

START HERE

APPETIZERS + SHAREABLES

PORK BELLY POUTINE ©



goat cheese curds, smoked pork belly roasted chicken gravy 14

SAMBAL SHISHITO PEPPER STIR FRY

blistered shishito peppers edamame, carrot + pickled onions garlic chili ginger soy + thai peanut sauce 12

ROASTED RED PEPPER + BILLE CRAB DIP

roasted red pepper dip with blue crab salad fresh vegetables + pita chips 15

CHICKEN WINGS (2)



FRIED CHEESE CURDS

jalapeño tomato jam roasted red pepper chutney 11

AHI NACHOS 🔊



ahi poke on wonton chips and radish sprouts with tomato, toasted edamame and avocado finished with ponzo glaze + spicy aioli

SOUPS

CHEE'S CREATION OF THE DAY

daily selection of chef's signature soups 6 | 10

FIRED LIP GAME CHILL

ground bison + red bean spicy chili with cornbread croutons crème fraiche and green onion 7 | 11

SMOKED TROUT + 🔕 ROASTED CORN CHOWDER

topped with sweet pepper relish served with oyster crackers 7 | 11

ADD CHICKEN - \$6 ADD SMOKED TROUT - \$6

ROASTED BEET + BURRATA SALAD 🔕



mix greens, pickled onion, heirloom tomato, candied walnuts garlic herb crostini croutons + champagne vinaigrette

QUINOA CAPRESE ®



mozzarella, cherry tomato, cucumber and red onion on a bed of arugula and quinoa blend with fresh basil + balsamic reduction 12

CLASSIC CAFSAR

chopped romaine, grated parmesan, herb croutons housemade caesar dressing

11









PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY



WOOD STONE FIRED

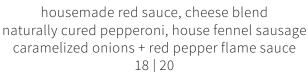
ARTISAN STYLE PIZZAS & CAIZONES

CALZONES INCLUDE RICOTTA + SIDE OF SAUCE DOUGH MADE FRESH DAILY

SEVENS CHEESE

housemade red sauce, sevens signature cheese blend 16 | 18 ADD PEPPERONI, IT'S A CLASSIC!

FLAMETUROWER 6



THE SALTY FIG 🔊

fig spread, french brie + shaved prosciutto topped with fresh arugula + balsamic glaze 18 | 20

THE FRANKIE C.

sweet + spicy bbg, cheese blend pineapple, pickled jalapeño, shaved red onion + fresh cilantro 18 | 20

TRY IT WITH BACON, BECAUSE BACON MAKES EVERYTHING BETTER!

FOREST MARGHERITA

roasted tomato, forest mushrooms, fresh mozzarella + roasted garlic topped with fresh basil 17 | 19

Colorado Sourced Products (V) Vegetarian (S) Sevens Signature





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+ SIDE OF SAUCE

16 | 18

CHOOSE YOUR SAUCE

housemade red sauce sweet + spicy bbq garlic oil fig spread

CHOOSE YOUR CHEESE

sevens cheese blend (included) ricotta cheese (\$2) brie (\$2) goat cheese (\$2) blue cheese (\$2)

CHOOSE YOUR TOPPINGS

\$1 EACH

MEATS

shaved prosciutto pepperoni fennel sausage bacon grilled chicken

VEGGIES, HERBS + FINISHING SAUCES

roasted mushrooms roasted red peppers roasted tomatoes artichoke black olive arugula red onion caramelized onions jalapeño pineapple basil cilantro red pepper flame sauce balsamic glaze



CHEF SELECTIONS

SIGNATURE



AMERICAN CLASSIC ©

CHOICE OF 1/3 LB GRASS FED BEEF PATTY, GRILLED CHICKEN BREAST OR BLACK BEAN VEGGIE BURGER

served on a brioche bun with lettuce, tomato, onion + pickle spear

PEAK 7 BURGER

caramelized onion + roasted mushrooms melted brie, swiss cheese and garlic aioli 16

PLIFRIO BLIRGER

house pickled jalapeño, fresh pico sliced avocado, melted pepper jack cheese

RRFCK RURGER

sweet + spicy bbq, crispy bacon melted cheddar + blue cheese crumbles topped with crispy onions strings

TEN MILE RANGE BURGER \delta

loaded with house smoked pulled pork smothered in our smokey mango serrano sauce melted provolone, red pepper relish sliced pineapple

18

SHREDDED DUCK TACOS

shredded duck leg, mango serrano sauce kimchi beet slaw, fresh tomato + cotija 15

SHORT RIB COLORADO DIP ©



caramelized onion, mushrooms + melted provolone horseradish cream and side of au jus 15.5

BI 7 2 **3**

house smoked crispy pork belly + shaved turkey with lettuce, tomato and garlic aioli served on sourdough

15

OPEN FACE BISON MEATLOAF SAMMY

bacon wrapped bison meatloaf + bourbon bbq glaze fresh arugula, spicy tomato jam + crispy onion

NEW ENGLAND STYLE SHRIMP + LOBSTER ROLL

toasted doggie bun stuffed with our signature shrimp + lobster salad served with bibb lettuce + tomato 18





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(fif) Gluten Friendly

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DINNER

AVAILABLE AFTER 5 PM

FNTRÉF

SFARED ALL WITH PEANUT THAI NOODLE STIR FRY

rice noodle with vegetables + shishito pepper stir fry tossed in peanut sauce wakame seaweed salad, sriracha glaze and crushed peanuts 28

ROASTED CHIPOTLE CHICKEN \delta



chipotle marinated chicken, spanish red rice fried street corn topped with cilantro, spicy aioli, cotija + fresh pico

PORK CHOP N' FRITES ®



apple brined bone in pork chop, fresh arugula cinnamon spiced sweet potato frites, cherry balsamic glaze 24

BOURBON BRAISED SHORT RIBS AND BLUE CRAB RAGU 🍛



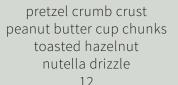
Chef Selection Pasta tossed in a tarragon cream sauce blue crab + forest mushrooms topped with short ribs, fried leaks and fresh tomato 27

MARKET SPECIAL

Ask about our nightly Market Special \$ Market Value

DESSERTS





CINNAMON SUGAR CHURROS

mexican spiced chocolate berry coulis dips

APPLE PLE PLIFF PASTRY

bourbon maple apple filling in puff pastry vanilla ice cream salted caramel topping 11







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