

SOUP AND SALAD

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

GF 222 SALAD

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

GF ROASTED BEET SALAD

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

GF GRILLED ROMAINE HEART

LOVELAND YOUTH GARDENERS CREAMY HERB AND
BACON DRESSING / BLISTERED BIG WILLY FARM TOMATOES /
TOASTED PECANS / BLEU CHEESE CRUMBLES — 11

GF SPINACH SALAD

FRESH STRAWBERRIES / RED ONION / CRUMBLED
FETA CHEESE / TOASTED ALMONDS / GINGER
BLOOD ORANGE VINAIGRETTE — 9

SOUP OF THE DAY

— 4 CUP / 6 BOWL

ENTRÉES

GF ALL NATURAL COLORADO GRILLED CHICKEN

COLORADO CORN AND QUINOA RISOTTO /
HATCH GREEN CHILI SAUCE / CHIPOTLE
SEASONED POPCORN — 18

+ Recommended wine pairing - Hess Chardonnay +

GF JBS GOLD CANYON ANUGS BEEF FLATIRON*

GRILLED 8OZ FLATIRON / GARLIC MASHED POTATOES / HONEY & HERB
ROASTED CARROTS / FRIED ONIONS / CHOICE OF HORSERADISH
CREAM SAUCE OR SMOKED TOMATO HOLLANDAISE — 24

+ Recommended wine pairing - Conn Creek Red Blend +

GF BRAISED LAMB PASTA

PAPPARDELLE PASTA / TOMATO AND CREAM
SAUCE / BIG WILLY FARM TOMATOES / ZUCCHINI /
TORN BASIL / PARMESAN CHEESE / GARLIC
BREAD — 18

+ Recommended wine pairing - Erath Pinot Noir +

GF ANGUS BEEF SHORT RIBS

WHIPPED POTATO / SAUTÉED SPINACH / GARLIC
ROASTED TOMATO / RIOJA JUS — 23

+ Recommended wine pairing - Torres Ibericos Tempranillo +

GF WILD SALMON*

FRENCH LENTILS AND MELTED LEEKS /
CUMIN-LEMON YOGURT / BLOOD ORANGE
GASTRIQUE — 24

+ Recommended wine pairing - Copain Chardonnay +

GF SEAFOOD CIOPPINO*

SHRIMP / CLAMS / CALAMARI / HERBS / WHITE
WINE TOMATO BROTH / CRAB FONDUE
BRUSCHETTA — 19.5

+ Recommended wine pairing - Martin Codax Albarino +

GF MANCHEGO QUINOA CAKES

ROASTED ASPARAGUS / BIG WILLY FARM
TOMATOES / LEMON AND GARLIC AIOLI /
CRUMBLED FETA CHEESE / FRESH HERBS /
MICRO GREENS — 15.5

+ Recommended wine pairing - Velvet Devil Merlot +

FISH 'N' CHIPS

FRESH TROUT* / ODELL'S IPA BEER BATTER /
ROSEMARY SMASHED FINGERLING POTATOS /
MALT VINEGAR AIOLI — 16

+ Recommended wine pairing - J Vineyard Pinot Gris +

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.