



Snacks

Tex-Mex Chex 5.00

Peanuts, Pretzels, Pumpkin Seeds, Tabasco, Cumin

Colorado Cheese Board 17.00

Local Cheeses, Apple Relish, Pickled Mustard Seeds, Roasted Grapes, Lavash

Soups + Salads

Elk and Buffalo Chili 10.00 GF

Black Beans, Ancho Chilies, Queso Oaxaca, Hominy Cornbread

Butternut Squash Puree 10.00

Candied Sage, Maple Crema, Black Sea Salt

Grilled Asparagus 11.00 GF

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

Heirloom Tomatoes 11.00

Wild Arugula, Pickled Red Onion, Buttermilk Blue Cheese, Olive Oil, Cracked Pepper ..GF..

Kale + Beets 11.00 GF

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

GF=Gluten Free

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



Sandwiches

With Root Vegetable Chips, 3-Bean Salad or Mixed Green Salad

Smoked Elk Bratwurst 15.00

Braised Red Cabbage, Chipotle Mustard, Fried Onions

Grilled Chicken 16.00

Roasted Green Chile, Bacon, Cream Cheese, Housemade Jalapeno Ketchup

Venison Flank Steak Tacos 18.00

Corn Tortillas, Salsa Verde, Red Onion, Radish, Cilantro, Lime

Large Plates

Colorado Rainbow Trout 36.00 GF

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

Roasted Vegetable Huevos Rancheros 21.00

Two Over Easy Cage Free Eggs, Corn Torillas, Butternut Squash, Mushrooms, Sweet Corn, Black Beans, Mole Sauce, Queso Oaxaca, Sour Cream, Green Onions

Desserts

Caramel Apple Sundae 11.00

Cinnamon Apples, Warm Bourbon Caramel, Pecan Crumble, Vanilla Ice Cream

Warm Chocolate Chip Cookies 5.00

Three Freshly Baked Cookies

Executive Chef Adam J. Roth

18% Gratuity Added to Parties of Six or More