



A COLORADO CLASSIC SERVING SUMMIT COUNTY SINCE 1945

Back in the early '40's, when Larry and Marnie Jump were developing the Arapahoe Basin Ski Area; Faye and Lenore Bryant were building their Arapahoe Café in the Old Town of Dillon. Around 1950, the Denver Water Board announced plans for the construction of a major reservoir which would flood the area. Both the Town and the Café were doomed to disappear under the rising waters of Lake Dillon.

Many of the local citizens abandoned their homes and businesses to the bulldozer, or moved them to Frisco, Breckenridge or the valley below the dam which later became Silverthorne. There were a few hearty souls, including the Bryant's, determined to see a new Dillon built along the pines on the shores of the lake which had forced them to move. In 1960 the Arapahoe Café, along with the Community Church, now the Dillon Historic Museum and a scattering of private homes were moved up the hill to the site of the new town. The move was not an easy one which explains why our floors are a bit uneven and the walls are somewhat out of square. The distinctive pine paneling is just as the Bryant's installed it many years back.

From 1972 to 1987 many people knew the building as the Tappan House, but in early 1988 under new ownership and management it was returned to its original name and reputation as a great mountain café, the "ARAPAHOE CAFÉ".

Today the Arapahoe Café is one of the historic landmark site buildings in Dillon.



LUNCH MENU

CAFÉ CLASSICS

all sandwiches are served with your choice of side.
Gluten free bread available 2.00

B.L.T. 13.75
applewood smoked bacon, lettuce, + tomato
with ancho mayo on toasted wheat

REUBEN'S REUBEN 15.75
corned beef, kraut, swiss cheese + homemade
1000 island on marbled rye

BRANDON'S TURKEY MELT 15.75
smoked turkey, american cheese, bacon,
tomato + ancho mayo on toasted sourdough

CLASSIS PHILLY CHEESESTEAK 16.75
amoroso bun, grilled sirloin, caramelized onions
+ american cheese. add au jous 1.50

ARAPAHOE CLUB 15.75
turkey, bacon, lettuce, tomato + ancho mayo on
toasted wheat

POBLANO QUESADILLA 14.25
quesadilla with pepperjack cheese, fire roasted
anaheim chile + refried beans, served with
avocado salsa + taco crema
add chicken 2.00

NASHVILLE HOT CHICKEN SANDWICH 15.50
fried chicken tossed in nashville hot n honey
sauce, cole slaw + pickles served on a brioche
bun

NOAH'S CHICKEN TENDER BASKET 15.25
with your choice of side + dipping suace.
choose honey mustard, ranch or bbq

BREAKFAST AFTER BREAKFAST

HUEVOS RANCHEROS* 9.75
two eggs, refried beans, melted cheese + your
choice of homemade chili sauce

ERIKA'S TAMALES (GF) 9.95
two pork tamales smothered with our
homemade chili sauce, two eggs, refried beans
+ queso fresco

ROAD HOUSE HASH* 11.75
house-made slow cooked corned beef brisket,
potatoes + onions with two eggs + a buttermilk
biscuit

BACON AND EGGS* 9.75
two eggs, bacon, home fries + a buttermilk
biscuit

TROUT AND EGGS* 15.95
rocky mountain ruby red trout, two eggs, home
fries + toast or a biscuit

SOUPS + SALADS

TODAY'S HOMESTYLE SOUP 5.25 cup
7.25 bowl

**ROASTED TOMATO,
SPINACH & ASIAGO SOUP (GF)** 5.25 cup
7.25 bowl

SANTA FE PORK GREEN CHILI (GF) 5.50 cup
7.50 bowl

CAFE SALAD 5.25

BROWN DERBY COBB SALAD 15.95
chopped romaine, chicken, bacon, tomato,
avocado, egg + bleu cheese crumbles with your
choice of dressing

TROUT & SPINACH SALAD (GF) 21.75
rocky mountain ruby red trout over a bed of
spinach with tomatoes, red onions, queso
fresco tossed in lemon vinaigrette with a
southwest corncake on the side

CHOPPED ROMAINE SALAD 16.50
chopped romaine, cucumber, carrot, tomato +
your choice of chicken tenders or shaved sirloin
with your choice of dressing

CHOICE OF DRESSINGS

ranch, bleu cheese, balsamic vinaigrette, lemon
vinaigrette, honey mustard, 1000 island

CHOICE OF SIDES

french fries
boulder canyon potato chips
cole slaw
potato salad (GF)
baked beans (GF)
green chile cornbread (GF)
café salad 2.00 extra
cup of soup 2.00 extra

*these items can be made gluten free

LUNCH MENU

BURGERS

fresh never frozen 1/2 pound signature beef patty served on a brioche bun with your choice of side. substitute chicken breast, black bean patty or \$4 extra for a buffalo patty. gluten free bread available 2.00

