



EDDYLINE

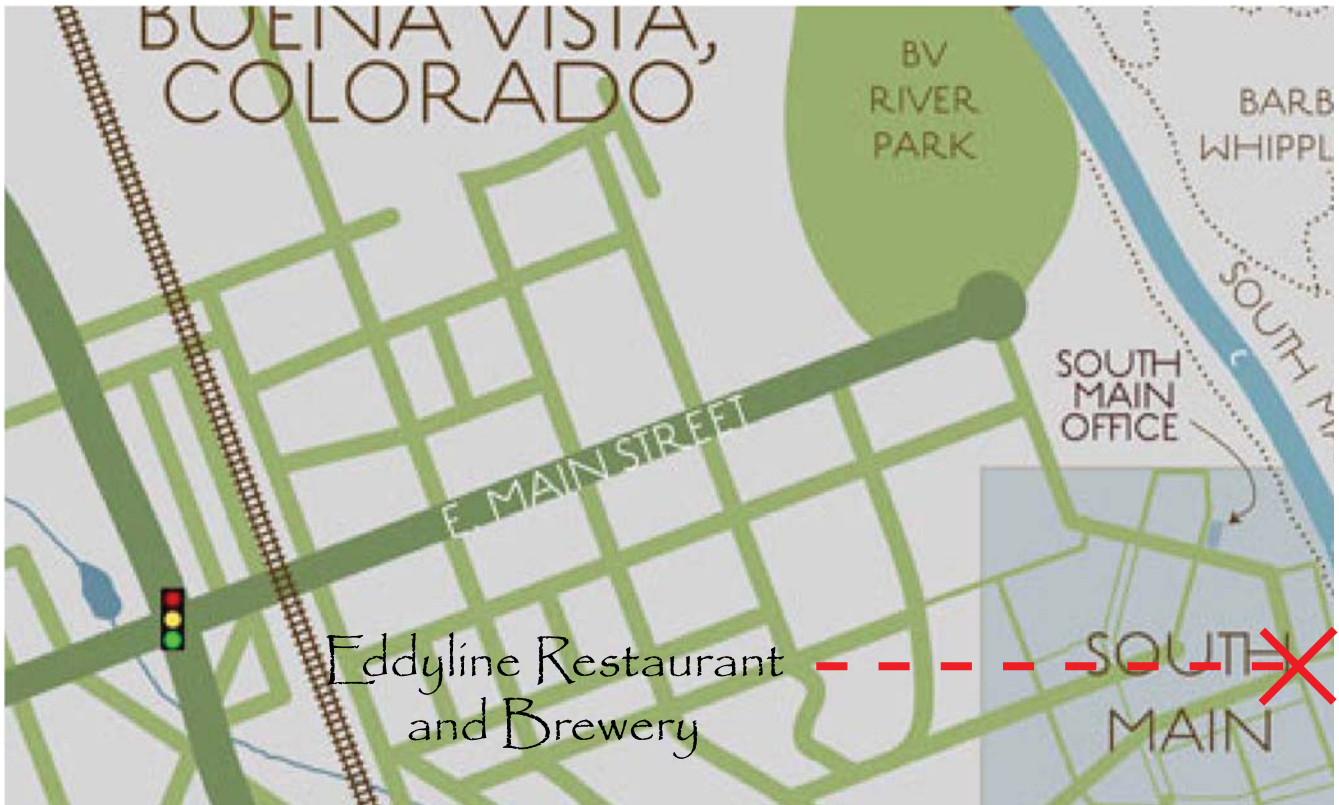
RESTAURANT & BREWERY

TAKE-OUT MENU

AVAILABLE FROM 11 A.M. TO 9:30 P.M.

719-966-6000

926 S. MAIN STREET



www.eddylinepub.com

We're 'Restaurant 2.0' enabled!



