

The BARLEY CHRONICLE

Committed to informing citizens of the free world about great beer and wonderful food.

ALAMOSA, COLORADO

VOLUME 22 — 2022

SPECIAL EDITION FREE

HOPPY HOUR

DINE-IN ONLY, SLV BEERS ONLY

4pm to 6pm
EVERYDAY

\$4.50 - PINTS
\$5.50 - STRONG PINTS
\$5.50 - MARGARITAS

\$4.50 - BASKET OF BREW FRIES
\$5.50 - BAVARIAN PRETZEL
\$6.50 - CHEESE QUESADILLAS
\$7.50 - FISH 'N CHIPS
\$8.99 - WING SAMPLER
\$9.99 - BLANCA BURGER

THURSDAYS ONLY

\$8 - GROWLER REFILLS
\$13 - STRONG REFILLS

PARTNERSHIP BREWS

AVAILABLE SEASONALLY



5.8% abv (May - Oct)



6.4% abv (March - Dec)



6.6% abv (May - Oct)



6.2 % abv (Nov - March)

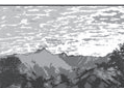
OUR PARTNERSHIPS



Cumbres & Toltec
SCENIC RAILROAD - NATIONAL HISTORIC LANDMARK



Royal Gorge Route
RAILROAD



SANGRE DE CRISTO
NATIONAL HERITAGE AREA
sangreheritage.org

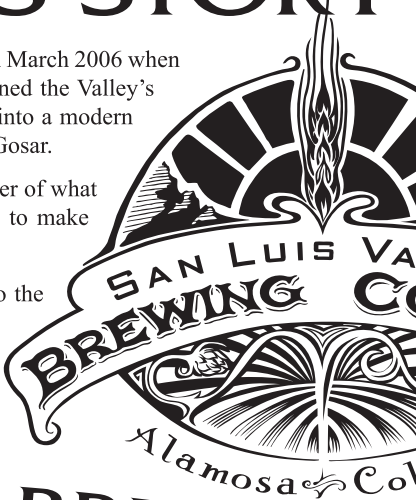
OUR BREWERY'S STORY

Welcome! Your experience at the San Luis Valley Brewing Company began in March 2006 when Scott & Angie Graber, along with their parents, Steve & Sue Friedman, opened the Valley's first brewery. Constructed in 1897, the San Juan Building was transformed into a modern brewpub with the talents of local artist, designer, and sausage producer, Kris Gosar.

The centerpiece of the back bar, a 5,000 lb. vault door from 1912, is a reminder of what the brewery is about today; quality, craftsmanship, and using raw materials to make something wonderful.

In 2014, the brewery opened the Roast-Craft Coffee & Libations adjacent to the brewery, expanding the brewery's offerings to include house roasted coffees, espresso, breakfast, increased beer production, and a private space for gatherings. Thanks for stopping by, and we hope you enjoy your experience!

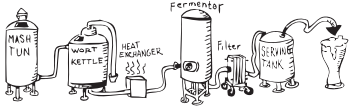
Cheers and God Bless,
Scott & Angie



HAND CRAFTED BREWS



SMALL BATCH



LOCAL INGREDIENTS



10 OZ. \$4.25 PINT \$5.75 PITCHER \$16.50 4 OZ. SAMPLE, \$1.75

ASK YOUR SERVER ABOUT OUR LATEST SEASONALS, GUEST BEERS AND BEER TO GO!



MEXICAN-STYLE LAGER

A crisp, golden, Mexican style
lager.
4.2% abv



Our Valle Especial lager
soaked on Hatch Chile, for
added heat & individuality.
4.2% abv



AMERICAN WHEAT

A very smooth, unfiltered,
easy drinkin' American style
wheat beer.
4.8% abv



INSPIRED COLORADO ALE

A classic Colorado Red with a
balanced malt to hop profile,
and beautiful crimson color.
5.5% abv



A bold, abundantly hopped
ale with a pleasant bite and
clean finish.
6.7% abv



A dark and complex beer with
great roasted malt character
and rich creamy body.
6.0% abv

GIFT CARDS AVAILABLE

LOAD THEM UP FOR FRIENDS AND FAMILY. GREAT GIFT IDEA!



