**Wine**  
**RED** *Cabernet* **8/30***Merlot* **8/30***Malbec* **8/30***Red Blend* **8/30***Pinot Noir* **8/30  
White**  
  
*Pinot Grigio* **8/30**  
 *Chardonnay* **8/30**  
 *Sauvignon Blanc* **8/30**  
 *Champagne* **8/30**  
*Moscato* **8/30**  
**Mimosas**

**Traditional Mimosa 7  
Fruit Mimosa** *blood orange, prickly pear, blackberry, pineapple mango, cranberry, pineapple* **10**

**Beer/Seltzer**  
**Red Leg Amber 6**  
**Red Leg Hefe 6**  
**Great Divide IPA**   
**Rotating Sour 7**  
**Rotating Cider 6**  
**Bud 4**  
**Bud Light** **4**  
**Coors Light 4**  
**Heineken 0.0 N/A 5**  
**Modelo 5**  
**Soju** *lychee, blueberry, apple,* **11**

**Starters & Small Plates**  
**Bang Bang Shrimp** *tempura fried shrimp with bang bang sauce* **12**  
**Smoked Lollipop Wings** *with korean BBQ, mango habanero, sweet chili, teriyaki, nashville hot, hottiaki, or buffalo* **15**  
**Bacon Wrapped Dates** stuffed *with smoked blue cheese, almonds, maple balsamic drizzle* **15**  
**Zucchini Bites** *tempura fried with a sweet chili ranch* **10**  
**Salads**  
**Spinach Salad** *feta, candied walnuts, onion, mixed berries, raspberry vinaigrette* **8/12**  
**House Salad** *cucumber*, *tomatoes, carrots, white balsamic* **6/9**

**Caesar Salad** *chopped romaine, parmesan, house made croutons* **6/9  
Caprese Salad** *baby heirloom tomatoes, mozzarella, fresh basil with balsamic drizzle* **9  
Beet Salad** *candied walnuts, crispy onion, kale, red chard, arugula and topped with fried goat cheese and side crostini* **16  
  
*add******chicken* 8***,* ***shrimp*****8, salmon 18, steak 25**

**Sandwiches/Tacos**  
**Brisket French Dip** *roasted onions, provolone, hoagie roll, au jus* **16**  
**Cheeseburger** *½ pound burger, cheese, lettuce, tomato, onion, brioche bun* **16\***  
**Mahi Tacos** *pico,**cabbage lime slaw, bang bang sauce* **16\***  
**Duck Tacos** *pico, feta, cabbage lime slaw, cilantro lime crema* **16\***  
**Fish & Chips** fried cod, fries and coleslaw **15**

**Entrees**  
**Gnocchi** *caramelized onion, mushrooms, garlic, parmesan cream*, *basil pesto topper* **22**  
**Salmon** *bok choy, crispy sushi rice, miso glaze* **30**  
**Pappardelle Pasta** *tomato basil bolognese topped with shaved parmesan* **20**  
**Ribeye Steak** *mashed potatoes, sauteed green beans* **40**  
**Dry Aged Pork Chop** *mashed potatoes, buttered corn* **30**  
**Seasonal Ravioli (***ask server for details***)****25**  
 ***add******chicken******8****,* ***shrimp* 8, salmon18, steak 25**

**Desserts   
Bourbon Bread Pudding 12  
Vanilla Bean Ganache in Belgium Chocolate Bowl w/Berries12  
Palisade Peach Cobbler 12  
105 Brownie A la Mode 12  
Caramel Apple Crumble 12  
Weekly Rotation Dessert (***ask server for details)* **12**

**\*\*\*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*** *may 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***