

THE STORY:

The Skull Creek area near Dinosaur National Monument serves as the high country or "winter" range for some of our local sheep. Out here in the West, the Greeks initially immigrated to Utah from various regions in Greece looking for a new start. Although coal mining is what many had to do, sheep was their true love! When they'd had enough of that dark, dusty rock, several Greek families headed this way and settled into Northwest Colorado where they leased land, bought their sheep and started what is now known as the American Greek sheep herding industry.

It's not an easy business... ya gotta be strong, eat good Greek food and move them ewes around. A cycle of seasonal travel extends from Colorado to Wyoming and back; 227 miles and the cycle starts all over again. Of course there were some scrambles with the Cowboys (cattle ranchers) vs. the Shepherders, causing a raucous and initiating some folklore too... Our fresh food honors the hardy Northwestern Colorado shepherders. Opa!



Serving lunch & dinner; dine in or take out
Open every day 11 am to close
Friday and Saturday late night until 2am

Custom catering & event food wagon!
Gift certificates available!

let's talk: **970.879.1339**

Chef: Paul 'Rocky' LeBrun | Owner: Cynthia Pougiales
Visit us on facebook or at www.skullcreekgreek.com
635 Lincoln Avenue, Steamboat Springs, Colorado 80487

SKULL CREEK GREEK

GYROS A GO·GO

A fast, affordable, **fun greek eatery**
serving up Gyros, Greek Salads, Baklava
and more for folks on the go!

970.879.1339 | Old Town Square: 7th & Lincoln
Steamboat Springs, Colorado 80487, skullcreekgreek.com

GYROS A GO · GO

Our Signature: a traditional roasted lamb pita sandwich served with lettuce, tomato, onion and your choice of tzatziki (yogurt sauce). Choose either a **pita** sandwich or a **plate** medley!



1: CHOOSE A PITA OR A PLATE

PITA: \$7.50

OR

PLATE: \$10.50

Choice of protein in a pita wrap with tzatziki sauce

Choice of protein served on brown rice with 2 sides:

- Dolmathes
- Village Salad
- Hummus
- Baba Ganoush
- Feisty Feta
- Olive Medley
- Falafel
- Slaw

2: SELECT A PROTEIN

- Roasted Lamb
- Grilled Souvlaki (chicken skewers)
- Pork Sausage
- Falafel (Vegetarian Chickpea & spices)

3: ADD A TZATZIKI

- **Skull Creek:** Cucumber, garlic & lemon zest yogurt
- **Prometheus:** spicy fire-roasted green chilis, herbed & spiced yogurt
- **Aphrodite:** pomegranate infused cucumber, garlic & lemon zest yogurt

SALADS

GREEK sm. **\$5.00** lrg. **\$8.00**
Crisp romaine, tomatoes, kalamata olives, red onions & feta with our house dressing. Served with a grilled pita.

CYPRUS sm. **\$5.00** lrg. **\$8.00**
Crisp romaine, artichokes, cucumbers, walnuts, feta and sun-dried tomatoes with garlic rosemary dressing. Served with a grilled pita.

SANTORINI sm. **\$5.00** lrg. **\$8.00**
Baby spinach, crisp romaine, fresh apples, goat cheese, red bell pepper, toasted almonds, kalamata olives with lemon basil dressing. Served with a grilled pita.

VILLAGE POTATO SALAD sm. **\$3.00** lrg. **\$5.50**
Skull Creek dressing marinated potato salad with cucumber, tomatoes, onions, kalamata olives, feta & oregano.

Add Chicken, Lamb or Falafel **\$3.25**

BAKLAVA

A sweet treat made of layers of phyllo pastry filled with chopped nuts and sweetened with honey. **\$3.00**

LOCALS FAVORITE

HERMES PHILLY **\$8.75**
Shaved lamb pita with provolone cheese, grilled onions & red peppers, drizzled with garlic black pepper aioli. Yum!

DAILY SPECIALS

PITA A GO·GO **\$8.75**
Daily pita special from Chef Rocky!
Gluten & dairy free options available.

SEASONAL SOUPA
Served with pita. 8 oz. **\$4.00** 12 oz. **\$5.00**

WAGON A GO·GO!

We're looking forward to feeding your flock, so let's herd the details and deliver the EATS!

Visit our website to begin your Catering Request today!

