**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***