BREAKFAST
719-587-BEAN

LUNCH

ESPRESSO

WWW.SLVROAST.COM

OPEN
7AM - 2PM



EVENINGS
BY
RESERVATION

RIGHT AROUND THE CORNER



APPETIZERS

WARM SPINACH ARTICHOKE DIP

a delicious blend of spinach, artichokes, and cheese, served with tortilla chips and pita bread.

10.99

NACHOS

-PAIRS WELL WITH VALLE CALIENTE-



tortilla chips layered with cheese and topped with guacamole, sour cream, black beans, jalapeños, black olives, green onions and a side of homemade salsa.

11.99

half order 8.99

add Gosar chorizo sausage 3.75

add steak, chicken, or BBQ pork 3.75

BREW PUB WINGS



9 hearty chicken wings in your choice of sauce served with bleu cheese or ranch and celery sticks.

BUFFALO

HONEY CHIPOTLE BBQ

DRY RUB

12.99

FISH & CHIP BASKET

Beer battered, deep fried pollock served with brew fries.

10.50

CHIPS & HOMEMADE SALSA

-PAIRS WELL WITH VALLE ESPECIAL-

3.99

add guac. 1.75

COWBOY CHILI

our house recipe red chili made with beef and Oatmeal Stout, topped with cheddar jack & green onion.

cup 4.25

bowl 5.50

FRENCH ONION SOUP

savory onion broth finished with sherry wine, topped with crostini and melted Swiss.

6.50

PORK GREEN CHILI

cup 4.25

bowl 5.50

BUFFALO CHICKEN TENDER BASKET

with brew fries, ranch, and celery.

11.50

LOCAL

SAUSAGE SAMPLER

three local Gosar Sausages (Bavarian, Andouille, Green Chile) grilled and served with sauerkraut, pita bread, and stone ground mustard.

14.99



HUMMUS & VEGETABLES

with pita bread & tortilla chips.

10.99

STEAK & CHEESE QUESADILLA

with sautéed bell peppers, onions, melted cheese, avocado, sour cream, and salsa.

10.50

substitute chicken 10.50

BASKET OF BREW FRIES

5.50

sub Sweet Potato Fries 6.50

add Cowboy Chili, Pork Green Chili, or Nacho Cheese 2.25

BAVARIAN HOT PRETZEL

-PAIRS WELL WITH HEFE SUAVÉ-

salted & served with melted cheese on the side.

7.75

SALADS

dressings: homemade honey mustard, red wine vinaigrette, ranch, chipotle ranch, 1000 island, bleu cheese, Italian, balsamic vinegar & olive oil.

SUB - HUMMUS 2.25

SOUTHWEST CHORIZO SALAD

-PAIRS WELL WITH HEFE SUAVÉ-

local Gosar chorizo sausage served with roasted corn, beans, chipotle ranch dressing, and tossed with romaine, cilantro, black olives, green onions and shredded cheddar jack.

13.75

VEGETARIAN BURRITO BOWL

quinoa, black beans, roasted corn, sauteed onions and peppers on a bed of romaine, topped with cheddar jack and green onion, with a side of salsa.

12.75

add guac. 1.75

CHEF SALAD

ham, turkey, crispy bacon, egg, croutons, and shredded cheddar cheese over romaine lettuce with cucumbers, carrots, tomatoes, and a choice of dressing.

15.99

CAESAR SALAD

romaine lettuce, parmesan cheese and croutons tossed with our homemade Caesar dressing.

9.99

SAN JUAN SALAD

a mixture of spring greens, cucumbers, carrots, tomatoes, and croutons with choice of dressing.

9.99

ADD THE FOLLOWING PROTEINS TO ANY OF OUR SALADS

CHICKEN 4.50

GOSAR SAUSAGE 4.50

(BAVARIAN, ANDOUILLE, OR GREEN CHILE)

PORTOBELLO 4.00

QUINOA 3.75



BUFFALO CHICKEN SALAD

crispy chicken breast on a bed of romaine with buffalo wing sauce, avocado, bacon bits, bleu cheese crumbles, and ranch dressing.

