

TRY IT

Chef's Bruschetta *gfo* **8.5**
grilled garlic crostini | our chef's special combination of locally sourced ingredients featuring the best of the Mediterranean

Moroccan Shrimp *gf / df* **15.5** spicy grilled gulf shrimp | chermoula | preserved lemon | crostini

Baked Brie *vg* **15**
crisp phyllo | Moroccan honey almonds | berries

Moroccan Festival Soup
vg / vegan opt. **9 / 12.5**
spicy vegetables | chickpeas | lentils | tomato broth | feta | preserved lemon | cilantro

Crispy Potatoes Bravas *gf / vg / vegan opt.* **9**
crispy Spanish spiced potatoes | brava sauce | aioli



SHARE IT

Green Chili Hummus
vg / gfo / vegan option **11**
our zesty hummus recipe | fresh veggies | grilled housemade organic flatbread |
Sub: gluten-free flatbread ~ add 2
Extra order of flatbread ~ add 2

Crispy Falafels *vg / gf / vegan opt.* **10**
3 falafels | dipping sauces - *Extra falafel 2.5 each*

Basque Country Croquettes **12.5**
crispy croquettes | aged Spanish Serrano ham | creamy Manchego cheese | quince preserves

Turkish Chicken Kabob *gf* **9.5**
grilled marinated chicken thigh | green goddess tahini | Moroccan honey almonds | crumbled feta

LEAF IT ALONE

Add to a large salad: \$6.5 chicken or falafels, \$7.75 gyro meat or Merguez sausage patty \$8.5 Shrimp or Beyond vegan meat

Mediterranean Bowl *vg / gfo / vegan option* **15.5**
romaine lettuce | hummus | ratatouille | feta | tzatziki | imported olives | cucumber tomato relish | almond raisin couscous | crisp chickpeas | green goddess tahini dressing

Winter Harvest Salad *vg / gf* **15.5**
arugula greens | local farm apples | grilled butternut squash | candied pecans | dried cranberries | feta | poppyseed vinaigrette

Classic Caesar Salad *vg / gfo* **sm 8 / lg 14.5**
chopped romaine | croutons | cherry tomatoes

Arugula House Salad *vg* **sm 8 / lg 14.5**
arugula | tomato | carrots | cucumbers | sweet peppers | croutons

Choice of dressings:
orange lavender vinaigrette, green goddess tahini, house-made ranch, balsamic vinaigrette, poppyseed vinaigrette

VALENTINE'S DAY SPECIALS

Prix Fixe - Order any Appetizer, any Entree & any Dessert on the entire menu \$55
3 course Wine pairing add \$35

APPETIZERS

Zatar and Mezze *vg* **15**
housemade seasoned garlic flatbread | two dipping sauces

Iberian Mussels **16**
fresh North Atlantic wild mussels | Iberian chorizo | white wine tomato broth | smoked paprika | fresh herbs

ENTREES

Crab and Lobster Crepes **36**
2 crepes | New England lobster | snow crab | Hazel Del mushrooms | wilted leeks | cognac cream | grill asparagus

Filet Mignon Provençal **34.5**
Buckner Ranch grass-fed filet | herbs de Provence | garlic mashed potatoes | grilled artichoke | baby spinach | confit tomato | aioli | cabernet jus

Surf And Turf **36**
One lobster and crab crepe with cognac cream | petite filet mignon with cabernet jus | baby spinach | grilled artichoke | tomato confit

DESSERTS

"Lovers" Lava Cake **10**
warm housemade dark chocolate lava cake | vanilla gelato | chocolate ganache

Tiramisu **10**
ladyfinger cookies | layers of mascarpone cheese infused with 4 kinds of liqueur

Double Chocolate Dream **10**
silky dark chocolate custard | salted graham cracker crust | candied peanuts | whip cream

Apple Cranberry Crumble **10**
fresh apple & cranberry filling | brown sugar topping | gelato | salted caramel