Check us out on Facebook, for live updates and events as well as our upcoming specials Or join our fan club.

www.facebook.com



Follow us on Twitter to receive OUTRAGEOUS specials through your cell phone!!

www.twitter.com/eddylinepub

APPETIZERS

CHIPS AND SALSA

Fresh-made salsa w/ fire roasted jalapenos & fresh cilantro \$3.50
Add guacomole OR jalapeno-queso sauce. \$2.50

SOFT PRETZELS

4 Hand twisted pretzels, baked in our wood-fired oven served with marinara sauce. \$4.95
Add Cheddar, Alfredo or warm Honey-Mustard Sauce. \$5.95

FIESTA QUESADILLA

Award-Winning Fiesta Queso from the Jumpin' Good Goat Dairy, grilled in a flour tortilla Served with Salsa and Gaucomole. \$5.95.
Chicken \$7.95 Steak \$8.95

HUMMUS OVER PITA

Spicy garlic and roasted red pepper hummus with toasted pita bread, served with tomatoes, cucumbers and kalamata olives.
\$5.95

SPINACH & ARTICHOKE DIP

Parmesan, feta, brie, cheddar-jack, fresh spinach, & artichokes blended piping hot with a toasted & sliced batard loaf. \$7.95
Add a skewer of 6 fire grilled shrimp \$12.95

FRESH SALADS

HOUSE SALAD

Mixed greens, roma tomatoes, cucumbers, carrots, croutons, parmesan. Great with our balsamic-vinaigrette!
small \$2.95 ~ large \$5.95

CHICKEN SALAD

Grilled, chilled & sliced chicken breast on mixed greens, artichoke hearts & roma tomatoes. Topped with parmesan & walnuts. Great with Honey-mustard!
small \$5.95 ~ large \$7.95

SOUP & SALAD COMBO

Bowl of our house made soup, small house, spinach or caesar salad & sliced baguettes. \$7.95

THE EDDYLINE SALAD

Fresh spinach with red onions, roasted red peppers, roma tomatoes and our house-made red chile vinaigrette. Finished with toasted pine nuts, gorgonzola crumbles & choice of: 5oz NY strip steak, grilled Salmon filet, or 8 sauteed shrimp! \$12.95

CAESAR SALAD

Romaine, parmesan cheese and croutons with our house made Caesar dressing.
small \$3.50 ~ large \$6.45
Great with Grilled Salmon

GREEK SALAD

Spinach, roma tomatoes, red onions, roasted red peppers, capicola ham, kalamata olives, peperoncinis & feta. Great with Pesto-vinaigrette!
small \$6.95 ~ large \$9.45

HOUSE MADE DRESSINGS

Balsamic Vinagraitte, Pesto Vinagraitte, Red Chile Vinagraitte, Caesar, Honey Mustard

PASTAS & LASAGNA

We use 100% Italian grade pure Semolina pasta for all of our dishes. All dishes are served with a slice of baguette, garnish and can be ordered as a half portion.

CREAMY PESTO PASTA

Basil pesto and cream sauteed with artichoke hearts and sundried tomatoes.
\$8.95
Try with grilled portabello \$11.95

PASTA & SALAD COMBO

A lighter half order of any pasta with a small house, spinach or caesar salad & sliced baguettes. \$8.95

RED CHILE PASTA

Authentic New Mexico grown red chile made into a spicy cream sauce.
Simple yet incredible! \$8.95
Great w/ grilled pork loin \$12.95

ROASTED GARLIC ALFREDO

Our alfredo sauce is fresh made w/ roasted garlic, parmesan and finished with grated nutmeg. \$8.95
For a walk on the wild side try it with green chile, capers, and grilled chicken!
\$14.45

WOOD-OVEN LASAGNA

4 Layers of spinach, egg pasta, roasted red peppers, red onions, mushrooms, marinara, roasted garlic, ricotta and mozzarella. Vegetarian - \$9.95 Traditional - \$10.95

CHEDDAR PENNE MACARONI

Our fresh made sharp cheddar cheese sauce with Penne pasta. \$8.95
Delicious with Grilled Salmon \$14.95 or Grilled Bacon Strips \$10.95

GRILLED ADDITIONS

8 OZ Chicken Breast ~ \$4 7 OZ Salmon Filet ~ \$6 Shrimp Skewer (6) ~ \$5
Portabello Mushroom ~ \$3 8 OZ Marinated Pork Loin ~ \$4

WOOD-FIRED-GRILLED ENTREES

Our grill is fired with pecan wood grown in the Rio Grande Valley; Why Pecan? Pecan is a very clean & hot burning wood that imparts a slightly sweet and nutty flavor with no added oil. Wood burns significantly hotter, searing meats, trapping juiciness and flavor deep inside unlike conventional grills or range tops.

