

SOUP AND SALAD

ADD QUINOA CAKE (5) CHICKEN BREAST (5) SHRIMP (7)

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED
MANCHEGO / APRICOTS / BALSAMIC
VINAIGRETTE — 8

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS /
SHERRY VINAIGRETTE — 9

GF STRAWBERRY SALAD

SPINACH / GORGONZOLA BLUE CHEESE /
ROSEMARY CROUTON / CANDIED MARCONA
ALMOND/ BALSAMIC VINAIGRETTE — 9

ROASTED SPRING VEGETABLE SALAD

ROASTED CAULIFLOWER / ASPARAGUS / CARROT
/ PEAS / DATES / FETA CHEESE / PEA SHOOTS /
PRESERVED MEYER LEMON VINAIGRETTE — 11

SOUP OF THE DAY

— 4 CUP / 6 BOWL

ENTRÉES

GF ALL NATURAL COLORADO GRILLED CHICKEN

FRESH PEA AND QUINOA RISOTTO /
CAULIFLOWER PUREE / PICKLED RED ONION —
18

+ Recommended wine pairing- Santa Cristina Super Tuscan +

GF JBS GOLD CANYON ANGUS BEEF FLATIRON*

GRILLED 8OZ FLATIRON / GARLIC MASHED
POTATOES / GRILLED ASPARAGUS / FRIED
ONIONS / BROWN BUTTER HOLLANDAISE — 25

+ Recommended wine pairing - Piatelli Grand Reserve
Cabernet Sauvignon +

GF MOUNTAIN PAELLA

SPANISH SOFRITO / BEER SAUSAGE / PEAS /
CHICKEN / SHRIMP* / CLAMS* / SAFFRON RICE —
19

+ Recommended wine pairing-Torres Tempranillo +

GF ANGUS BEEF SHORT RIBS

WHIPPED POTATOES / SAUTÉED BABY CARROT /
PEA SHOOTS / CRISPY MUSHROOMS / TRUFFLE /
RIOJA JUS / — 24

+ Recommended wine pairing - Conn Creek
"Herrick Red" Blend +

GF SALMON A LA PLANCHA *

ROASTED FINGERLING POTATOES & FENNEL /
SAUTÉED SPINACH / WALNUT ROMESCO SAUCE /
FRIED FENNEL — 23

+ Recommended wine pairing - Copain Pinot Noir +

GF BRAISED COLORADO LAMB SHANK

AGED CHEDDAR GRITS/ ROASTED CAULIFLOWER
/ SAUTÉED PEA SHOOTS / GOLDEN RAISIN
GREMOLATA / ROSEMARY JUS — 23

+ Recommended wine pairing - Domiane Des Romarins,
Cotes Du Rhone +

GF MANCHEGO QUINOA CAKES

ROASTED BROCCOLI / SUNFLOWER SEEDS /
CAPERS / GOLDEN RAISIN / CHILI FLAKE /
GARLIC / SHALLOT / SMOKED PAPRIKA AIOLI /
MICRO GREENS — 15.5

+ Recommended Wine Pairing- Hess "Unoaked" Chardonnay +

FISH 'N' CHIPS

FRESH TROUT* / HORSE N DRAGON BEER BATTER /
ROSEMARY SMASHED FINGERLING POTATOES /
MALT VINEGAR AIOLI — 16

+ Recommended wine pairing- Esk Valley Sauvignon Blanc +

GF -INDICATES GLUTEN-FREE PREPERATION AVAILABLE

* THESE ITEMS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.