



## APPETIZERS

<b>Tortilla Chips</b> Homemade Salsa	6	<b>Smoked Elote</b>	7
Add Guac or Queso/Add Guac & Queso	11/18	Mayonesa, Tajin, Crunchy Corn,	
<b>Naked Nachos</b>	12	Cotija	
Proprietary Cheese Blend, House Chips		<b>Petra's Poppers</b>	9
<b>Nachos Grande</b>	18	Bacon-wrapped, HGC Shmear,	
Beans, Chipotle Aioli, Fixin's		Poblano Crema	
Add Chicken, Shrimp, Steak	5/8/10	<b>Wings</b>	16
<b>Hacienda Hummus</b>	9	Dry Rub or Buffalo, HGC Ranch	
Jicama, Carrots, Pepitas, Jalapeno		or Cotija Cheese Dressing	
<b>Saloon Popcorn</b>	5	<b>Street Tacos el Dia</b>	8
Taco Seasoning, Butter, Cotija, Cilantro		Chopped Onion, Cilantro, Lime	

## SOUPS & SALADS

<b>Posole (V)</b> Cilantro, Onion	9
<b>Bison Chili</b> Cheese, Onion	9
<b>Saloon Caesar*</b>	11
Kale, Romaine, Cotija, Red Pepper,	
Pepitas	
<b>Field Greens</b>	10
Jicama, Carrot, Avocado, Crunchy Corn	

## SIDES

<b>Borracha Beans</b>	5
<b>Green Chili Mac</b>	10
<b>Mexi Quinoa</b>	7
<b>Seasonal Squash</b>	10
<b>Tajin Hand Cut Fries</b>	8
<b>Cast Iron Cornbread</b>	8

## ENTRÉES

<b>Fajitas</b> Chicken, Steak, or Shrimp	27/30/32	<b>Pork Cheek Tostada</b>	18
<b>Blue Corn Enchiladas</b>	22/25	Slaw, Cotija, Cilantro, Poblana Crema	
Butternut Squash or Bison		<b>Mile "Burger"</b>	
<b>Birria Tacos</b>	33	Tortilla Smashed, Cheese,	20
Short Rib, Cheese, Consome, Crema		Chipotle Aioli, Fixin's	
<b>Quesadilla</b>	20	<b>Wagyu Chili Dog</b>	
Duck Confit or Gourmet Mushroom, Fixin's		Homemade Challah Bun	15

## KIDS

Choice of Veggie Sticks or Fries	
<b>Wagyu Hot Dog</b>	8
<b>Crunchy Tacos</b>	12
Chicken or Ground Bison	
<b>Cheese Quesadilla</b> Add Chicken	9/12

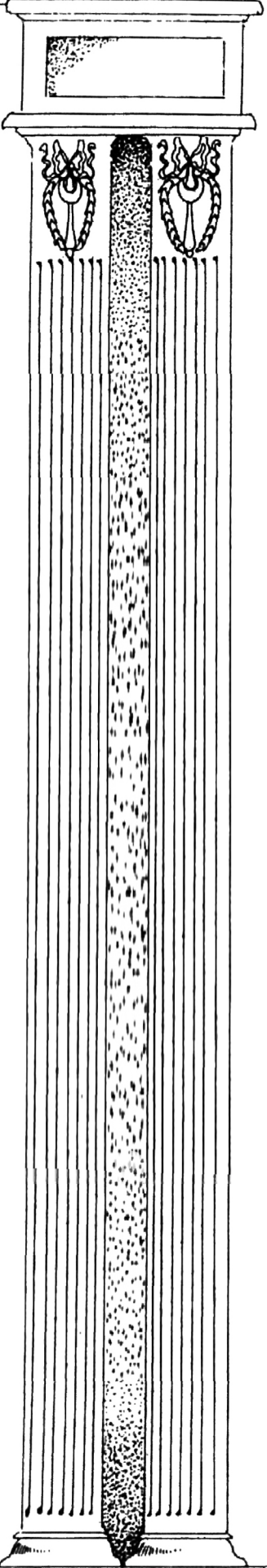
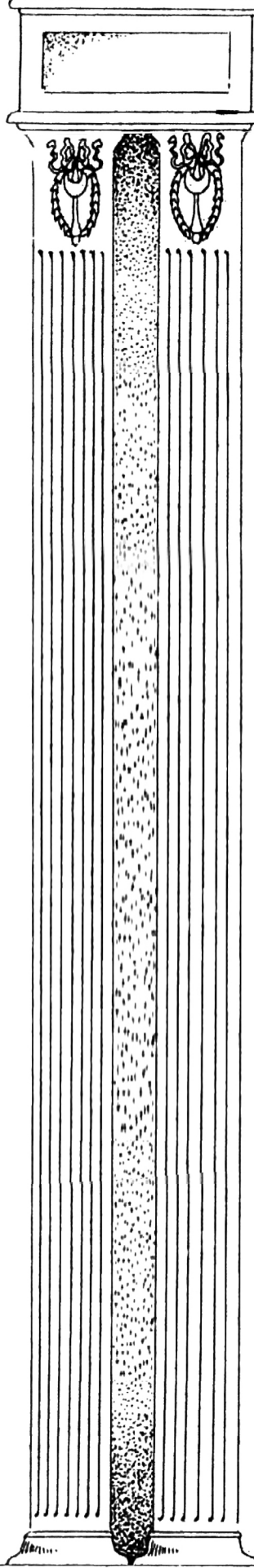
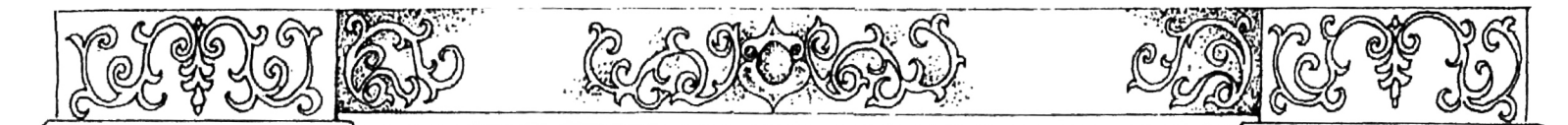
## DESSERTS

