

l'apero: **bee's knees spritz**

carrot ginger **soup**

with fresh turmeric, sunflower seeds & pea shoots ^{gf/vegetarian} 8

green goddess **salad**

silver leaf buttercrunch lettuce, green goddess dressing • ^{gf} 15

green chile **mac&cheese** gratin ^{vegetarian} 14

carrot dog • ^{vegetarian} 15

chocolate olive oil **cake**

mint chocolate chip ice cream, chocolate ganache 14

cappuccino custard with crème chantilly ^{gf/decaf} 10

what's roger drinking? **jerome janodet** 2023 **moulin-à-vent**

nose of raspberries, red currants, plums; layers of fruit on the palate, plush texture, layered, complex. deep, brooding & burgundian 18/gl

bow & arrow **beers**

Desert Standard

Belgian-Style Pilsner 4.9% abv

Dos Arrows

Mexican Lager 5% abv

Pearl Snaps

Rice Lager 5.7% abv

Monument Magic

West Coast-Style IPA 6.6% abv

Native Star Series: Snowin' on Raton

Hazy IPA 7% abv

Western Roots

Farmhouse Ale 7% abv

Midnight with a Chance of Coyotes

Imperial Stout 9% abv