

## STARTERS & SMALL PLATES

**Quinoa Fritters** *cranberry, oranges, smoked bleu cheese* 9

**Brisket Queso** *beer cheese, pico de gallo, house smoked brisket, grilled baguette* 9\*

**Lollipop Chicken** *drummies with sweet heat, honey sriracha, bbq or garlic parmesan* 10

**Tempura Green Beans** *sesame harrissa* 9

**Riblets** *house smoked pork ribs, coleslaw, choice of sweet heat, honey sriracha, traditional bbq, jalapeno vinegar, or garlic parmesan* 9

**Soft Pretzels** *cheddar ale sauce, spicy dijon or blackberry mustard* 8

**Baked Brie** *fruit chutney, honey balsamic, grilled baguette* 14

## WINE

### RED

**Auspicion** *Cabernet* 8/30

**Bliss** *Merlot* 8/30

**Les Volet** *Malbec* 8/30

**Dogajolo** *Red Blend* 8/30

**Underwood** *Pinot Noir* 8/30

**Millbrandt** *Cabernet* 40

**Illaha** *Pinot Noir* 40

### WHITE

**Due Torri** *Pinot Grigio* 8/30

**Alias** *Chardonnay* 8/30

**Underwood** *Rose'* 8/30

**Jack** *Reisling* 8/30

**La Luca** *Prosecco* 8/30

**Villa Rosa** *Moscato* 8/30

## BEER/SELTZER

**Goat Patch** *Punch Tart Saison* 6

**Goat Patch** *American Wheat* 6

**4 Noses** *Raspberry Blonde Ale* 6

**La Cumbre** *Elevated IPA* 6

**Schilling** *London Dry Cider* 6

**Cigar City** *Maduro Brown Ale* 6

**Red Leg** *Lager* 5

**105 West** *Pineapple Wheat* 6

**Cerberus** *Elysium IPA* 6

**Elevation** *Red Ale* 6

**Two Roads** *No Limits Hefeweizen* 6

**Stiegl** *Grapefruit Radler* 6

**Maui** *Coconut Porter* 6

**Wibby** *Dunkel* 5

**Modern Times** *Coffee Stout* 5

**Bud** 3.50

**Bud Light** 3.50

**Bud Light Seltzer** *Lemon Lime, Mango, Strawberry Seltzer* 5

## HOUSE COCKTAILS & MIMOSAS

**Traditional Mimosa** *orange juice* 7

**Fruit Mimosa** *passionfruit, prickly pear, strawberry, or mango fruit puree* 8

**Wine Coolers** *house made, Red pineapple passionfruit, White orange mango* 7

**Earl Grey** *MarTeani*

**Brown Butter** *Old Fashion*

**Strawberry** *Margarita*

**Blackberry** *Mojito*

**Cucumber** *Fizz*

**Rosemary** *Paloma*

**Irish Cold** *Brew*

**Cilantro** *Jalapeno Mule*

**Smoked Peach** *Whiskey Sour*

## SOUPS & SALADS

**Spinach Salad** *apples, roasted carrots, pecans, sesame maple vinaigrette* 6/9

**Wedge Salad** *iceberg, roasted mushrooms, bacon, smoked bleu cheese, caramelized onion vinaigrette* 6/10

**House Salad** *cucumber, tomatoes, carrots, white balsamic* 6/9  
*add chicken 4, shrimp 7, salmon 9, steak 9, tofu 4 or quinoa 4\**

**Soups** *Chef's choice* 6

## SANDWICHES

**Bahn Mi** *ginger tofu or chicken, cilantro, jalapeno, sambal mayo, pickled carrots, hoagie roll* 14

**Chicken and Brie Melt** *chicken breast, apple, prosciutto, onion jam, sourdough* 15\*

**Brisket French Dip** *roasted onions, white cheddar, hoagie roll, au jus* 15\*

**BBQ Pulled Pork or Brisket** *house smoked, barbeque sauce, jalapeno vinegar brioche bun* 14\*

**Salmon Wrap** *chilled lemon roasted salmon, pickled onions, cucumber, tomato, greens, white balsamic vinaigrette* 15\*

**Fried Green Tomato BLT** *pimiento cheese, spinach, smoked bacon, sourdough* 13\*

**Shrimp Po' Boy** *tempura shrimp, cajun remoulade, lettuce, tomato, hoagie roll* 13\*

**Colorado Beef Burger** *Lettuce, Tomato, Onion, Brioche Bun* 13\*

**Bacon Cheese Burger** *white cheddar, honey cured bacon* 15\*

**Jalapeno Burger** *roasted jalapeno cream cheese* 15\*

**Smoked Bleu Burger** *mushrooms, spinach, smoked bleu cheese* 15\*

**BBQ Brisket Burger** *smoked brisket, cheddar, BBQ sauce* 16\*

## ENTREES

**Pappardelle Pasta** *spinach, basil pesto, sundried tomatoes, roasted onions* 16

**Salmon** *miso maple glazed, bok choy, crispy sushi rice* 24\*

**Red Wine Braised Beef** *mushrooms, pan gravy, mashed red potatoes, seasonal vegetables* 20

**Seared Chicken Breast** *goat cheese and beet ravioli, spinach, cream sauce* 21\*

**Seafood Pasta** *shrimp, scallops, fresh linguine, zucchini, tomatoes, lemon, butter* 26

**Market Steak** *hand cut ribeye, garlic smashed potatoes, seasonal vegetables, au jus*  
*market price\**

**Gnocchi** *carrots, mushrooms, onions, basil, brie cream* 18

## DESSERT

**Vanilla Bean Crème Brule** *macerated blackberries* 9

**Tiramisu** 9

**Whiskey Baked Apple Crisp** *oat crumble, vanilla ice cream* 9

**Cheesecake** *graham cracker crust, lemon blueberry compote* 9

**Peanut Butter Mousse** *chocolate cake, salted chocolate ganache* 9

## DRINKS FOR THE KITCHEN STAFF \$6

(IF YOU ENJOYED YOUR FOOD THEN PLEASE SHOW YOUR APPRECIATION BY BUYING THEM A ROUND OF BEERS....THEY WILL LOVE YOU FOREVER)

\* A 20% gratuity will be added to parties of six or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of food borne illness.

