

V I N U E

FOOD AND WINE BAR

SOUP & SALAD

BROCCOLI CHEDDAR SOUP **5**
House made creamy soup made with roasted broccoli, carrots, celery and onion with melted cheddar and Monterey jack cheeses

HOUSE SALAD **5**
Mixed field greens tossed in house herb balsamic dressing with carrot, cucumber and cherry tomato

BACON AND PEAR SALAD **7**
Mixed Field Greens tossed in honey vinaigrette with herbed goat cheese, fresh pear slices and crunchy bacon bits

CAPRESE SALAD **7**
Fresh Mozzarella and Roma Tomato on a bed of dressed arugula and drizzled with pesto oil and balsamic glaze

FLATBREADS

TOMATO AND BASIL PESTO **12**
Garlic and basil pesto with roasted cherry tomato, fresh mozzarella and dressed arugula

SMOKED TURKEY AND BRIE **11**
Smoked turkey breast and melted brie topped with red pear, honey mustard and cilantro

BLACK & BLEU **11**
Ground sirloin on garlic spread with house made blackening seasoning, bleu cheese crumbles and balsamic glaze

PROSCIUTTO TOMATO **12**
Goat cheese mousse with Roma tomato slices, dressed arugula and thinly sliced prosciutto

ROASTED CHICKEN AND MUSHROOM **13**
Marinated chicken with herbed mushrooms on parmesan garlic sauce

Gluten-free bread available for \$2

ANTIPASTO

CHARCUTERIE BOARD **15**
Prosciutto di Parma, Italian salami, Spanish Lomo, Spanish Chorizo, herbed goat cheese and red onion jam, Spanish Manchego, Irish White Cheddar, mango chutney, and spiced-candied pecans

CHEESE BOARD **14**
Spanish Manchego, German Cambozola, Irish White Cheddar, herbed goat cheese with red onion jam, mango chutney, spiced-candied pecans and fresh fruit

SHARED PLATES

KETTLE CHIPS **7**
Kettle chips layered in bleu cheese mornay topped with bleu cheese crumbles and balsamic glaze

CLASSIC HUMMUS **8**
Hummus served with Sambal olek chili sauce, cucumber slices, carrot sticks, and pita bread

ROASTED TOMATO SPINACH ARTICHOKE DIP **8**
Cheesy dip served with warm baked baguette

TUNA CEVICHE* **12**
Cucumber, red onion, cilantro, avocado, and ahi tuna in lime served with baked wonton chips

TUNA TARTAR* **12**
Ahi tuna in soy ponzu with cilantro over avocado and served with wasabi aioli and baked wonton chips

GRILLED CHICKEN SKEWERS **10**
Grilled chicken tossed in pineapple jalapeno marmalade

MAC & CHEESE **8**
Macaroni noodles baked in 4 cheese sauce

BRAISED SHORT RIBS **17**
Boneless short rib braised for 12 hours in cabernet sauvignon served on smashed potatoes with butternut squash and pan jus

COLORADO SLIDERS **12**
All locally sourced ingredients
Beef Sirloin slider grilled with melted muenster cheese and applewood smoked bacon served with kettle chips and a pepperoncino

BAKED BRIE **8**
Brie cheese with fig jam baked in puff pastry served with honey, spiced-candied pecans, cinnamon crostini, and fresh fruit

SWEET TREATS

J. DEANS HOUSE MADE CHEESECAKE **8**
Light cheesecake with raspberry coulis sauce and fresh fruit

FLOURLESS CHOCOLATE CAKE **8**
Dense chocolate cake with espresso caramel sauce and fresh fruit

BAKED FUNNEL CAKE STICKS **8**
Baked with cinnamon sugar and dusted with powdered sugar served with Valrhona dark chocolate dipping sauce

These items may be served raw or undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness