

## ★ APPETIZERS ★

### 🌀 SANTA FE ARTICHOKE DIP 🌀

A FLAVORFUL SOUTHWESTERN TOUCH TO THIS MILDLY SPICY ARTICHOKE & CHEESE DIP, SERVED WARM WITH TORTILLA CHIPS, GARLIC BREAD & FRESH VEGETABLES FOR DIPPING. \$8

### 🌀 CREAMY ASIAGO-SPINACH DIP 🌀

SERVED WITH WARM, GARLIC-BUTTERED PITA BREAD & FRESH VEGETABLES. \$8

### 🌀 HUMMUS, BRUSCHETTA & TAPENADE PLATE 🌀

A LIGHT COMBINATION PLATE FEATURING ROASTED RED PEPPER HUMMUS, TOMATO BRUSCHETTA, SPICY 3-OLIVE TAPENADE, & TOASTED GARLIC PITA BREAD. \$8

### 🌀 POTSTICKERS 🌀

EIGHT HOUSE-MADE PORK & VEGETABLE DUMPLINGS FRIED GOLDEN-BROWN, SERVED WITH CILANTRO-LIME SLAW & TWO SPICY ASIAN-STYLE DIPPING SAUCES. \$8

### 🌀 SPICY JALAPEÑO SAUSAGES 🌀

SIX SPICY POLISH JALAPEÑO SAUSAGES WRAPPED IN BACON & DEEP-FRIED, SERVED WITH SIDES OF HOUSEMADE BEER MUSTARD & BUTTERMILK RANCH DRESSING. \$8

### 🌀 HOT WINGS 🌀

CRISPY CHICKEN WINGS IN YOUR FAVORITE SAUCE OR SEASONING . . .  
“BUFFALO”, “FIERY HABANERO-CHIPOTLE”, “BARBECUE”,  
“JAMAICAN JERK SPICE”, “SPICY GINGER-CHILI”  
. . . SERVED WITH CELERY, CARROTS, & BUTTERMILK RANCH OR BLEU CHEESE DRESSING. \$9

### 🌀 SOUTHWESTERN EGG ROLLS 🌀

SPINACH, CHEDDAR & JACK CHEESE, BLACK BEANS, OLIVES, CORN, MILD CHILIES & SOUTHWESTERN SPICES ROLLED TOGETHER IN WONTON SKINS & FRIED GOLDEN-BROWN. SERVED WITH CHIPOTLE RANCH & TOMATILLO SALSA. \$8

### 🌀 SESAME-CRUSTED AHI TUNA 🌀

SASHIMI-GRADE TUNA SERVED RARE & CHILLED WITH SIDES OF WASABI, PICKLED GINGER, PONZU SAUCE & MIXED GREENS IN SESAME-SOY DRESSING. \$10

### 🌀 FRIED CALAMARI 🌀

SERVED WITH SUN-DRIED TOMATO AIOLI & SPICY GINGER-CHILI SAUCE. \$9

### 🌀 SOFT BAKED PRETZELS 🌀

TWO JUMBO PRETZELS BRUSHED WITH GARLIC BUTTER & DUSTED WITH KOSHER SALT, SERVED WITH SANTA FE ARTICHOKE CHEESE DIP & HOUSEMADE BEER MUSTARD. \$7

### 🌀 NACHOS 🌀

HOUSE-FRIED TORTILLA CHIPS TOPPED WITH CILANTRO-LIME BLACK BEANS, CHEDDAR & JACK CHEESE, DICED TOMATOES, FRESH JALAPEÑOS, BLACK OLIVES & SOUR CREAM. SERVED WITH A SMALL CUP OF HOMEMADE SALSA. \$9  
GUACAMOLE: \$1 GRILLED CHICKEN BREAST: \$3 SEASONED GROUND BEEF: \$3

### 🌀 PUMPHOUSE SAMPLER PLATTER 🌀

AN ARRAY OF PUMPHOUSE FAVORITES, INCLUDING:  
ASIAGO-SPINACH DIP, SOUTHWESTERN EGG ROLLS, BACON-WRAPPED JALAPEÑO SAUSAGES, CRISPY POTSTICKERS, ROASTED RED PEPPER HUMMUS, FRESH TOMATO BRUSCHETTA & SWEET POTATO FRIES  
SERVED WITH WARM PITA BREAD, FRESH VEGETABLES & ASSORTED DIPPING SAUCES. \$19

### 🌀 SWEET POTATO FRIES 🌀

A FULL POUND OF SWEET POTATO FRIES SERVED WITH SPICY MANGO AIOLI & KETCHUP. \$7

## ★ BURGERS ★

FEATURING 100% ALL-NATURAL ANGUS

MAKE ANY BURGER A “DOUBLE” FOR \$3 MORE!