WOOD-FIRED NEW YORK STRIP

Hand-cut USDA Choice 10oz New York, grilled to perfection. The New York is loved for its lean tenderness and flavor. Served with the vegetable of the day, potatoes or rice, and soup or salad. \$16.95
Add a grilled shrimp skewer \$21.95

WOOD-FIRED RIB-EYE

Hand-cut USDA Choice 12oz rib-eye grilled to perfection. The ribeye is loved for its high degree of marbling and flavor. Served with the vegetable of the day, choice of potatoes or rice, and soup or salad. \$18.95
Add a grilled shrimp skewer \$23.95

SOUTHWEST PORK LOIN

8 oz. handcut pork loin marinated in a red chile sauce, wood-fire grilled, and served on a bed of long grain wild rice, vegetable of the day and choice of soup or salad. \$12.95

GRILLED RED-PEPPER SALMON

7 oz Pacific Northwest Wild Salmon filet grilled to perfection & topped with a fresh sauted, spicy red pepper wine & cream sauce. Served on a bed of wild rice, vegetable of the day and choice of soup or salad. \$15.95

WOOD-FIRED GRILLED FAJITAS

Wood-fire-grilled red bell pepper and red onions. Served with sour cream, guacomole, house-made salsa, cheddar-jack cheese and 4 warm tortillas.

NY Strip ~ \$13.95, Grilled Chicken ~ \$10.95 Grilled Portabello Mushroom ~ \$10.95 Baja Fish ~ \$11.95

GRILLED SANDWICHES

All sandwiches come with a choice of side.

GRILLED PORTABELLO

Grilled portabello mushroom, choice of cheese, on a toasted bun. Served with red-pepper basil mayo \$9.95

SALMON CLUB

Grilled Salmon Filet, smoked bacon, spicy arugula, roma tomatoes on grilled ciabatta bread. Served with our house made pesto-jalapeno relish. \$12.95

GRILLED CHICKEN

8 oz. Grilled chicken breast, choice of cheese, on a toasted bun. Served with a side of guacomole. \$9.95

SOUTHWEST CUBAN

Thin slices of red chile marinated pork, capicola ham, dill pickles, stone-ground mustard, swiss and cheddar cheese on a ciabatta roll. Pressed & grilled over our wood-fired grill. \$9.95

WOOD-FIRED-GRILLED HAMBURGERS

All burgers are hand packed cooked to order and served with choice of side.

CLASS 1 (NO SKILLS)

For the beginner. 1/3 pounder. \$5.95

CLASS 2 (BASIC SKILLS)

Class 1 Burger plus your choice of cheese. \$6.95

CLASS 3 (PADDLING SKILLS)

Class 2 Burger plus we add New Mexico Green Chile to the mix. \$7.95

CLASS 4 (WHITE WATER)

We upgrade the class 3 to a true 1/2 pounder and pack the green chile right into the burger. \$9.95

CLASS 5 (ADVANCED)

We take the class 4 to the next level we . Your choice of 2 additional toppings. \$12.95. {Guacomole, Sauteed Mushrooms, Sauteed Onions, Stella Blue Cheese, Grilled Proscuitto, Bacon}

BUFFALO BURGER

100% All Natural Buffalo
The new taste sensation, Buffalo is healthy & nutritious, high in protein, & low in fat. Choice of cheese served on a toasted bun. \$11.95. Great w/ Stella Blue Cheese and proscuitto!

