



Appetizers

Mussels* 15.00

Tomatillos, Shallots, Jalapeno, Bacon, Lime, Cilantro, Radish, Garlic Toast

Green Chile Pimento Cheese 11.00

Tillamook Cheddar+Roasted New Mexico Green Chiles, Blue Corn Chips, Honey Chipotle Salsa

Confit Duck Wings 12.00

Colorado Honey+Harissa Glaze, Scallions, Sesame, Yogurt

Soups + Salads

Buffalo Chili 13.00

Black Beans, Ancho Chilies, Queso Cotija, Cornbread Cake, Scallions

Parmesan and Potato Soup 9.00

Crispy Cheese, Herb Oil

Organic Baby Spinach 12.00

Warm Maple+Mustard Vinaigrette, Dried Fruit, Pepitas, Jalapeno Jam, Buena Vista Goat Cheese Fritter

Baby Wedge 12.00 GF

Iceberg Lettuce, Tomato Dressing, Pickled Onion, Roth Blue Cheese, Egg Yolk, Pork Belly Bits

Wild Arugula 12.00

Dried Apples, Apple Cider Dressing, Biscuit Croutons, Avalanche Ranch Goat Cheddar, Candied Pecans



Sandwiches

served with Tortilla Chips

Pork Belly Bahn Mi 18.00

Carrot, Cucumber, Cilantro, Scallions, Sesame Mayo

Wild Boar Meatball Sandwich 18.00

Red Pepper+Tomato Sauce, Parmigiano-Reggiano, Arugula, Fried Capers

Grilled Cheese 16.00 GF

Herb Butter, Tillamook Cheddar, Heirloom Tomato, Pesto, Tomato Soup Dipping Sauce
add bacon \$2.00

Plates

Colorado Rainbow Trout* 32.00 GF

Smoked Trout Risotto, Peas+Carrots, Lemon Brown Butter, Fried Capers, Pea Tendrils, Micro Basil

Goat Cheese Gnocchi 28.00

Pumpkin Béchamel, Butternut Squash, Wild Mushrooms, Arugula, Avalanche Ranch Goat Cheddar, Pumpkin Seed Pesto

Colorado Lamb Stew 24.00

Parsnips, Carrots, Sweet Potatoes, Peas, Faro, Oatmeal Stout Broth

Desserts

Caramel Apple Crisp 11.00

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

Warm Chocolate Chip Cookies 5.00

Three Freshly Baked Cookies

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

Executive Chef Adam J. Roth

18% Gratuity Added to Parties of Six or More