### 🌀 CHUMLEY’S CLASSIC CHEESEBURGER 🌀

OUR FIREDOG’S FAVORITE! A ½-POUNDER CHAR-GRILLED TO TEMPERATURE, WITH YOUR CHOICE OF: AMERICAN, CHEDDAR, SHARP CHEDDAR, GORGONZOLA, PEPPERJACK, PROVOLONE, OR SWISS. \$8.5  
REDBIRD ALL-NATURAL CHICKEN BREAST: \$8.5 – ALL-NATURAL BUFFALO: \$10.5  
HOUSE-GROUND TURKEY: \$8.5 – GARDENBURGER™: \$8.5

### 🌀 LONGMONT 🌀

SAUTÉED MUSHROOMS, ZESTY BARBECUE SAUCE, CHEDDAR CHEESE & CRISPY ONION STRAWS. \$9.5

### 🌀 MAIN STREET 🌀

SAUTÉED MUSHROOMS, CHEDDAR CHEESE, SWISS CHEESE & TWO STRIPS OF BACON. \$10

### 🌀 CHIPOTLE & BACON 🌀

SPICY CHIPOTLE PEPPER SAUCE, CHEDDAR CHEESE, BACON & A SIDE OF CHIPOTLE MAYO. \$10

### 🌀 FLAME THROWER 🌀

FIERY HABANERO-CHIPOTLE WING SAUCE, SAUTÉED JALAPEÑOS & GORGONZOLA CRUMBLES. \$9.5

### 🌀 MEDITERRANEAN 🌀

THREE-OLIVE TAPENADE, FETA CHEESE, ROASTED RED PEPPERS & BALSAMIC REDUCTION. \$9.5

### 🌀 BLACK & BLEU 🌀

A CAJUN-SPICED PATTY TOPPED WITH SWISS CHEESE, COLESLAW & BLEU CHEESE DRESSING. \$9.5

### 🌀 BACKYARD 🌀

A PEPPERCORN-CRUSTED PATTY TOPPED WITH SWISS CHEESE, CARAMELIZED ONIONS & HOUSE-BLENDED STEAK SAUCE. \$9.5

### 🌀 BAJA 🌀

SLICED AVOCADO, PEPPERJACK CHEESE, TWO STRIPS OF BACON & A SMALL SIDE OF HOMEMADE TOMATO SALSA. \$10

### 🌀 SOUTH OF THE BORDER 🌀

A SOUTHWESTERN-SPICED PATTY, MIXED CHEESE & REFRIED BEANS BETWEEN TWO FLOUR TORTILLAS, SMOTHERED WITH CHILI VERDE & TOPPED WITH LETTUCE, TOMATOES & SOUR CREAM. \$9.5

### 🌀 PATTY MELT 🌀

CARAMELIZED ONIONS & SWISS CHEESE INSIDE TOASTED MARBLED RYE WITH A SIDE OF BEER MUSTARD. \$9

### 🌀 SANTA FE TURKEY BURGER 🌀

A ½-LB HOUSE-GROUND TURKEY PATTY, SHARP CHEDDAR CHEESE, HOMEMADE GUACAMOLE & ROASTED RED PEPPER STRIPS. \$9.5

### 🌀 GARDEN BURGER 🌀

A GARDENBURGER™ PATTY TOPPED WITH PROVOLONE CHEESE & FRESH TOMATO BRUSCHETTA, SERVED WITH A SIDE OF BALSAMIC MAYO. \$8.5

## ★ SANDWICHES ★

### 🌀 CHICKEN CLUB 🌀

GRILLED CHICKEN BREAST, BACON, AVOCADO, CHEDDAR CHEESE, LETTUCE, TOMATO & BASIL PESTO MAYO ON FRESH HERBED FOCACCIA BREAD, SERVED WITH FRENCH FRIES. \$9.5

