

## SMALL PLATES

### Ⓞ STUFFED PEPPADEW PEPPERS

SERRANO HAM / GOAT CHEESE / BALSAMIC REDUCTION — 9

### Ⓞ MANCHEGO QUINOA CAKE

SMOKED PAPRIKA AIOLI / BALSAMIC REDUCTION — 7

### Ⓞ BACON WRAPPED DATES

STUFFED WITH AN ALMOND — 8.5

### BURRATA CHEESE BOARD

MOZZARELLA BURRATA BALL / TOAST POINTS / DRIED FIGS AND APRICOTS / BALSAMIC REDUCTION -10 ADD MEAT +4

### Ⓞ TRUFFLE FRIES

FRENCH FRIES / PARMESAN CHEESE / TRUFFLE OIL / PARSLEY — 6.5

### Ⓞ SHAVED BRUSSELS SPROUTS

MAPLE SHERRY GLAZE / BACON / SHAVED MANCHEGO CHEESE — 8.5

## SANDWICHES AND SALAD

WITH CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, OR SALAD

### 222 BURGER \* — 14.5

½ LB OF ANGUS / CHOOSE TOPPINGS

### HOMEMADE VEGAN QUINOA MUSHROOM PATTY — 13

CHOOSE TOPPINGS

### FRIED CHICKEN SANDWICH

MARINATED CHICKEN THIGH / HOUSE-MADE SLAW / PICKLES / PAPRIKA AIOLI / BRIOCHE BUN — 14

### 222 SALAD

MIXED GREENS / DRIED FIGS / APRICOTS / SHAVED MANCHEGO / BALSAMIC VINAIGRETTE — 10

+ add quinoa cake \$6 or chicken breast \$6 +

\*TOPPINGS\*

\$0.50- CHEESE- WHITE CHEDDAR / MANCHEGO / BLUE / GOAT  
\$0.50- CARAMELIZED ONIONS / PAPRIKA AIOLI  
\$1.50/ GLUTEN FREE BUN / TENDER BELLY BACON

## ENTRÉES

### Ⓞ MANCHEGO QUINOA CAKES

MANCHEGO CHEESE QUINOA CAKES / ZUCCHINI / CORN / TOMATOES / GARLIC AIOLI — 16.5

### Ⓞ ANGUS BEEF SHORT RIBS

WHIPPED POTATOES / GARLIC GREEN BEANS / ROASTED TOMATOES / SALSA ROJA — 24

### CHICKEN POT PIE (SERVES 2)

HOUSE MADE POT PIE / CHICKEN THIGHS / CARROTS / CELERY / ONION / PEAS / PASTRY TOP — 25

### FISH 'N' CHIPS

FRESH RUBY RED TROUT\* / LOCAL BEER BATTER / ROSEMARY SMASHED FINGERLING POTATOES / MALT VINEGAR AIOLI — 18.5

### BLACKENED CHICKEN LINGUINI

WHITE WINE / CREAM / GARLIC / PARSLEY / CHILI FLAKE / BLACKENED CHICKEN BREAST GRILL BREAD — 18

## SIDES

FRENCH FRIES OR SWEET POTATO FRIES -3

MASHED POTATOES -5

SIDE SALAD WITH ONIONS, TOMATOES AND BALSAMIC VIN -4

SAUTÉED GARLIC GREEN BEANS -5

SMASHED AND FRIED FINGERLINGS -5

## KIDS MEALS

PASTA ALFREDO OR KIDS BURGER AND FRIES — 7

## DESSERTS

### APPLE COBBLER -5

ESTES PARK SUGAR SHACK FUDGE -4

## FAMILY MEALS FOR FOUR

### CHICKEN POT PIE AND A HOUSE SALAD

TWO FULL SIZED POT PIES WITH CHICKEN THIGHS, CARROTS, CELERY, ONION AND PEAS SERVED WITH HOUSE SALAD FOR FOUR

### BLACKENED CHICKEN LIGUINI WITH A HOUSE SALAD

FOUR BLACKENED CHICKEN BREASTS SERVED OVER A WHITE WINE, CREAM, GARLIC, PARSLEY AND CHILI FLAKE. SERVED WITH GRILLED BREAD

### BEEF SHORT RIBS AND A HOUSE SALAD

BRAISED BEEF SHORT RIBS OVER WHIPPED POTATOES SERVED WITH GARLIC GREEN BEANS AND SALSA ROJA

## BOTTLES AND CANS \$3

CROW HOP RECESS IPA

CROW HOP RADOS RED

90 SHILLING

BUD LIGHT

EASY STREET

COORS LIGHT

BUDWEISER

MICH ULTRA

## WHITE WINE BOTTLES

LOVEBLOCK, NZ, SAUVIGNON BLANC \$24

– 50

VILLA SPARINA, IT, GAVI \$22

COPAIN. TOUS ENSEMBLE, ROSE \$20

– 70

TUNNEL OF ELMS, CA, CHARDONNAY \$15

– 80

DAVIS BYNUM, RUSSIAN RIVER, CHARDONNAY \$22

JORDAN, RUSSIAN RIVER, CHARDONNAY \$32

## RED WINE BOTTLES

ERATH, RESPLENDENT, PINOT NOIR \$24

CHAHALEM, WILLAMETTE VALLEY, PINOT NOIR \$28

ENROUTE, LES POMMIERS, PINOT NOIR \$34

COLOME, ARG, MALBEC \$24

REDEMPTION, DRY CREEK, ZINFANDEL \$26

TUNNEL OF ELMS, CA, CABERNET SAUVIGNON \$15

ROBERT HALL, PASO ROBLES, CABERNET \$24

ORIN SWIFT, 8 YEARS IN THE DESERT \$40

ANDREW MURRAY, SANTA YNEZ, SYRAH \$24

STAGS' LEAP, THE INVESTOR, CABERNET \$45