

FOOTPRINTS

FOSSIL TRACE

BURGERS

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

Choice of *8 oz. house grind patty, buttermilk brined grilled chicken or Beyond Burger +3

Sub onion rings/side salad +2 Add avocado +1.5 Sub gluten free bun +1.5

THE CLASSIC* | 16.5

White American cheese, lettuce, tomato, pickle, aioli

BBQ BACON* | 18

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

MUSHROOM ONION SWISS* | 18

Cremini, caramelized onion, double swiss, garlic herb aioli

CHILI RELLENO* | 18

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

FOSSIL FAVORITES

COLORADO CHOP CHEESE | 17

8 oz. house grind beef, American cheese, shredded lettuce, red onion, pepper jam, jalapeno, secret sauce on Dutch crunch roll

NASHVILLE HOT CHICKEN | 16.5

Choice of crispy or grilled chicken

Served with house pickles, dill aioli, Brioche bun

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 jam on grilled sourdough

CLUB | 19 DBLT with smoked turkey

BUFFALO CHICKEN SANDWICH | 16.5

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

ELK & JALAPENO PATTY MELT | 17

Local elk and jalapeno sausage or house grind patty, caramelized onion, swiss, comeback sauce on marble rye

ALE BATTERED FISH SANDWICH | 17

Shredded lettuce, tartar sauce, tomato, pickle

TENDIE BASKET | 16.5

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

SHARE

BBQ CHICKEN NACHOS | 16

Roasted chicken, bacon, queso, cotija, chipotle peach BBQ, black bean, roasted corn & jalapeno pico

CIDER BRINED CHICKEN WINGS

Half 14/Full 22

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

PRETZEL BITES | 13

Sourdough pretzel, bison queso, poblano beer mustard

BIRRIA EMPANADAS | 15

Consomme, cotija cheese, pickled red onions, corn, garlic butter, slaw

GREEN CHILI BISON QUESO | 14

Roasted corn pico, jalapeno crema, house chips

GRILLED PEACH FLATBREAD | 14

Ricotta, caramelized onion, arugula, aged balsamic

CHEESE CURDS | 12.5

Green onion, bacon, red pepper relish, buttermilk ranch, golden BBQ

BLISTERED SHISHITO PEPPERS | 11

Lime, flakey salt, garlicky lemon ranch

SALADS

Chicken +7, Salmon +10, Steak +15

WINE MAKER | 10

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

GF

SOUTHWEST SALAD | 10

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

GF

CAESAR* | 11

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

FOSSIL COBB | 12

Romaine, heirloom tomato, corn, bacon, gorgonzola, egg, avocado ranch

ENTREES

QUESO VERDE SMOTHERED BURRITO | 16.5

Choice of house brined chicken or birria

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

FISH AND CHIPS | 22

Ale battered white fish, seasonal slaw, house fries and tartar sauce

LOADED BISON MAC | 15.75

Cavatappi pasta, white cheddar sauce, bison sausage, toasted crackers, green onion

PAN SEARED SALMON* | 25

Summer corn succotash, heirloom tomato polenta, lemony herb beurre blanc

FLATIRON* | 36

8 oz flatiron steak, cowboy crust, street corn, green chili butter, fries

**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.*

**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.*

FOOTPRINTS

FOSSIL TRACE

Spring/Summer '24

**Enjoy iconic views and great food in our home, the historic city of Golden, Colorado.
Welcome to Footprints at Fossil Trace!**

Embrace 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.**