### 🌀 ASIAGO CHICKEN 🌀

GRILLED CHICKEN BREAST, CREAMY ASIAGO-SPINACH SAUCE, SAUTÉED MUSHROOMS & ROASTED RED PEPPERS ON TOASTED SOURDOUGH BREAD, SERVED WITH FRENCH FRIES. \$9

### 🌀 BREWPUB BRATWURST 🌀

A 1/3-LB BRAT BOILED IN OUR RED ALERT ALE, THEN GRILLED & TOPPED WITH PROVOLONE, CARAMELIZED ONIONS, RED ALERT-CARAWAY SAUERKRAUT & BANANA PEPPERS ON TOASTED GARLIC BREAD. SERVED WITH A SIDE OF HOMEMADE BEER MUSTARD & FRIES. \$8

### 🌀 REUBEN 🌀

LEAN CORNED BEEF WITH RED ALERT-CARAWAY SAUERKRAUT, 1000 ISLAND DRESSING & SWISS CHEESE ON TOASTED MARBLED RYE BREAD, SERVED WITH FRENCH FRIES. \$9

### 🌀 PASTRAMI MELT 🌀

SLICED PASTRAMI, SHARP CHEDDAR CHEESE, CARAMELIZED ONIONS & WHOLE-GRAIN MUSTARD AIOLI ON TOASTED SOURDOUGH BREAD, SERVED WITH FRENCH FRIES. \$9

### 🌀 PORK TENDERLOIN 🌀

A 6-OZ TENDERLOIN PULLED FROM SESAME-SOY, THEN GRILLED & SLICED ATOP TOASTED GARLIC BREAD WITH GINGER-CHILI SAUCE, PICKLED GINGER, ASIAN SLAW & WASABI MAYO. SERVED WITH A SIDE OF FRENCH FRIES. \$9

### 🌀 CRAB CAKE 🌀

A HOMEMADE JUMBO CRAB CAKE TOPPED WITH SUN-DRIED TOMATO AIOLI & ROASTED RED PEPPER STRIPS, SERVED ON TOASTED FOCACCIA BREAD WITH A SIDE OF FRENCH FRIES. \$9.5

### 🌀 SPICY CARIBBEAN CHICKEN 🌀

GRILLED CURRY-JERKED CHICKEN BREAST TOPPED WITH PEPPERJACK CHEESE, MANGO-HABANERO SALSA & ROASTED RED PEPPERS SERVED ON TOASTED GARLIC BREAD WITH CHIPOTLE MAYO & SRIRACHA CHILI PASTE, SERVED WITH FRENCH FRIES. \$9.5

### 🌀 CHICKEN SALAD 🌀

A BLEND OF DICED CHICKEN BREAST, APPLES, DRIED CRANBERRIES, ALMONDS, CELERY, SHALLOTS & CREAMY TARRAGON MAYO, SERVED ON FOCACCIA WITH AVOCADO, SPINACH & TOMATO. SERVED WITH APPLE-JICAMA SALAD & ORANGES. \$8.5

### 🌀 BBQ PORK 🌀

HOUSE-SMOKED PORK TOSSED WITH ZESTY BARBECUE SAUCE & TOPPED WITH WHITE CHEDDAR & CRISPY ONION STRAWS, SERVED ON A HOAGIE WITH A SIDE OF FRIES. \$8.5

### 🌀 3-CHEESE SANDWICH & SOUP 🌀

FRESH FOCACCIA BREAD LAYERED WITH SHARP CHEDDAR, PROVOLONE & WHITE CHEDDAR, THEN BAKED IN THE OVEN. SERVED WITH A CUP OF CREAMY TOMATO-BASIL SOUP. \$7.5

### 🌀 TBG WRAP 🌀

SHAVED TURKEY WRAPPED UP WITH BACON, FRESH GUACAMOLE, SHREDDED LETTUCE, MIXED CHEESE, DICED TOMATOES & CHIPOTLE RANCH DRESSING, SERVED WITH FRIES. \$9

### 🌀 GARDEN VEGETABLE & HUMMUS WRAP 🌀

A TOMATO-BASIL WRAP FILLED WITH SPINACH, ROASTED RED PEPPER HUMMUS, WHITE CHEDDAR, MARINATED ARTICHOKE & SUN-DRIED TOMATOES, CUCUMBERS, ONIONS, RED PEPPERS & BALSAMIC AIOLI. SERVED WITH APPLE-JICAMA SALAD & ORANGES. \$8

