

BURGERS

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

Substitute Onion Rings +2 Side Salad +2 Gluten Free Bun +1.5

Choose from an 8 oz House Grind Patty, Buttermilk Brined Grilled Chicken, or Impossible Burger

CLASSIC * | 16.5

White American Cheese | Lettuce | Tomato Pickle | Aioli| Local Brioche Bun

BBQ BACON * | 18

Onion Ring | White Cheddar | Red Onion Chipotle Peach BBQ | Local Brioche Bun

MUSHROOM ONION SWISS* | 18

Portobello | Caramelized Onion | Double Swiss Garlic Herb Aioli | Local Brioche Bun

CHILI RELLENO STYLE* | 18

Crispy Jalapeno| Green Chili Cream Cheese Applewood Smoked Bacon | Roasted Hatch Chili Cheddar

Add Avocado for \$1 Smother it for \$2.5

CLUB CLASSICS

Substitute for a Gluten Free Bun +1.5

DOUBLE BLT | 16

Grilled Sourdough| Applewood Bacon | Bacon Jam Romaine | Heirloom Tomato

BUFFALO SANDWICH | 16.5

Hand Breaded Crispy Chicken | Blue Cheese | Slaw Classic Buffalo Sauce | Brioche Bun

ELK & JALAPENO PATTY MELT | 17

Local Elk and Jalapeno Sausage or House Grind Caramelized Onion| Swiss | Comeback Sauce Marble Rye

ALE BATTERED FISH SANDWICH | 17

Shredded Lettuce | Tartar Sauce | Tomato | Pickle

SALADS

Add Chicken +7 | Salmon +10 | Steak +15

SOUTHWEST SALAD *GF* | 10

Romaine | Black Bean | Roasted Corn | Tortilla | Cotija Creamy Chipotle Dressing

WINE MAKER GF | 10

Heritage field greens | Dried Cranberries | Candied Pecan | Local Feta | White Balsamic Vinaigrette

CAESAR * | 11

Romaine | Parmesan | House Crouton | Watermelon Radish | Classic Caesar Dressing

FOSSIL COBB | 12

Romaine | Heirloom Tomato | Corn | Bacon Gorgonzola Egg | Avocado Ranch

SHARE

CIDER BRINED CHICKEN WINGS |

Half 14 | Full 22

With Ranch or Blue Cheese, celery, and carrots. Choose from:

Classic Buffalo | Chipotle Peach BBQ |Colorado Dry Rub Japanese BBQ

Try Our Cauliflower Wings!

BBQ CHICKEN NACHOS | 16

Roasted Chicken | Bacon | Queso | Cotija | Chipotle Peach BBQ | Black Bean | Roasted Jalapeno Salsa

PRETZEL BITES | 13

Sourdough Pretzel |Bison Queso | Poblano Beer Mustard

GRILLED FLATBREAD | 14

Palisade Peach | Ricotta | Caramelized Onion | Arugula Aged Balsamic

GREEN CHILI AND BISON QUESO | 14

Roasted Corn Pico | Jalapeno Crema | House Chips

BIRRIA EMPANDAS | 15

Consommé | Cotija | Garlic Butter | Slaw

CHEESE CURDS | 12.5

Bacon | Green Onion | Red Pepper Relish | Golden BBQ Buttermilk Ranch

BLISTERED SHISHITO PEPPERS | 11

Lime | Flakey Salt | Garlicy Lemon Ranch

ENTREES

QUESO VERDE SMOTHERED BURRITO | 16

Choose from House Brined Chicken or Birria

Local Tortilla | Crispy Potato | Avocado | Olathe Corn Pico | Queso | House Green Chili | Crema

FISH AND CHIPS | 22

Ale Battered White Fish | Seasonal Slaw | House Fries Tartar Sauce

8 OZ FLATIRON * | 36

Cowboy Crust | Street Corn | Green Chili Butter | Fries

PAN SEARED SALMON * | 31

Summer Succotash | Heirloom Tomato Polenta Lemony Herb Beurre Blanc

TENDIE BASKET | 16.5

Hand Breaded Chicken Tenders | House Fries | Special Sauce | Buttermilk Ranch

LOADED BISON MAC | 18

Cavatappi | White Cheddar Sauce | Bison Sausage Toasted Crackers | Green Onion

FOSSIL FAVORITES

COLORADO CHOPPED CHEESE | 17

8 oz House Grind | American Cheese | Shredded Lettuce | Red Onion | Pepper Jam | Secret Sauce Jalapenos | Dutch Crunch Roll

NASHVILLE HOT CHICKEN SANDWICH | 16.5

Hand Breaded Crispy or Grilled Chicken | House Pickles | Dill Aioli | Brioche Bun

HATCH GREEN CHILI | 6 cup | 9 bowl

Local Tortilla| Lime Crema| Pico

- * 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 food-borne illness.
- We use the following allergens as ingredients: Dairy, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a member of our team for more information.



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 and 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.