

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 Impossible Burger

Sub onion rings/side salad or tots +2

Sub gluten free bun +1.5 Add avocado +1.5

THE CLASSIC* | 16.5

White American cheese, lettuce, tomato, pickle, aioli

BBQ BACON* | 18

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

FT ROYAL* | 18

White cheddar, caramelized onion, bourbon bacon jam, poblano aioli, fried egg

RELLENO STYLE* | 18

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

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

CAPRESE CLUB | 19

Grilled chicken, mozzarella, heirloom tomato relish, bacon, pesto, avocado aioli on grilled sourdough

HOT HONEY CHICKEN | 16.5

Hand breaded crispy chicken, pimento cheese, B&B pickles, dill aioli, calabrian hot honey on a brioche bun

FAMOUS HATCH GREEN CHILI

Local tortilla, lime crema, pico

Cup | 6 Bowl | 9

ENTREES

COLORADO CALI STYLE BURRITO | 16

Choice of grilled chicken or smoked brisket

Local tortilla, crispy potato, avocado, Olathe corn pico, queso, smothered house green chili, taqueria salsa, crema

COLORADO STYLE BANGERS & MASH | 21

Elk jalapeno sausage, mashed spuds, green chili, chicharron crumble

SMOKED BRISKET MAC | 17

Cavatappi, white cheddar sauce, smoked brisket, toasted crackers, green onion, BBQ drizzle

FLATIRON* | 36

8 oz flatiron steak, cowboy crust, street corn, bourbon bacon jam, fries

ROASTED HALF CHICKEN | 26

Summer vegetables, sweet & spicy glaze, mashed spuds, chicken jus

SHARE

CIDER BRINED CHICKEN WINGS

Half 15/Full 23

Choice of classic buffalo (spicy), Colorado dry rub (mild), chipotle peach BBQ (sweet), or honey Sriracha (sweet heat). Served with ranch or blue cheese, celery, carrots

STREET CORN NACHOS | 12.75

Olathe corn pico, queso, cotija cheese, pickled red onion, white cheddar, Tajin crema

Grilled Chicken +7, Smoked Brisket +6

Make it Totchos + 2.5

PRETZEL BITES | 12.75

Sourdough, queso, honey IPA mustard, green apple

BIRRIA EGG ROLLS | 14

Sweet & spicy drizzle, green onion relish, ranch

HOT CHICKEN SKEWERS | 14

Dill aioli, calabrian hot honey, house B&B pickles

HOUSE TORTILLA CHIPS | 14

Your choice of:

SMOKED BRISKET QUESO

Pueblo green chilies, roasted corn pico, jalapeno crema

OR

SOUTHWEST SPINACH DIP

Pueblo green chilies, roasted corn pico, jalapeno crema,

BURRATA BOARD | 12

Heirloom tomato, grilled peach, basil, olive oil, aged balsamic, herb relish, grilled sourdough

MEDITERRANEAN BOARD | 16

House pickles, olives, veggies, rotating hummus, green chili whipped feta, grilled flatbread

SALADS

WINE MAKER | 10

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

GF

BLT SALAD | 10

Romaine, candied bacon, heirloom tomato, avocado, white cheddar, horseradish ranch

GF

FOSSIL CAESAR* | 11

Romaine, house croutons, cotija, green chili caesar dressing

PALISADE SALAD | 12

Roasted peaches, balsamic roasted onion, goat cheese, toasted sunflower seeds, hot honey vinaigrette

Add: Chicken +7, Salmon +10, Steak +15

CLUB CLASSICS

TENDIE BASKET | 16.5

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

FISH & CHIPS | 22

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

DOUBLE BLT | 16

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

Make it a Club with smoked turkey +3

ALE BATTERED FISH SANDWICH | 17

Shredded lettuce, tartar sauce, tomato, pickle

WEEKEND BRUNCH

QUESO VERDE BREAKFAST BURRITO | 15

*Choice of house sausage,
applewood bacon, or house chorizo.
Smoked brisket +3*

Eggs, local tortilla, crispy potatoes, avocado, queso, Olathe corn pico, crema and smothered with house green chili

GOLDEN-STYLE HOT CHICKEN & BISCUITS* | 15

Hand breaded chicken, drop biscuit, pimento cheese, two eggs (your way), hash brown casserole

BLT BENEDICT* | 16

Bacon, tomato, avocado on sourdough English muffin, bearnaise, poached egg, hash brown casserole

CROQUE MADAME* | 16

Thick cut sourdough, ham, parmesan, bechamel, gruyere, fried egg

FOR THE KIDDOS (12 & UNDER)

LITTLE BIRDS BREAKFAST* |

*Choice of house sausage or
applewood bacon*

One egg (your way), hash brown casserole, toast

RANGE STARTER* | 13

*Choice of house sausage or
applewood bacon*

Two free range eggs (your way), hash brown casserole, sourdough toast and seasonal jam
**Also available weekdays until 11am.*

BISON SAUSAGE BISCUITS AND GRAVY* | 15

Two hatch chili and cheese biscuits, two eggs (your way), bison sausage gravy

HONG KONG STYLE FRENCH TOAST | 16

*Choice of house sausage or
applewood bacon*

Almond butter, berries, condensed milk

LEMON BLUEBERRY BUTTERMILK PANCAKES | 16

Choice of house sausage or applewood bacon
Blueberry compote, lemon chantilly cream, maple syrup

WARM HOUSE APPLE CINNAMON ROLLS | 9

Apple cider icing and seasonal berries

BOTTOMLESS MIMOSA OR HOUSE BLOODY MARY | 20

Ask your server for our full drink menu, including seasonal and local tap beer, wine and your favorite cocktails and mixed drinks.

(\$5 fee for split entrees)

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.

FOOTPRINTS
FOSSIL TRACE



**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.

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

*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.