### 🌀 TURKEY SANDWICH & SOUP COMBO 🌀

SHAVED TURKEY & SHARP CHEDDAR CHEESE ON FRESH FOCACCIA BREAD WITH WHOLE-GRAIN MUSTARD AIOLI, LETTUCE, TOMATO, RED ONIONS & YOUR CHOICE OF A CUP OF SOUP: BEER CHEESE, CHICKEN TORTILLA, TOMATO-BASIL, RED CHILI OR CHILI VERDE  
HALF-SANDWICH: \$6.5 – FULL-SANDWICH: \$9

## ★ SALADS ★

DRESSINGS: BUTTERMILK RANCH, CHIPOTLE RANCH, BLEU CHEESE, HONEY DIJON VINAIGRETTES: SESAME-SOY, HONEY-SESAME, BALSAMIC, CILANTRO-LIME, LEMON-BASIL, MANGO-PINEAPPLE, RASPBERRY (FAT-FREE)

### 🌀 FARM HOUSE 🌀

MIXED GREENS, BABY CORN, GARBANZO BEANS, SUNFLOWER SEEDS, EGG, SHREDDED CHEESE, RED BELL PEPPERS, MUSHROOMS, RED ONIONS, TOMATOES, CARROTS & HOMEMADE CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING. \$8

### 🌀 GREEK 🌀

ROMAINE LETTUCE TOSSED WITH LEMON-BASIL VINAIGRETTE, TOPPED WITH MARINATED ARTICHOKE HEARTS & SUN-DRIED TOMATOES, FETA, KALAMATA OLIVES, ROASTED RED PEPPERS, CUCUMBERS, TOMATOES, RED ONIONS & BANANA PEPPERS. \$8  
GRILLED OR BLACKENED CHICKEN BREAST: \$3 GRILLED OR BLACKENED SALMON: \$4

### 🌀 SPINACH & BALSAMIC 🌀

FRESH SPINACH TOSSED WITH BALSAMIC VINAIGRETTE, TOPPED WITH BACON CRUMBLES, GORGONZOLA, PECANS, MUSHROOMS, ONIONS & RED BELL PEPPERS. \$8  
GRILLED OR BLACKENED CHICKEN BREAST: \$3 GRILLED OR BLACKENED SALMON: \$4

### 🌀 CHICKEN SALAD 🌀

HOMEMADE CHICKEN SALAD – DICED CHICKEN BREAST, GRANNY SMITH APPLES, DRIED CRANBERRIES, ALMONDS, CELERY, SHALLOTS & CREAMY TARRAGON MAYO – WITH APPLE-JICAMA SALAD, GRAPE TOMATOES & SLICED ALMONDS SPREAD OVER A BED OF MIXED GREENS. SERVED WITH A SIDE OF HOMEMADE RASPBERRY VINAIGRETTE. \$9

### 🌀 COCONUT SHRIMP & SPINACH 🌀

POPCORN COCONUT SHRIMP SERVED OVER A BED OF SPINACH WITH MANGO SALSA, RED BELL PEPPERS, CRISPY WONTON STRIPS, SLICED ALMONDS & TOASTED COCONUT FLAKES, TOPPED WITH A LIGHT DRIZZLE OF MANGO-PINEAPPLE VINAIGRETTE. \$10

### 🌀 SOUTHERN-FRIED CHICKEN 🌀

MIXED GREENS TOPPED WITH CHOPPED CHICKEN TENDERS, AVOCADO, EGG, GRAPE TOMATOES & MIXED CHEESE, SERVED WITH HONEY-DIJON DRESSING. \$9

### 🌀 ASIAN CHICKEN 🌀

MIXED GREENS TOSSED WITH SWEET HONEY-SESAME DRESSING, ASIAN-MARINATED CHICKEN BREAST STRIPS, CILANTRO-LIME SLAW, BEAN SPROUTS, WATER CHESTNUTS, CARROTS & GREEN ONIONS, THEN TOPPED WITH CRISPY WONTON STRIPS, RED BELL PEPPERS & ALMONDS. \$9