15.50

STEAK & SPINACH SALAD

served with bleu cheese crumbles, mushrooms, tomato, avocado and choice of dressing.

15.50

SIDE SALAD

6.99

STREET TACOS

three soft taco shells, or corn tortillas, with your choice of seasoned pollock, chicken, or BBQ pork, topped with shredded cabbage, chipotle ranch, and sides of black beans, salsa, and guacamole.

FISH

-PAIRS WELL WITH VALLE ESPECIAL-

10.99

CHICKEN

10.99



BBQ PORK

-PAIRS WELL WITH ALAMOSA AMBER-

10.99



~HOT & SPICY

BURGERS

1/2 LB. HAND HEWN, PREMIUM ANGUS BEEF
- MAKE IT A DOUBLE BURGER, ADD 5.00 -
- MAKE IT A HOMEMADE BLACK BEAN QUINOA BURGER AT NO CHARGE -

served on an Artisan bun with lettuce, tomato, onion and a pickle spear with your choice of brew fries, roasted red potatoes, kettle chips, tortilla chips, quinoa, a cup of Cowboy chili, or pork green chili.

sub side salad 3.50
sub sweet potato fries 1.25
sub Salazar BEEF® 2.50 
sub BISON 3.99

GREEN CHILE GUACAMOLE BURGER*

-PAIRS WELL WITH VALLE ESPECIAL-

served with green chiles, pepper jack cheese and homemade guacamole.

13.25

SMOKED BACON SWISS & MUSHROOM BURGER*

-PAIRS WELL WITH ALAMOSA AMBER-

served with smoked bacon, sautéed mushrooms and Swiss cheese.

13.75

COWBOY CHILI BURGER*

Cowboy Chili smothered on a hearty patty with melted cheese, all topped with sour cream.

13.25

SMOKEHOUSE BBQ BURGER*

-PAIRS WELL WITH OL' 169 OATMEAL STOUT-

honey chipotle BBQ sauce, beer battered onion wedges, a touch of cabbage, and cheddar.

13.25

THE BLANCA BURGER*

grilled and served with your choice of Swiss, pepper jack, cheddar, provolone, or American.

11.99

BLACK & BLEU BURGER*

-PAIRS WELL WITH GRANDE RIVER IPA-

topped with bleu cheese crumbles, black pepper, bacon and chipotle ranch.

13.75

SANDWICHES

served with your choice of brew fries, roasted red potatoes, kettle chips, tortilla chips, quinoa, a cup of Cowboy chili, or pork green chili.

sub side salad 3.50
sub sweet potato fries 1.25

BREW PUB'S CLASSIC REUBEN

-PAIRS WELL WITH ALAMOSA AMBER-

tender corned beef, fresh sauerkraut and melted Swiss cheese stacked on marble rye with 1000 island dressing.

11.99

CLUB SANDWICH

ham, turkey, smoked bacon, lettuce, tomato and mayo with American and Swiss cheese on sour dough, wheat bread, or rye.

11.25

add avocado 1.75

SOUTHWEST PORTOBELLO WRAP

-PAIRS WELL WITH GRANDE RIVER IPA-

slices of Grande River IPA glazed portobello, grilled and served in a soft tortilla with spinach, avocado, pepper jack and chipotle ranch dressing.

10.99

FRENCH DIP

tender sliced roast beef on a hoagie roll with au jus dipping sauce.

11.75

add Swiss and sautéed mushrooms 1.00

SOUTHERN STYLE BBQ PORK SANDWICH

-PAIRS WELL WITH OL' 169 OATMEAL STOUT-



tender, shredded, slow roasted pork smothered in honey chipotle BBQ sauce.

10.99

CHIPOTLE CHICKEN WRAP

marinated grilled chicken with spring mix, cheddar jack, avocado, tomato and chipotle ranch dressing.

11.25

add salsa 1.00

BUFFALO CHICKEN WRAP

-PAIRS WELL WITH VALLE ESPECIAL-



crispy chicken in Buffalo Wing sauce with romaine, avocado, bacon bits, bleu cheese crumbles and ranch.

11.75

BLT

thick smoked bacon, tomatoes, and lettuce on your choice of sour dough, wheat or rye with mayo.