SIDE CHOICES

Potato Wedges, Long Grain Wild Rice, Cup of Soup, Small House Salad, Grilled Vegetable

CHEESE CHOICES

Sharp Cheddar, Mozzarella, Swiss, Imported Gouda
\$1.00 Upgrades - Stella Blue Cheese, Jumpin' Good Goat Dairy Chevre

WOOD~FIRED PIZZAS

Our hand-tossed pizzas are 10.5" round, made with our homemade dough, sauces, and gourmet toppings. They are baked in our authentic Pecan wood-fired brick oven (hand built on site) at nearly 700 degrees.

MARGHERITA

Simple but classic!!! Marinara sauce, mozzarella, and fresh basil. \$5.95

RIO GRANDE

Extra virgin olive oil, roasted garlic, mozzarella, roma tomatoes, red onions, green chile, fresh basil & cilantro! \$7.95

VEGGIE PRIMAVERA

Marinara sauce, mozzarella, roma tomatoes, black olives, scallions, seasonal vegetable, fresh red bell peppers, and mushrooms. \$8.95

WILD MUSHROOM

Marinara, parmesan, mozzarella, garlic, shiitake, crimini & portobella mushrooms topped with fresh basil. \$8.45

TOMATO DEL SOL

Olive oil, garlic, mozzarella, feta, capers, green chile, roma & sundried tomatoes, fresh oregano. \$8.95

PESTO & ARTICHOKE

Basil-pesto, mozzarella, sundried tomatoes, roma tomatoes, and artichoke hearts. \$8.95

RIO EMBUDO

How do you spice up a plain pepperoni pizza? Add Hatch autumn roast green chile. A New Mexico classic. \$7.95

THE NUMBERS

Like its name-sake, this pizza has it all. Pepperoni, proscuitto ham, spicy italian sausage, jalapenos, marinara sauce and mozzarella. \$9.25

SUPREMA

Marinara sauce, mozzarella, fresh red bells, black olives, scallions, mushrooms, Caninos spicy Italian sausage, & pepperoni. \$9.25

HAWAIIAN

A classic from the islands! Marinara sauce, mozzarella, pineapple and proscuitto ham. Simplicity at its best. \$7.95

THE FRACTIONS

Marinara sauce, mozzarella, grilled chicken, artichoke hearts, kalamata olives, red onions, roasted garlic, oregano. \$8.95

GOLD-PANNER

Marinara sauce, kalamata olives balanced with artichoke hearts, proscuitto ham, mushrooms and mozzarella make this a worthy treasure! \$8.95

WHITE WATER

Rich and creamy roasted garlic alfredo sauce, mozzarella, fresh spinach, and grilled chicken. \$8.95

BROWN'S CANYON

House-made zesty bbq sauce, grilled chicken, grilled onions, mozzarella, smoked gouda and fresh cilantro \$8.45

ROYAL GORGE

Pork loin thinly sliced with New Mexico red chile sauce, capicola ham, cheddar-jack cheese, roma tomatoes, scallions, black olives, topped with fresh cilantro. \$8.95

CALIFORNIAN

Basil-pesto sauce, mozzarella, grilled chicken, red onions, roasted red peppers, and black olives. \$9.25

CAMERONES Y ALFREDO

Succulent shrimp, scallions, and roma tomatoes swimming in a rich and creamy garlic alfredo sauce. \$9.95

THE BLACK AND BLEU

Olive Oil, roasted garlic, mozzarella, NY Strip, grilled onions, mushrooms, and Stella Bleu Cheese. \$11.95

CALZONES

Our calzones come topped with piping hot marinara sauce & parmesan.

MT. HARVARD

Ricotta, chevre, mozzarella, artichoke hearts, roasted red peppers, kalamata olives, fresh spinach. \$8.95

MT. COLUMBIA

Ricotta, grilled chicken, capers, green chile, roma tomatoes, and mozzarella. \$8.95

MT. YALE

Ricotta, mozzarella, spicy italian sausage, mushrooms, jalapenos, and red onions. \$8.95

MT. PRINCETON

The prince of calzones! Ricotta, feta, mozzarella, pepperoni, proscuitto, roasted red peppers and green chile. \$9.25

GO CALZONE

Turn any pizza into a calzone
add \$1.00

GO LIGHT

Smaller 9" pizza w/ a smaller
price, save \$1.00