<b>Tres Leches</b> Strawberry, Whip	10
<b>Cast Iron Cookie Dulce, A La Mode</b>	14

Carry out your favorite Saloon food.  
Order off the Toast App.

Want to throw a party? We love to party!  
Send an email to: [events@minturnsaloon.com](mailto:events@minturnsaloon.com)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



The Minturn Saloon, constructed in 1901, is one of the oldest structures in town, though the railroad and mining town of Minturn dates back to the 1880s. This building was part of the recovery effort after a fire in the downtown commercial section of Minturn in the 1890s. The building has always housed a restaurant and bar, as well as serving as a pool, boxing hall and gambling joint at one point or another. One retired railroader told us that as a child he served as a runner between the Saloon and homes in Minturn. The present bar room was then a private back room for gambling. Women were not as welcomed at the bar as they are now. So our friend would bring messages telling certain gamblers that their wives expected them back at home. Another local has told us that he played basketball in the room that is now the bar. Our beautiful back bar was built in the 1830s in Missouri and arrived here after a stay in Leadville. You might remember it from the old dining room, where it lived for 50 plus years until we restored and repurposed it during our recent renovations.

E.B. Reeves and his partner, M.R. McKinney, were the original owners of The Minturn Saloon in 1901. It was first named McKinney & Reeves Saloon and was soon after changed to The Mint. An ad found in the Eagle County Times from 1902 describes The Mint as a "first-class short-order restaurant in connection" with "only the best liquors & cigars...billiard and pool rooms." Another newspaper article from The Eagle County Blade tells about a fire which was started in the barber shop over the saloon that could have been disastrous but was extinguished with the help of the railroad company at the round house next door.

Jeff Taylor, sparring partner of World Champion boxer and Colorado native Jack Dempsey, bought the restaurant in 1938. He operated the restaurant with the help of his family for decades. When Vail was being constructed in the early 1960s, "Jeff's" was the place that everyone gathered after work to grab a cold one. Minturn was the only place in eastern Eagle County with a grocery store, movie theater, and pharmacy.

Bob Cherry purchased the restaurant in 1976, and changed it to "The Saloon across the Street from the Eagle River Hotel". It quickly became known as "The Saloon". At that time, the Saloon served three meals a day and had pool tables, pinball, and darts where the bar room is now. The old YMCA behind the Saloon had been turned into a dorm called "The Wrong Side of the Tracks" for ski bums. One of Bob's goals was to turn a tough bar accustomed to weekly fights into a restaurant that ski tourists would want to frequent. Bob had been a professional baseball player with the New York Yankees and fighter pilot in the Korean War. His original menu featured his love for game birds, ribs, and the tastes of Mexico. The first pieces of memorabilia to go up on the Saloon wall were of Bob's baseball buddies and his good friend, John Wayne. The collection has grown over the years as more and more celebrities have enjoyed a night at the Minturn Saloon.

Andy Kaufman, Steve Campbell, and Bobby Pelz bought the Minturn Saloon in July, 1986. They continued with Tex Mex cuisine and helped turn The Saloon into the "official" end of the famous out of bounds run, "the Minturn Mile". The memorabilia collection expanded over the years and The Saloon became a landmark in the Vail Valley, known for our "Apres Ski" margaritas enjoyed in your ski boots, and a great place to bring the whole family for dinner.

In December of 2021 Connie and Anthony Mazza, long time local restaurateurs with strong ties to The Saloon, purchased the restaurant from Steve and Andy with their business partners, one of whom is Connie's brother, Kipp. Their partners also bought the building and spent over a year renovating it to restore it to its original glory, preserving its rich history while giving the space the much needed love and attention it needed. The Minturn Saloon continues to be a favorite destination for locals and visitors alike, focusing on fresh ingredients and friendly service, always with an appreciation of the rich history within its four walls.