

WINE

Ask about our rotating reserve wines

6oz | 9oz | Bottle

RED

Lytic by Etude Pinot Noir Santa Barbara County, California	12 18 42
Domaine des Romarins CDR Domazon, France	12 18 42
Lock & Key Meritage North Coast, California	12 18 42
Penfolds Koonunga Hill Shiraz Southeastern Australia	11 16.5 39
Wente Sandstone Merlot Central Coast, California	11 16.5 39
Concannon Cabernet Livermore Valley, California	11 16.5 39
Alamos Malbec Mendoza, Argentina	12 18 42
Guenoc Petite Sirah Lake County, California	11 16.5 39
Predator Zinfandel Lodi, California	11 16.5 39
Daou Cabernet Paso Robles, California	16 24 56

WHITE

Eroica Riesling Columbia Valley, Washington	12 18 42
Pieropan Soave Soave, Italy	10 15 35
Vionta Albarino Rias Baixas, Spain	11 16.5 39
Henri Gaillard Rose Provence, France	11 16.5 39
Esk Valley Sauvignon Blanc Marlborough, New Zealand	12 18 42
Charles Krug Sauvignon Blanc Napa Valley, California	11 16.5 39
MacMurray Ranch Pinot Gris Sonoma Valley, California	11 16.5 39
Herzog Selection Vouvray Loire Valley, France	13 19.5 46
Talbott Kali Hart Chardonnay Russian River Valley, California	12 18 42
Sonoma Cutrer Chardonnay Sonoma County, California	14 21 49

SPARKLING

Korbel Brut Guerneville, California	187mL 10
Gloria Ferrer Blanc de Noir Carneros, California	13



FOOD

SNACKS

- Marinated Mixed Greek Olives 5.5
- Roasted Spanish Almonds 5.5
- Rosemary Bread Or Toasted Naan 2.75
with basil pesto, sundried tomato pesto,
or olive oil balsamic glaze and basil 5
- Tomato Soup 6
fresh rosemary bread
- Tomato Soup And House Salad 12

SHARING

- Fresh Mozzarella Burrata 13
balsamic glaze, marinated roasted tomato, fresh basil,
choice of rosemary bread or naan
- Seared Ahi Tuna 14
served rare, wasabi, pickled ginger, seaweed salad
- Caramelized Pork Shanklets 15
cucumber, ranch vinaigrette
- Lamb Meatballs 12
marinara, manchego, olives, toasted naan
- Edamame-Mint Hummus 11
with toasted pita

CHARCUTERIE

- | | |
|-------------------|------------------|
| Triple Cream Brie | Marinated Olives |
| Spanish Manchego | Coppa |
| Gorgonzola | Calabrese |
| Smoked Duck | Prosciutto |
| Crudit  | Marcona Almonds |

Three for 15 Five for 24 Seven for 31 All for 36

SALADS

- House 8
balsamic vinaigrette
- Smoked Salmon 16
chilled egg salad, cucumbers, chives, white sesame seeds,
lemon zest, capers, mixed greens, lemon vinaigrette
- Roasted Beets 14
granny smith apples, goat cheese crouton, mixed greens,
orange marmalade vinaigrette
- Seared Ahi Tuna 16
edamame, house blend greens, tahini-ginger dressing

SANDWICHES

Add a House Salad or Tomato Soup 4

- Grilled Chicken & Coppa 12
roasted bell peppers, roasted tomato slices, artichokes, fresh basil,
balsamic vinaigrette, bell pepper aioli, telera roll
- Brie & Apple 11
fig spread, telera roll
- Prosciutto & Manchego 14
olives, arugula, balsamic vinaigrette, bell pepper aioli, telera roll
- Italian 16
chef selection of italian meats, provolone cheese, house pickled
green tomatoes, grain mustard, ciabatta

DESSERT

- Chocolate Cake 7.5
- Cheesecake 8.5

BEER

COLORADO LOCAL

We are excited to provide our guests with seasonal and rare beer offerings, both in draft beer and specialty bombers. Please make sure to ask your server about our featured selections.

DRAFTS

Milk Stout 9
Left Hand Brewing Company | Longmont, Co

True Blonde Ale 8.5
Ska Brewing Company | Durango, Co

Agave Wheat 8.5
Breckenridge Brewery | Denver, Co

Juicy Watermelon 8.5
New Belgium Brewing | Fort Collins, Co

Odell IPA 8.5
Odell Brewing Company | Fort Collins, Co

Liliko'i Kepolo 9
Avery Brewing Company | Boulder, Co

BOTTLES

Raspberry Provincial 11.5oz bottle 9
Funkwerks Brewing | Fort Collins, Co

Coors Light 12oz bottle 6
Coors Brewing Company | Golden, Co

Glider Cider 12oz bottle 8
Colorado Cider Company | Denver, Co

COLORADO COCKTAILS

12.5

5280 Lemonade
woody creek vodka, blackberry liqueur

Mile High Manhattan
breckenridge bourbon, sweet vermouth

Negroni
denver dry gin, sweet vermouth, campari

Colorado Goat Gimlet
goat vodka, basil, simple syrup, lime juice

Peach Whiskey Sour
leopold bros peach whiskey, house-made sour mix

SEASONAL COCKTAILS

13

Summit Co. Mule
breckenridge vodka, leopold bros michigan cherry tart liqueur,
lime, ginger beer

South Side
woody creek gin, mint simple syrup, lime juice

Hemingway
montanya platino rum, leopold bros blackberry liqueur,
lime juice, grapefruit juice

Fountain of Youth
elevate vodka, st. germain, lemon juice, mint leaves

Peachy Keen
suerte blanco tequila, leopold bros peach liqueur,
orange juice, lime