



# 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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# ALCOHOLIC DRINKS AVAILABLE TO-GO

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

## WHITE WINE

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### 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

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### 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

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### GAMBINO PROSECCO

Italy 10

### SEGURA VIUDAS CAVA BRUT ROSE

Spain 10

## DESSERTS

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### 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







Denver International Airport, Concourse C  
[www.missionyogurt.com](http://www.missionyogurt.com) | 303.342.6670

*Send any feedback to [comments@missionyogurt.com](mailto:comments@missionyogurt.com)*