### 🌀 SOUTHWESTERN CHICKEN TORTILLA 🌀

MIXED GREENS LIGHTLY COATED WITH CILANTRO-LIME VINAIGRETTE, SERVED IN A CRISP TORTILLA BOWL WITH MIXED CHEESE, TOMATOES, BLACK BEAN-CORN SALSA & SW-SPICED CHICKEN BREAST. SERVED WITH SIDES OF SOUR CREAM & SALSA. \$9

### 🌀 SEARED TUNA 🌀

SASHIMI-GRADE, SESAME-CRUSTED AHI TUNA SEARED RARE, SERVED ATOP MIXED GREENS WITH CRISPY WONTON STRIPS, BEAN SPROUTS, SLICED ALMONDS, GREEN ONIONS & SESAME VINAIGRETTE DRESSING. GARNISHED WITH A DRIZZLE OF PONZU SAUCE, WASABI & PICKLED GINGER. \$12

### 🌀 SMALL HOUSE SALAD 🌀

MIXED GREENS, GRAPE TOMATOES, CARROTS, CUCUMBERS, BANANA PEPPERS & HOMEMADE CROUTONS. \$4  
\$2 WITH THE PURCHASE OF ANY ENTRÉE, SANDWICH, OR BURGER.

## ★ PUB FAVORITES ★

### 🌀 FISH & CHIPS 🌀

TENDER ALASKAN COD OR WILD SOCKEYE SALMON IN OUR 4-ALARM COPPER ALE BEER BATTER, SERVED WITH FRIES, COLESLAW & TARTAR SAUCE. COD: \$10.5 SALMON: \$13.5

### 🌀 CHICKEN-FRIED CHICKEN 🌀

TENDER ALL-NATURAL CHICKEN BREAST COATED WITH PANKO BREAD CRUMBS & FRIED GOLDEN BROWN, TOPPED WITH COUNTRY-STYLE GRAVY & SERVED WITH WHITE CHEDDAR MASHERS & STEAMED VEGETABLES. \$12

### 🌀 PITA MELTS 🌀

PAIR ONE OF THESE PERSONAL “PIZZAS” WITH A SMALL HOUSE OR CAESAR SALAD: **“MARGHERITA”** – OLIVE OIL, MOZZARELLA, PARMESAN, TOMATO BRUSCHETTA & FRESH BASIL; **“STEAK & MUSHROOM”** – HOUSE-BLENDED STEAK SAUCE, MIXED CHEESE, GRILLED STEAK, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS & TOMATOES. \$10

### 🌀 BEER-BATTERED JUMBO SHRIMP 🌀

SIX JUMBO TIGER SHRIMP IN OUR 4-ALARM COPPER ALE BEER BATTER, SERVED WITH FRENCH FRIES, COLESLAW, HOMEMADE COCKTAIL SAUCE & GINGER-CHILI SAUCE. \$15

### 🌀 BURRITO GRANDE 🌀

YOUR CHOICE OF MEAT WRAPPED UP WITH REFRIED BEANS & CHEESE, SMOTHERED WITH PORK GREEN CHILI. SERVED WITH LETTUCE, TOMATOES, BLACK OLIVES & SOUR CREAM. GRILLED CHICKEN BREAST: \$10 GROUND BEEF: \$10 STEAK: \$12 GUACAMOLE: \$1

### 🌀 SOUTHWESTERN SOFT TACOS 🌀

THREE FLOUR TORTILLAS FILLED WITH EITHER MARINATED SHRIMP OR GRILLED CHICKEN, PEPPERJACK CHEESE, LETTUCE, DICED TOMATOES & DRIZZLES OF CILANTRO-LIME VINAIGRETTE & CHIPOTLE SOUR CREAM. SERVED WITH SIDES OF BLACK BEAN-CORN SALSA & SPANISH RICE. CILANTRO-LIME SHRIMP: \$11 GRILLED CHICKEN: \$10 ADD GUACAMOLE: \$1

### 🌀 SIZZLING FAJITAS 🌀

SOUTHWESTERN-SEASONED BELL PEPPERS & ONIONS, HOMEMADE SALSA, GUACAMOLE, SOUR CREAM, FLOUR TORTILLAS, LETTUCE, TOMATOES, MIXED CHEESE & REFRIED BEANS. CHICKEN: \$11 STEAK: \$13 SHRIMP: \$13 CHICKEN & STEAK OR SHRIMP: \$15 STEAK & SHRIMP: \$17

