

## SOUP & SALAD

ADD CHICKEN\* \$5 SHRIMP\* \$6 OR STEAK\* \$8 TO ANY SALAD

↻ND SALAD / BABY GREENS / DRIED FIGS / APRICOTS /  
SHAVED MANCHEGO / BALSAMIC VINAIGRETTE / 8

↻ APPLE & KALE SALAD / CALIFORNIA DATES / MANCHEGO CHEESE / APPLE  
CIDER VINAIGRETTE / TOASTED ALMOND / 9

↻ROASTED BEET SALAD / ARUGULA / GOAT CHEESE / CANDIED WALNUTS /  
SHERRY VINAIGRETTE / 9

SOUP OF THE DAY / CUP 4 / BOWL 6

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## ENTRÉES

↻COLORADO HANGER STEAK\* 'N' FRITES / BROWN BUTTER  
HOLLANDAISE SAUCE / NEXT DOOR FRENCH FRIES / ARUGULA / 22  
RECOMMENDED WINE PAIRING – PEDRONCELLI MOTHER CLONES ZIN

↻ SCALLOPS ALA PLANCHA\* / CELERY ROOT PUREE / SHAVED APPLE &  
FENNEL SALAD / TRUFFLE OIL / APPLE-VANILLA GASTRIQUE / 21  
RECOMMENDED WINE PAIRING – LAURENZ V. SOPHIE GRUNER VELTLINER

↻ALL NATURAL COLORADO GRILLED CHICKEN\* / HAZEL DELL MUSHROOM  
QUINOA RISOTTO / SAUTÉED SPINACH / BUTTERNUT SQUASH PUREE / 17  
RECOMMENDED WINE PAIRING – HESS UNOAKED CHARDONNAY

↻ANGUS BEEF SHORT RIBS / WHIPPED POTATO / SAUTÉED SPINACH /  
GARLIC ROASTED TOMATO / RIOJA JUS / 20  
RECOMMENDED WINE PAIRING – SEIANO SUPER TUSCAN

↻CRISPY DUCK CONFIT / ROOT VEGETABLES / FRENCH LENTILS /  
ARUGULA / RED WINE REDUCTION / 19  
RECOMMENDED WINE PAIRING – ERATH PINOT NOIR

↻SEAFOOD CIOPPINO\* / SHRIMP / MUSSELS / CALAMARI / HERBS /  
WHITE WINE TOMATO BROTH / CRAB FONDUE BRUSCHETTA / 19  
RECOMMENDED WINE PAIRING – PEITÁN ALBARINO OR ZUAZO TEMPRANILLO

MANCHEGO QUINOA CAKES / CAULIFLOWER "COUS COUS" / PINENUT/  
CURRANTS / SMOKED PAPRIKA AIOLI / 15  
RECOMMENDED WINE PAIRING – LUMINUS MALBEC

↻BRAISED COLORADO LAMB / PAPPARDELLE PASTA / TOMATO RAGU / HAZEL  
DELL MUSHROOM / BLACK PEPPER WHIPPED RICOTTA / MINT GREMOLATA / 17  
(GLUTEN-FREE PASTA +1.50)  
RECOMMENDED WINE PAIRING – CHATEAU ST. MICHELLE "INDIAN WELLS" CABERNET

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## ↻BURGERS

WITH CHOICE OF FRENCH FRIES, SWEET POTATO FRIES,  
GREEN SALAD OR GIGANDE BEAN SALAD

COLORADO NATURAL ANGUS BEEF BURGER\* ½ POUND / 10

HOMEMADE VEGAN QUINOA MUSHROOM PATTY / 10

50¢ – CHEESE – WHITE CHEDDAR, MOZZARELLA, MANCHEGO, BLUE OR GOAT  
50¢ – BEER BRAISED ONIONS / PAPRIKA AIOLI / JALAPENO  
\$1.00 – PEPPERED BACON / FRIED EGG\* / HAZEL DELL MUSHROOMS  
\$1.50 – GLUTEN-FREE BUN

\*THESE ITEMS ARE COOKED TO ORDER... CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

\*\$2 SPLIT PLATE CHARGE\*