

TAVERN MENU

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

ROASTED RED PEPPER + BLUE CRAB DIP

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

15



one pound of wings, tossed in your choice of sauce CLASSIC BUFFALO, SWEET + SPICY BBQ SMOKEY MANGO SERRANO, SRIRACHA GLAZE 14.5

FRIED CHEESE CURDS

smoked jalapeño tomato jam and roasted red pepper chutney 11

AHI NACHOS 🔕



ahi poke on wonton chips and radish sprouts with tomato, toasted edamame and avocado finished with soy glaze + spicy aioli 15

SOUPS

CHEF'S CREATION OF THE DAY

daily selection of chef's signature soups 6 | 10

FIRED UP GAME CHILL

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

SMOKED TROUT + ROASTED CORN CHOWDER (S)

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 13

QUINOA CAPRESF ®D



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

CLASSIC CAESAR

chopped romaine, grated parmesan, herb croutons housemade caesar dressing

11

SIGNATURE SAMMIES



SWEET POTATO FRIES (\$2) OR CUP OF SOUP (\$4)

SHREDDED DUCK TACOS

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

B.L.T 2 🔊

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

15

SHORT RIB COLORADO DIP

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

OPEN FACE BISON MEATLOAF SAMMY 🔕



bacon wrapped bison meatloaf + bourbon bbg glaze fresh arugula, spicy tomato jam + crispy onion 16

NEW ENGLAND STYLE SHRIMP + LOBSTER ROLL

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

18











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!

housemade red sauce, cheese blend naturally cured pepperoni, house fennel sausage topped with caramelized onions + red pepper flame sauce - 18 | 20

THE SALTY FIG

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

THE FRANKIE C.

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

TRY IT WITH BACON, BECAUSE BACON MAKES EVERYTHING BETTER!

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

TURE BURGERS

COMES WITH FRIES SWEET POTATO FRIES (\$2) OR CUP OF SOUP (\$4)

AMERICAN CLASSIC

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

PUEBLO BURGER

house pickled jalapeño, fresh pico sliced avocado, melted pepper jack cheese 16

BRECK BURGER

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

TEN MILE RANGE BURGER 🍑

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

18



PIZZA OR CAI

CALZONES INCLUDE RICOTTA + 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

MFATS

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 jalapeños pineapple basil cilantro red pepper flame oil balsamic glaze







