

f r e n c h i s h  
menu additions

chipotle squash **soup** with crema & pepitas <sup>gf/vegetarian</sup> 8

**mediterranean salad**

*silver leaf* butter crunch lettuce, heart of palm, sunflower seeds,  
gordal olives, lemon vinaigrette <sup>gf</sup> 15

**carrot dog** <sup>vegetarian</sup> 15

**linguine**

melted spanish anchovies, radicchio, toasted walnuts,  
pomegranate molasses, breadcrumbs 31

**cappuccino custard** with crème chantilly <sup>gf/decaf</sup> 10

just a **chocolate chip cookie** 3

what's roger drinking?

**jerome janodet** <sup>2023</sup> **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

**Dos Arrows**

**Monument Magic**

**Native Star Series: Snowin' on Raton**

**Western Roots**

Mexican Lager <sup>5% abv</sup>

West Coast-Style IPA <sup>6.6% abv</sup>

Hazy IPA <sup>7% abv</sup>

Farmhouse Ale <sup>7% abv</sup>