9.50

BLAT (avocado)

1.75

BLAST (avocado and Swiss cheese)

2.50

PHILLY CHEESE STEAK

tender sliced beef topped with melted Swiss, sautéed mushrooms, onions, and peppers on a hoagie roll.

12.75

add jalapeños 1.00

CHICKEN CORDON BLEU SANDWICH

sliced beef gyro with lettuce, tomato, cucumber, and onion topped with homemade Tzatziki sauce on warm pita bread.

10.99

a lightly breaded chicken breast, topped with honey ham, melted Swiss, and parmesan jack sauce, on a toasted brioche bun.

11.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



~HOT & SPICY

ENTRÉES

-SERVED AFTER 5 PM-

-all entrées are served with a dinner salad-

RIB EYE STEAK *

hand cut, grilled, and seasoned to perfection with a choice of side.
12 oz. — 27

-Southwest Style-

add sautéed onions and mushrooms with southwest seasoning.
2



STOUT BRAISED BARBECUE RIBS

-PAIRS WELL WITH OL' 169 OATMEAL STOUT-

tender, slow cooked St. Louis ribs grilled and basted
in our honey chipotle BBQ sauce, with choice of side.
21

CHICKEN CORDON BLEU

tender chicken breast stuffed with honey ham and Swiss, lightly breaded
and topped with spicy parmesan jack sauce, mixed vegetables,
and choice of side.
21

STREAM TROUT

-PAIRS WELL WITH HEFE SUAVÉ-

oven baked, gently seasoned and served with mixed
vegetables and a choice of side.
22

ENTRÉE SIDE CHOICES

BREW FRIES	QUINOA
ROASTED RED POTATOS	COWBOY CHILI
KETTLE CHIPS	PORK GREEN CHILI
TORTILLA CHIPS	MIXED VEGETABLES

SWEET POTATO FRIES 1.25

LUCILLES
GREEN CHILI PASTA ALFREDO

-PAIRS WELL WITH GRANDE RIVER IPA-

the Brewpub's own green chili alfredo cream sauce
with local Lucilles Sausage, cherry tomatoes,
and cilantro.
18

THREE MUSHROOM PASTA

-PAIRS WELL WITH GRANDE RIVER IPA-

crimini, portobello and button mushrooms sautéed
in a roasted garlic cream sauce and tossed with fresh
spinach.
17

6 CHEESE BACON PASTA

a medley of melted cheese and diced smoked bacon.
18

BUTTER NOODLES WITH HERBS

14

ADD THE FOLLOWING PROTEINS
TO ANY OF OUR PASTA DISHES

CHICKEN	4.50
GOSAR SAUSAGE	4.50
(BAVARIAN, ANDOUILLE, OR GREEN CHILE)	
PORTOBELLO	4.00
QUINOA	3.75

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

CHOCOLATE STOUT BROWNIE SUNDAE 6.99

HOMEMADE BREAD PUDDING 5.99
(seasonally; bourbon walnut or mixed berry)

APPLE FILLED CHURROS 5.99

CHOCOLATE MOUSSE 5.99
(gluten free)

BREWERY ROOT BEER FLOAT 5.25

VANILLA ICE CREAM 3.25

BEER & RETAIL TO-GO

6-PACK 10.99

64 oz GROWLER 14.99

COLOR LOGO PINT 5.99

LOGO T-SHIRT 14.99

LOGO BALL CAP 18.99

12 oz ROAST COFFEE BEANS 11.99



BEVERAGES

HOMEMADE ROOT BEER 3.85
no free refills

HOMEMADE BLACK CHERRY CREAM SODA 3.85
no free refills



FOUNTAIN DRINKS 2.99
Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea
Lemonade, Ginger Ale

STRAWBERRY LEMONADE 3.85

REPUBLIC OF TEA, FLAVORED ICE TEA 2.99

ARNOLD PALMER 2.99

ROAST CAFE COFFEE 2.49

HOT TEA 2.49

MILK 2.99

CHOCOLATE MILK 3.50

KID'S FOUNTAIN DRINKS 1.99

KID'S HOMEMADE ROOT BEER 2.75

KID'S HOMEMADE 2.75
BLACK CHERRY CREAM SODA



~HOT & SPICY