



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.



DINNER MENU

APPETIZERS

FRIED PICKLE CHIPS 11.75
seved with ranch

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

TATER TOT POUTINE 14.25
tater tots smotherd with house gravy +
cheese sauce

NOAH'S CHICKEN TENDER BASKET 15.25
served with fries and choice of dipping sauce.
choose honey mustard, ranch or bbq sauce

POBLANO QUESADILLA 14.25
quesadilla with pepperjack chese, fire roasted
poblano chiles + refried beans. served with
avocado salsa + taco crema

add chicken 2.00

SANDWICHES

all sandwiches served with choice of side. gluten free
bread available 2.00

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

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

CLASSIC PHILLY CHEESESTEAK 16.75
grilled sirloin, onions + american cheese on an
amoroso bun
add au jous 1.50



SOUPS + SALADS

TODAY'S HOMESTYLE SOUP 5.25 cup
7.25 bowl

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

CAFE SALAD 5.25

SIDE CAESAR SALAD 7.50
romaine, parmesan + croutons with caesar
dressing

TROUT & SPINACH SALAD 25.95
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

CHICKEN CASEAR SALAD 17.95
romaine, parmesan + croutons with caesar
dressing + a grilled chicken breast

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, 1,000 island

SIDES

CHOOSE FROM:

boulder canyon potato chips
french fries
cole slaw (GF)
potato salad (GF)
baked beans (GF)
tater tots
green chili cornbread (GF)
green beans (GF)
mashed potatoes (GF)
cafe salad 2.00 extra
cup of soup 2.00 extra

DINNER MENU

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

HOUSE SMOKED BBQ COMBO PLATE 42.25
be hungry for this one or ready to share! half
rack of ribs, smoked sausage + choice of
carolina pulled pork or chopped beef brisket,
with texas toast, baked beans, coleslaw + fries

DINNER ENTREES

PAN FRIED CHICKEN 25.95
buttermilk bathed all natural chicken breast
breaded + pan fried, smothered with cracked
pepper gravy served with roasted garlic
mashed potatoes + green beans

ROCKY MOUNTAIN RUBY RED TROUT (GF) 27.25
lemon pepper trout pan seared in lemon herb
butter served with corn + quinoa pilaf and
green beans

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

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

STRESSED SPELELD 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

*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!

NIGHTLY PUB SPECIALS

SERVED IN THE PUB ONLY STARTING AT 4PM.

All pub specials are served as is.
No substitutions or additions, please!

MONDAY

PHILLY CHEESESTEAK 10.50
classic amoroso bun, grilled sirloin, onion +
american cheese, served with choice of side

TUESDAY

TACO NIGHT 9.50
three soft tacos with fresh homemade salsas.
all tacos must be the same flavor. choose
between chicken, fish, ground beef, chili braised
pork

WEDNESDAY

BURGER NIGHT 10.50
choose any burger from the menu excluding the
bison burger served with your choice of side

THURSDAY

Choose one of the following:
BBQ SANDWICH BASKET 10.50
your choice of carolina pulled pork or chopped
beef brisket sammy with fries + slaw
HALF RACK BBQ RIBS 18.95
with fries + slaw

FRIDAY

ROCKY MOUNTAIN RUBY RED TROUT PLATE 19.95
rocky mountain ruby red trout filet, corn +
quinoa pilaf + green beans

SATURDAY

HOUSE SMOKED BBQ PLATE 18.95
three pork ribs, smoked sausage, your choice of
pork, beef or turkey, texas toast, fries + slaw

SUNDAY

BURGER NIGHT II 10.50
choose any burger from the menu excluding the
bison burger. served with your choice of side

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



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