

*Innovative + Creative
Beverage Program*



*Crafting Thoughtful
+ Honest Cuisine*

Appetizers

HAND CUT FRIES

Served with smoked aioli **GF, V**

Sea Salt \$6

Garlic-Parmesan \$8

Sweet Potato \$8

LOCAL WINGS \$16

One pound of hand trimmed local wings. Served with-smoked blue cheese dressing and creamy chimichurri. Choice of Citrus Cajun or Spicy Buffalo **GF**

GREEN CHILE CHEESE FRIES \$15

Homemade pork green chile, asadero, red chile cremá, guacamole and salsa fresca **GF**

DIP DUO \$15

Roasted red pepper hummus and pimento cheese, crudité, toasted pita, tortilla chips **V**

HOUSE MADE MEATBALLS \$15

Pork and beef meatballs made in house. Grilled bread, mozzarella, charred peppers, spicy marinara **GF**

SPINACH ARTICHOKE DIP \$14

Served with grilled bread and tortilla chips **V**

Soup

PORK GREEN CHILE \$11

Served with asadero, salsa fresca, red chile cremá and a warm flour tortilla **GF**

BUTTERNUT SQUASH \$10

Cinnamon cremá and toasted pepitas **GF, V**

Entrée Salads

BLT SALAD \$13

Spring mix, cherry tomatoes, crispy bacon, hard-boiled egg, shoestring potatoes, white balsamic vinaigrette **GF, V**

BABY SPINACH SALAD \$16

Warm goat cheese, marinated beets, apples, belgian-endive salad, spicy pecans, dijon vinaigrette **GF, V**

GREEK SALAD \$14

Spring mix, cucumber, cherry tomatoes, shaved red onion, feta cheese, kalamata olives, crispy garbanzo beans, garlic-oregano dressing **GF, V**

add grilled chicken \$6

add grilled salmon* \$8

Tacos

(3) SERVED WITH BLACK BEANS + LIME CREMA

ROASTED DUCK TINGA \$19

Cilantro-cabbage slaw, queso fresco, pickled onions **GF**

BLACKENED ROCK SHRIMP* \$19

Pickled cabbage slaw, guacamole, queso fresco, Tyler's taco sauce **GF**

GRILLED CACTUS \$15

Charred peppers, rajas, queso fresco, guacamole, Tyler's taco sauce **GF, V**

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Burgers + Sandwiches

SERVED WITH HAND-CUT FRIES

WEST MAIN REUBEN \$16

Corned beef, thousand island, caraway slaw, havarti cheese on Colorado baked marble rye bread

CRISPY BUFFALO CHICKEN SANDWICH \$17

Celery-carrot-blue cheese slaw

WEST MAIN BURGER* \$18

Lettuce, tomato, onion, pickle, secret sauce, choice of cheese on a toasted potato bun

COLORADO 7X WAGYU BURGER* \$19

Roasted green chiles, asadero cheese, chipotle aioli on a toasted potato bun

Gluten Free Bun +\$2

Entrées

SWEET POTATO ENCHILADAS \$20

Guacamole, black bean salsa and red chile GF, V

FRIED LOCAL CHICKEN \$23

Crispy chicken. Served with mashed potatoes and smoked onion gravy GF

FISH 'N' HAND CUT FRIES \$24

Half-a-pound of gluten-free beer battered cod, slaw, malt vinegar and caper tartar sauce GF

GRILLED BEEF TENDERLOIN* \$38

Mashed potatoes, market vegetable, brown butter hollandaise GF

Sides

MARKET VEGETABLE GF, V \$7

MACARONI + CHEESE V \$8

BLACK BEANS GF, V \$4

HAND CUT FRIES GF, V \$4

SIMPLE GREEN SALAD GF, V \$5

Proudly Serving

TEATULIA TEA \$3

Black, Green, White Earl Gray, Peppermint, Chamomile

FRANCY'S GOURMET COFFEE \$3

SOFT DRINKS \$3

Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Orange, Minute-Maid Lemonade, Iced Tea

Take-Out Family Meals

FEED THE WHOLE FAMILY!

SWEET POTATO ENCHILADAS(8) \$36

Guacamole, black bean salsa and red chile GF, V

FRIED LOCAL CHICKEN

Crispy mix of thigh, leg, breast and wing. Served with mashed potatoes and smoked onion gravy GF

5PC: \$23 10PC: \$40 15PC: \$49