tortillas unless asked for 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 fire roasted salsa
- **staff favorite: add side of our red green chili —**
- Buffalo — 15**
spring lettuce mix, hand cut chicken topped with shredded cheddar cheese and house made buffalo sauce

- Fish — 17**
spring lettuce mix, battered and fried white flakey fish topped with sliced avocado and house made malt aioli

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 crumbles, bacon and our sweet and savory bbq sauce

Beer Cheese & Bacon – 16*

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

Cheddar – 15*

house bun, beef patty topped with shredded cheddar cheese, lettuce and sliced tomato

– staff favorite: add bacon

Avocado & Bacon – 16*

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

Cheese Curd – 17*

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

Iron Tree – 15*

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

🌱 Veggie – 15

house bun, black bean patty topped with grilled onions, lettuce, tomato and our pesto

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 bun, topped with our creamy chipotle honey sauce, lettuce, sliced tomatoes, pickles and pepper jack cheese

– staff favorite: florissant hot \$1

Cuban – 16

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

Grilled Chicken & Avocado – 15

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

– staff favorite: add bacon

BBQ Pulled Pork – 16

house roasted pulled pork on our house bun and topped with our sweet and savory bbq sauce, pickles and coleslaw

Smoked Brisket – 16

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

Florissant Philly – 17

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

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 beef patty \$4 / add hand breaded fried chicken \$4 / add extra hand cut fries \$4 / add lettuce and sliced tomatoes \$1 / add sautéed onions \$1 / add sliced avocado \$3 / add bacon \$2/ side of beer cheese or red green chili \$4

ENTRÉES

🐟 Fish & Chips – 17

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

🌱 Mac & Cheese – 15

elbow noodles tossed in our 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

Plate – 18

hand battered and fried chicken or chicken fried steak served with our house focaccia, hand cut fries and fried brussel sprouts with a side of our gravy

Menu Key

GF Gluten Friendly

🐟 Pescatarian

🌱 Vegetarian

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

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 — 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

🍷 Tay's Farm House Lambic Ale — 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 — 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

🍷 Shaggin Wagon Scottish Ale — Glass: 6/ 32oz Crowler: 15

malty, refreshing, little hoppy, little sweet... perfection

— ABV: 6% IBU: 32

🍷 LOCAL Florissant Light Lager — Glass: 6/ 32oz Crowler: 15

light and refreshing

— ABV: 5% IBU: 20

★ Sound As A Pound IPA — 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

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

☀️ Groovy Golden — 16oz Glass: 6/ 32oz Crowler: 15

light summertime ale that pairs perfectly with sunshine and good vibes

— ABV: 5.2% IBU: 15

Beer Flight — 15

try four 5oz beers of your choice

HOUSE COCKTAILS

🍷 Margarita — 14

fresh squeezed lime juice, triple sec, simple syrup, tequila

🍷 Mimosa — 9

sparkling white with your choice of orange juice, cranberry juice or grapefruit juice

— bottle of sparkling with carafe of juice \$30 —

🔥 Irish Coffee — 15

whiskey, irish cream, coffee, whipped cream

🍷 Bloody Mary — 10

spicy 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

BEVERAGES

Beverages — 4

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