

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

∞KALE-CEASAR SALAD / SMOKED PAPRIKA CROUTON / MANCHEGO CHEESE /
WHOLE GRAIN MUSTARD DRESSING / LOCAL 6 MINUTE EGG* \$10

∞ROASTED BEET SALAD / ARUGULA / GOAT CHEESE / CANDIED WALNUTS /
SHERRY VINAIGRETTE / \$9

∞HEIRLOOM TOMATO SALAD / FRESH BURRATA CHEESE / BALSAMIC
TAR / WHITE BALSAMIC VINAIGRETTE / RED ONION / ARUGULA / \$10

SOUP OF THE DAY / CUP \$4 / BOWL \$6

ENTRÉES

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

∞COLORADO STRIPPED BASS* / SOFT POLENTA / SHAVED
BRUSSEL SPROUTS / LEMON CURD \$24
RECOMMENDED WINE PAIRING – LAURENZ V. SOPHIE GRUNER VELTLINER

∞ALL NATURAL COLORADO GRILLED CHICKEN* / CORN QUINOA RISOTTO /
GRILLED BROCCOLINI / HEIRLOOM TOMATO AND LOCAL HERB VINAIGRETTE \$17
RECOMMENDED WINE PAIRING – HESS UNOAKED CHARDONNAY

∞ANGUS BEEF SHORT RIBS / WHIPPED POTATO / SAUTÉED SPINACH /
GARLIC ROASTED TOMATO / RIOJA JUS / \$20
RECOMMENDED WINE PAIRING – JOVINO PINOT GRIS OR SEIANO SUPER TUSCAN

∞BUTTERMILK BRINED BONE-IN PORK CHOP* / TRUFFLE SMASHED POTATOES
TART CHERRIES / ARUGULA / MANCHEGO \$21
RECOMMENDED WINE PAIRING – PINOT PROJECT

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

MANCHEGO QUINOA CAKES / WARM LENTIL AND ORZO SALAD /
GIGANDE BEAN PURÉE / SMOKED PAPRIKA AIOLI / \$15
RECOMMENDED WINE PAIRING – VIONTA ALBARINO

∞BRAISED COLORADO LAMB / PAPPARDELLE PASTA / TOMATO RAGU / HAZEL
DELL MUSHROOM / BLACK PEPPER WHIPPED RICOTTA / MINT GREMOLATA \$17
(GLUTEN FREE PASTA +1.5)
RECOMMENDED WINE PAIRING – CH ST. MICHELLE "INDIAN WELLS" CABERNET

∞BURGERS

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

COLORADO NATURAL ANGUS BEEF BURGER*, ½ POUND / \$10

HOMEMADE QUINOA MUSHROOM PATTY / \$10

CHEESES-50¢- WHITE CHEDDAR, MOZZARELLA, MANCHEGO, BLUE OR GOAT
50¢ ADD-ON – BEER BRAISED ONIONS / PAPRIKA AIOLI
\$1 ADD-ON – PEPPERED BACON / FRIED EGG* / SLICED JALAPENO /
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 FOODBORNE ILLNESS

\$2 SPLIT PLATE CHARGE