ROB'S SMOKEHOUSE BURGER 16.95

american cheese, bacon, bbq sauce + crispy tobacco onions

MAKE IT AWESOME 19.95

add cream cheese, jalapenos + a fried egg

BRYANT'S BACON CHEESEBURGER 15.95

cheddar cheese + apple wood smoked bacon

GREEN CHILE CHEESEBURGER 15.95

pepper jack cheese + a fire roasted anaheim chile

MUSHROOM SWISS BURGER 15.95

swiss cheese + sautéed mushrooms

BISON BURGER 18.95

rocky mountain bison, caramelized onions, sharp cheddar cheese + bacon

BAJA BLACK BEAN BURGER 15.95

pepper jack cheese, a fire roasted anaheim chile + ancho mayo

JALAPENO POPPER BURGER 15.95

jalapeno popper spread + a fire roasted anaheim chile

LABONTE'S CHEESEBURGER 14.75

your choice of cheddar, american, swiss, pepperjack or bleu cheese

BBQ

the secret to good BBQ is to start slow + never go faster. All of our "Q" is award winning + pit smoked in house the right way, long + slow. gluten free bread available 2.00. bbq sauce is gluten free

CAROLINA PULLED PORK SANDWICH 14.50

with slaw + choice of side

JAKE'S BEEF BRISKET SANDWICH 15.50

with slaw + choice of side

try it hitchell's way: add tobacco onions, cheddar cheese + bacon 3.00

AWARD WINNING HOUSE SMOKED PORK RIBS

24.25 half rack

34.25 full rack

st. louis cut pork ribs with fries + slaw

SMOKED CHICKEN WINGS 13.25 half dozen

tossed in your choice:

19.95 dozen

buffalo, cranberry chipotle, bbq, nashville hot n honey, or dry

PORK BBQ NACHOS 16.25

refried beans, house cut tortilla chips, bbq pulled pork, melted cheese, jalapenos, tomatoes, onion, bbq sauce + crema

WHITE CHEDDAR MAC N CHEESE 18.95

homemade mac n cheese topped with bacon + toasted bread crumbs with your choice of carolina pulled pork or chopped beef brisket



STRESSED SPELLED BACKWARDS IS...DESSERTS

CHOCOLATE BROWNIE BREAD PUDDING 10.95
with vanilla ice cream

PEACH & BLUEBERRY COBBLER 9.95
with vanilla ice cream

CHEESECAKE 8.95
seasonal flavors

PEANUT BUTER PIE 8.95
with gluten free cookie crust

DRINK MENU

MORNING COCKTAILS

YOU CAN'T DRINK ALL DAY IF YOU DON'T START IN THE MORNING!

ARAPAHOE MARY 12.00
voted one of the best bloody's in the county! made with homemade bloody mary mix, garnished with pickled okra, stuffed green olive, gerkin pickle + candied jalapeno bacon

MIMOSA 8.00
chloe prosecco + oj

FUZZY MIMOSA 11.50
chloe prosecco, vodka, peach schnapps, oj + a splash of cranberry juice

SCREWDRIVER 8.00
vodka + orange juice

GREYHOUND 8.00
vodka + grapefruit juice

TEQUILA SUNRISE 8.00
tequila, oj + grenadine

WHITE RUSSIAN 8.50
vodka, kahlua + milk

IRISH COFFEE 9.50
jameson, carolans irish cream, coffee + whipped cream

CAROLAN'S + COFFEE 8.00

BEERMOSA 6.50
coors light + oj



BEER

ON TAP

Coors Light 6.00
Sawtooth Amber Ale 7.00
Avery IPA 7.00
Avery White Rascal 7.00
Rotating Mexican Style Lager 7.00
Angry James Seasonal 8.00
Rotating Hazy IPA 9.00
Rotating Seasonal Tap 8.00

FROM THE COOLER

DOMESTIC

PBR 16oz Can 5.00
Budweiser 5.00
Michelob Ultra 5.00
Coors Original 5.00
Holiday Favorite Blonde Ale GF Beer 8.00

IMPORT

O'Douls Non-Alcoholic 5.00
Pacifico 6.00
Guinness 7.00

CIDERS & SELTZERS

Stem Cider 8.00
Boulevard Brewing
Quirk Spiked Seltzer 6.00

NON ALCOHOLIC

coke, diet coke, sprite, dr. pepper, barq's root beer, lemonade, fresh brewed iced tea 3.00

LOCALLY ROASTED COFFEE 3.50
proudly serving rocky mountain coffee roasters

HOT TEA 3.00
green tea, black tea, earl grey, alpine berry, peppermint, cinnamon apple spice

JUICE 2.50 small / 4.50 large
orange, apple, cranberry, grapefruit, pineapple, tomato

MILK 2.50 small / 4.50 large
add chocolate .25



FOLLOW US:



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed. Please ask your server about food allergies. 18% gratuity may be added to parties of 6 or more. No separate checks please!

Our goal is to serve you a quality meal in a reasonable amount of time. Your food is prepared to order in a very small kitchen. Special orders and substitutions slow down our process. When we are very busy we may not allow for special orders and substitutions. Thank you for understanding!