

## 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 GRILLED ROMAINE SALAD

ROASTED CHERRY TOMATOES / TENDER BELLY  
BACON / TOASTED PUMPKIN SEEDS / BLUE  
CHEESE DRESSING — 11

### GF WALDORF APPLE SALAD

CELERY / DATES / TOASTED WALNUTS / CHOPPED  
ROMAINE / CITRUS YOGURT DRESSING — 10

### SOUP OF THE DAY

— 4 CUP / 6 BOWL

## ENTRÉES

### GF ALL NATURAL COLORADO GRILLED CHICKEN

SPINACH & QUINOA RISOTTO / BUTTERNUT  
SQUASH PURÉE / BALSAMIC REDUCTION / APPLE  
PARSLEY SALAD - 18

+ Recommended wine pairing- Copain "tous ensemble"  
Chardonnay +

### GF JBS GOLD CANYON ANGUS BEEF FLATIRON\*

GRILLED 8OZ FLATIRON / GARLIC MASHED  
POTATOES / GREEN BEANS / ROASTED LOCAL  
MUSHROOM DEMI GLAZE / — 25

+ Recommended wine pairing - Franciscan Estate  
Cabernet Sauvignon +

### SEAFOOD CIOPPINO

SHRIMP / MUSSELS / HERBS / WHITE WINE  
TOMATO BROTH / CRAB FONDUE BRUSCHETTA -19

+ Recommended wine pairing -Allegri Palazzio Valpolicella +

### GF ANGUS BEEF SHORT RIBS

WHIPPED POTATOES / SAUTÉED PARSNIPS /  
ROASTED TOMATOES / RIOJA JUS — 24

+ Recommended wine pairing - The Pundit Syrah +

### GF BRAISED LOCAL PORK PASTA

PAPPARDELLE PASTA / TOMATO & SERRANO  
HAM RAGU / SHAVED PARMESAN CHEESE /  
LOCAL MUSHROOMS / ARUGULA — 18

+ Recommended wine pairing - Erath Pinot Noir +

### GF MANCHEGO QUINOA CAKES

ROASTED ROOT VEGETABLES / SPINACH / FETA  
CHEESE / LEMON AIOLI / MICRO GREENS — 15.5

+ Recommended wine pairing - Chateau Souvrain Merlot +

### FISH 'N' CHIPS

FRESH RUBY RED TROUT\* / LOCAL BEER BATTER /  
ROSEMARY SMASHED FINGERLING POTATOES /  
MALT VINEGAR AIOLI — 18

+ Recommended wine pairing- Loveblock Sauvignon Blanc +

### GF COLORADO PORK CHOP

AGED CHEDDAR GRITS / CARAMELIZED APPLES /  
BRUSSEL SPROUT / APPLE ROSEMARY JUS — 24

+ Recommended wine pairing - Angela Estate Pinot Noir +

GF -INDICATES GLUTEN-FREE PREPARATION AVAILABLE

\* THESE ITEMS ARE COOKED TO ORDER.

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