

SOUP & SALAD

LOBSTER BISQUE 6
herbed goat cheese mousse

HOUSE SIDE SALAD 4
mixed greens, house herb balsamic dressing

BACON & PEAR 5
*mixed greens, applewood smoked bacon, fresh pear,
herbed goat cheese, honey vinaigrette*

CAPRESE SALAD 6
*fresh mozzarella, roma tomatoes, basil pesto, extra virgin
olive oil and aged balsamic reduction, mixed greens*

SHARED PLATES

SEA SALTED KETTLE CHIPS 6
drizzled with bleu cheese mornay
🍷 *Left Coast, Pinot Gris, Oregon*

CLASSIC HUMMUS 8
*pita bread, fresh seasonal vegetables
extra pita 2.00*

SUN-DRIED TOMATO, ARTICHOKE & SPINACH DIP 8
fresh baked bread

SHRIMP CEVICHE* 11
*cucumber, avocado, red onion, cilantro,
lime juice & spiced wontons*
🍷 *Silverado, Sauvignon Blanc, Napa Valley, CA*

TUNA TARTAR* 11
*Ahi tuna in soy ponzu over avocado, crushed
kettle chips, spiced wontons & wasabi aioli*
🍷 *Hedges CMS, Sauvignon Blanc, Washington*

BAKED WHITE PRAWNS 12
sweet & spicy tamarind ancho dipping sauce
🍷 *Colome, Torrontes, Salta, Argentina*

FRENCHED CHICKEN DRUMMETTES 9
jalapeno & pineapple marmalade soy glaze
🍷 *Black Slate, Blend, Priorat, Spain*

MAC-N-CHEESE 6
macaroni in peppered five-cheese sauce
🍷 *Chateau Bellevue, Sauv Blanc-Semillon, Bordeaux, FR*

LOBSTER MAC-N-CHEESE 13
macaroni baked in a white cheddar lobster mornay
🍷 *Errazuriz, Chardonnay, Chile*

BRAISED SHORT RIBS 12

yukon gold mashed potatoes, cabernet pan jus

🍷 *Concha y Toro, Gran Reserva, Malbec, Argentina*

COLORADO SLIDERS 12

All locally sourced ingredients

beef sirloin, applewood smoked bacon and muenster cheese, served with a side of kettle chips

🍷 *Emile Beyer, Gewürztraminer, Alsace, FR*

FLATBREADS

ROASTED TOMATO & BASIL PESTO 9

local heirloom cherry tomatoes, basil pesto, fresh mozzarella & wild arugula

🍷 *Tortoise Creek, Pinot Noir, Limoux, FR*

HONEY SMOKED TURKEY & BRIE 10

Bartlett pear, French brie and honey mustard drizzle

🍷 *Oliver Hill "Red Silk", Shiraz, McLaren Vale, Australia*

BLACKENED CENTER CUT TENDERLOIN 12

bleu cheese crumbles and balsamic gastrique

🍷 *Bianchi, Petite Syrah, California*

Gluten free options available 1.50

CHARCUTERIE 13

manchego, salami, prosciutto di Parma, lomo, chorizo, peppered goat cheese, aged cheddar & aged gruyere

🍷 *Angulo Innocenti, Malbec, Mendoza, Argentina*

CHEESE PLATE 13

cambozola, gruyere, manchego, aged white cheddar, herbed goat cheese, warm brie & fig jam

🍷 *Infinite Monkey Theorem, Petite Verdot, Denver, CO*

SWEET TREATS

NY Style Cheesecake 7

chilled raspberry coulis

🍷 *Royal Tokaji, Dessert Wine, Hungary*

Flourless Chocolate Cake 8

caramel espresso sauce & blackberry crème chantilly

🍷 *Pacific Rim, Vin de Glaciere, Washington*

Funnel Cake Sticks 6

Valrhona dark chocolate sauce

🍷 *Graham's 10 year, Tawny port, Portugal*

Brie en Croute 6

fig jam, sweet Colorado honey, candied pecans & chocolate vodka macerated raspberries

🍷 *Rosenblum Desiree, Chocolate Zinfandel, California*

Parties of 6 or more will be subject to an automatic 18% gratuity

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