



Small Plates

Elk and Buffalo Chili 10.00

Black Beans, Ancho Chilies, Queso Oaxaca, Hominy Cornbread

Grilled Asparagus 11.00 GF

Pecan Sherry Vinaigrette, Shaved Parmesan, Bacon, Wild Mushrooms, Lemon Crema

Heirloom Tomatoes 11.00 GF

Wild Arugula, Pickled Red Onion, Buttermilk Blue Cheese, Olive Oil, Balsamic

Kale+Brussel Sprouts 11.00 GF

Baby Beets, Poppy Seed Vinaigrette, Dried Cherries, Golden Raisins, Sunflower Seed Brittle

Colorado Cheese Board 18.00

Local Goat Cheeses, Duck Salami, Roasted Grapes, Pickled Mustard Seeds, Lavash

Yellowtail Crudo* 16.00 GF

Tomatillos, Radish, Shallots, Lime, Cilantro, Jalapeno

Braised Pork Cheek 15.00

Cauliflower Puree, Crispy Hominy, Baby Greens, Clementines, Braising Jus

Grilled Whole Quail 16.00 GF

Butternut Squash, Molé Sauce, Braised Red Cabbage, Sugared Bacon

GF=Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness



Large Plates

Colorado Rainbow Trout 36.00 GF

New Potato Confit, Wild Arugula, Oven-Dried Tomato, Brown Butter, Pepitas

Rocky Mountain Elk Strip Loin* 48.00 GF

Espresso+Black Pepper Crust, Sweet Potato, String Beans, Huckleberry Preserves, Maple Jus

Organic Free Range Colorado Chicken 38.00

Sage+Air-Dried Ham, Farro, Green Peas, Roasted Grapes, IPA Jus

Ricotta+Goat Cheese Gnocchi 32.00

Jumpin' Good Goat Dairy Chevre, Charred Tomato, Beet Greens, Wild Mushrooms, Lemon

Chops

1 Lb. South Dakota Buffalo Cowboy Steak* 59.00

Housemade Jalapeno Ketchup, Fried Onions

Beeler's Farms Double Cut Heluka Pork Rib Chop* 54.00

Apple Relish, Pickled Mustard Seed, Pecan Crumble

Sides 9.00

White Corn Grits, Roasted Green Chiles, Mexican Oregano, Cotija GF

Baby Heirloom Carrots, Colorado Honey, Lime, Black Sea Salt GF

Three Sisters Hash, Anasazi Beans, Sweet Corn, Butternut Squash, Onion GF

-The Three Sisters represent a traditional Native American Farming Method-

Executive Chef Adam J. Roth

18% Gratuity Added to Parties of Six or More