



SHARE

BBQ PORK NACHOS | 16

Pulled pork, roasted pineapple pico, queso, cotija, chipotle peach BBQ, Tajin chili lime

CIDER BRINED WINGS | 14/22

Half/Full

Choice of classic buffalo (spicy), Colorado dry rub (mild), chipotle peach BBQ (sweet), or Nashville hot (spicy). Ranch or blue cheese, celery, carrots

PILSNER PRETZEL | 10

House sourdough pretzel. Served with pilsner beer cheese, grainy mustard, green apple & everything bagel spice

STREET TACOS | 14

Choice of carnitas, brisket or blackened salmon

Poblano slaw, red onion, cilantro, crema, taqueria salsa

CHARCUTERIE | 21

Cured meats, seasonal cheese, house grain mustard, grilled sourdough, house pickles

HEIRLOOM TOMATO FLATBREAD | 14

Topped with roasted garlic, burrata, house pesto

PIMENTO CHEESE STICKS | 12.75

Green onion, bacon jam, pimento relish, buttermilk ranch

LOADED FRIES | 12

Bacon, green chili, queso, buttermilk ranch

ENTREES

QUESO VERDE SMOTHERED BURRITO | 16.5

Choice of house brined chicken or carnitas

Local tortilla, crispy potatoes, avocado, Olathe corn pico, queso, house green chili and crema

FISH AND CHIPS | 19.5

Pilsner battered Cod, seasonal slaw, house fries and tartar sauce

LOADED MAC | 15.75

Cavatappi pasta, white cheddar sauce, bacon, toasted crackers, crispy onion, buffalo sauce drizzle

PAN SEARED SALMON* | 25

Summer corn succotash, white cheddar grits, lemony herb vinaigrette

NEW YORK STRIP* | 34

10 oz strip, served with a crispy potato cake, street corn, and tomato demi glaze

SALADS

Chicken +7, Salmon +9, Steak +14

WINE MAKER | 10

Heritage greens, cranberries, candied pecans, local feta and white balsamic vinaigrette

STREET TACO SALAD | 10

Romaine, black beans, roasted corn, tortilla, cotija cheese, creamy chipotle dressing

CAESAR* | 11

Romaine, house croutons, shaved parmesan cheese, watermelon radish, classic Caesar dressing

ATHENEAN | 11

Greens, cucumber, heirloom tomato, red onion, feta, olive, charred tomato & garlic vinaigrette

BURGERS

Burgers served on a local brioche bun with your choice of hand cut fries, or sweet potato fries.

Sub onion rings/side salad +2 Add avocado +1.5

Sub gluten free bun +1.5

Choice of *8 oz. house grind patty, buttermilk brined grilled chicken or house black bean burger

THE CLASSIC* | 16.5

Choice of cheese, lettuce, tomato, pickle, aioli

BBQ BACON | 18

Stacked with an onion ring, aged cheddar, red onion, chipotle peach BBQ

THE 'SHROOM | 18

Portobello, caramelized onion, double swiss, garlic herb aioli

JALEPENO POPPER | 18

Crispy jalapeno, green chili cream cheese, Applewood smoked bacon, roasted hatch chili

FOSSIL FAVORITES

COLORADO CHOP CHEESE | 16.5

Our take on the NY fave where burger meets cheesesteak; 8 oz. house grind beef, American cheese, shredded lettuce, red onion, pepper jam, jalapeno, secret sauce on a Dutch crunch roll

NASHVILLE HOT CHICKEN | 16.5

Choice of crispy or grilled chicken

Served with house pickles, dill aioli, Brioche bun

OAXACAN FRENCH DIP | 16.5

Braised brisket, grilled white cheddar, caramelized pico, avocado crema, ancho consomme

FAMOUS HATCH GREEN CHILI

Local tortilla, lime crema, pico

Cup | 6 Bowl | 9

CLUB CLASSICS

DOUBLE BLT | 16

Applewood bacon, bacon jam, romaine and heirloom tomato on grilled sourdough

MAKE IT A CLUB | 19

Double BLT with smoked turkey, grilled sourdough

PASTRAMI REUBEN | 16.75

Choice of Wagyu pastrami or smoked turkey.

Served with red kraut, swiss, house made Russian dressing on marble rye

BUFFALO SANDWICH | 16.5

Hand breaded crispy chicken, blue cheese, slaw, classic buffalo sauce, on a local brioche bun

TENDIE BASKET | 16.5

Hand breaded chicken tenders, house fries, special sauce, buttermilk ranch

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOOTPRINTS

FOSSIL TRACE

Spring/Summer '23

**New name (much easier to pronounce), same iconic views and great food.
The historic city of Golden, Colorado is our home, and we
welcome you to Footprints Fossil Trace!**

Enjoy moments on the patio, overlooking the spectacular foothills of the Front Range. We serve delicious food with an emphasis on fresh, house made items and seasonal produce. We grind our burgers daily, make our own fries, sauces & dressings, and feature rotating local beer taps and seasonal craft cocktails perfect for any occasion (including the perfectly poured pint of Barmen).

Whether you play golf or not, enjoy the walk with us!



**Ask about our Turn & Go menu for on-course
food and drink. Kids menus are also available upon request.**

**If you have a tee time, please notify
your server or bartender.**