### 🌀 CHILI RELLENOS 🌀

THREE MONTEREY JACK-STUFFED GREEN CHILIES, WRAPPED & DEEP-FRIED, SMOTHERED WITH PORK GREEN CHILI, SERVED WITH REFRIED BEANS, SPANISH RICE, LETTUCE, TOMATOES & SOUR CREAM. \$9 (ADD GUACAMOLE: \$1)

### 🌀 CABO FISH TACOS 🌀

WARM FLOUR TORTILLAS FILLED WITH BEER-BATTERED COD, SHREDDED CABBAGE, MIXED CHEESE, CILANTRO-LIME SOUR CREAM & HOMEMADE PICO DE GALLO. SERVED WITH SIDES OF BLACK BEAN-CORN SALSA & SPANISH RICE. TWO TACOS: \$8.5 THREE TACOS: \$11.5 ADD GUACAMOLE: \$1

### 🌀 SHANGHAI CHICKEN 🌀

TENDER ASIAN-MARINATED CHICKEN BREAST SAUTÉED WITH STRAW MUSHROOMS, BROCCOLI, BABY CORN, SNOW PEAS & BELL PEPPERS, TOSSED IN A SWEET & SPICY ASIAN SAUCE AND SERVED WITH WHITE RICE. \$12

### 🌀 “WILDFIRE” CHICKEN DIJON 🌀

TENDER CHICKEN BREAST SAUTÉED WITH GARLIC BUTTER & DEGLAZED WITH WINE, SERVED IN DIJON-MUSHROOM CREAM SAUCE USING OUR WILDFIRE WHEAT ALE. SERVED WITH WHITE CHEDDAR MASHED POTATOES & STEAMED VEGETABLES. \$12



540 MAIN STREET – LONGMONT  
303.702.0881

## PUMPHOUSE BREWS

### ★ WILDFIRE WHEAT ★

AN UNFILTERED, AMERICAN-STYLE WHEAT ALE FOR THOSE LOOKING FOR A REFRESHINGLY QUAFFABLE CRAFT BEER. SERVED WITH A SLICE OF LEMON OR ORANGE, THE WILDFIRE EXHIBITS SMOOTH MALTINESS & A HINT OF CASCADE HOP FLAVOR & AROMA.  
ABV 5.0%, IBU 21, OG 1.044

### ★ FLASHPOINT IPA ★

AN UNFILTERED, HIGH-OCTANE AMERICAN-STYLE IPA BREWED WITH ONLY SMALL AMOUNTS OF CARAMEL MALT TO ALLOW THE CITRUSY FLAVOR & AROMA OF 5 HOP VARIETIES TO DOMINATE THIS MEDIUM-BODIED, VERY PALE COLORED ALE.  
ABV 6.6%, IBU 70, OG 1.060

### ★ FOUR-ALARM COPPER ALE ★

A CRISP & REFRESHING COPPER-HUED ALE, IT’S OUR INTERPRETATION OF THE ORIGINAL GERMAN ALTBIER, COMBINING MODERATE HOPPINESS WITH A BREADY MALT FINISH.  
ABV 5.1%, IBU 40, OG 1.052

### ★ RED ALERT ★

AN AMERICAN AMBER WITH A HARMONIOUS BALANCE OF MALT & HOPS, THIS BREW PACKS A LOT MORE BODY & FLAVOR THAN MOST AMBERS, YET REMAINS SMOOTH & EASY-DRINKING.  
ABV 6.2%, IBU 50, OG 1.065

### ★ SHOCKWAVE SCOTTISH ALE ★

PREVIOUSLY KNOWN AS THE “KILTFLITER,” THIS MEDIUM-BODIED STRONG SCOTTISH ALE MAKES ITS RETURN FEATURING INTENSE MALT SWEETNESS, MINIMAL HOPPINESS & A MILD, SMOKY FINISH. ENJOY WITH CAUTION!  
ABV 7.9%, IBU 30, OG 1.076

### ★ SEASONAL DRAFTS ★

AS MANY AS 5 OTHER PUMPHOUSE TAP OFFERINGS! ASK YOUR SERVER FOR DETAILS