THE REAL MEAL

Bison Bourguignon *gfo* **28.5**
8 hour braised Durham Ranch bison | French burgundy wine | natural jus | pearl onions | wild mushrooms | house-made butternut squash gnocchi

Lamb Bolognese **25**
Buckner Ranch lamb ragout | house-made pasta | Halloumi cheese

Shrimp and Sausage Diavolo **24.5**
saute gulf shrimp | Tonali sweet Italian sausage | 3 cheese polenta | green olives | blistered tomatoes | spicy white wine basil butter sauce
Sourdough bread to soak up the sauce ~ add 2

Provençal Bourride *gf / df* **30**
fresh sea bass | natural lemon aioli broth | sliced potatoes | fresh vegetables | grilled crostini

Florentine Chicken Crêpes **24.5**
roast Red-Bird chicken | spinach | wild mushrooms | mornay sauce | fresh berries & arugula

Vegan Spanakopita *vg / df / vegan* **24.5**
crisp phyllo spinach pie | golden raisin almond couscous | feta | tzatziki | ratatouille

DIETARY CIPHER:

gf = gluten free
vg = vegetarian
df = dairy free
vegan = vegan
o = option

We are not a celiac or vegan safe kitchen, please speak with your server for details.

Crispy Seasoned Potatoes 6
Garlic Mashed Potatoes6
Three Cheese Polenta.....6
Asparagus & Carrots6
Saute Baby Spinach6
Ratatouille.....6

SIDES

House Salad8
Flatbread (1 pc)3
GF Flatbread 4.5
Za'atar Flatbread (no sauces).6
Extra House-Made Sauces ..1.5

\$2.50 split plate charge • 20% gratuity added to parties of 6 or more.
No split checks on parties of 8 or more.
We impose a surcharge of 3% on the transaction amount on all Credit Card products, which is not greater than our cost of acceptance.
We do not surcharge Visa Debit cards.

**These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.*



WELCOME TO RED CEDAR BISTRO!

The spirit of this Red Cedar Bistro comes from cooking for family & friends... many of which had told us to open our own restaurant. We have learned throughout the years, that cooking good food is about bringing people together and sharing the best of ourselves. Chef Larry's experiences with his mother and great chefs from Provence, France - Sicily, Italy - and around the Mediterranean give him the inspiration for our restaurant.

FIZZIES & MORE

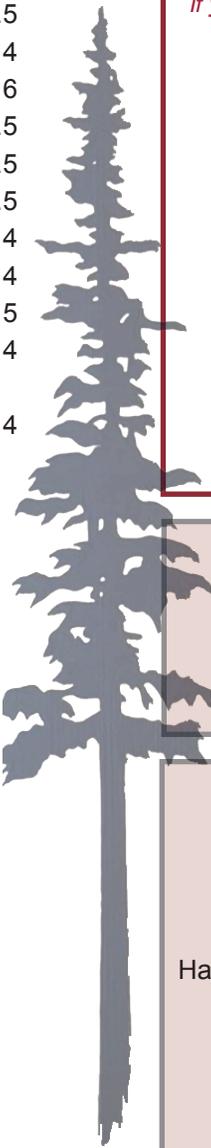
- Fountain Drinks:** Coke, Diet Coke, Sprite, Fresca, Dr. Pepper, Ginger Ale, Lemonade, Iced Tea (free refills)..... 3.5
 Topo Chico..... 4
 Craft Root Beer..... 6
 Iced Tea, Hot Tea (free refills) 3.5
 Arnold Palmer (free refills)..... 3.5
 Shirley Temple / Roy Rogers (free refills)..... 3.5
 Coffee, Decaf (free refills) 4
 Espresso 4
 Cappuccino..... 5
 Whole Milk, Chocolate Milk 4
- Juices:** (no refills)
 Orange, Cranberry, Grapefruit, Apple, Pineapple 4

MOCKTAILS

- New Year Noir** - pomegranate, hibiscus, lime, ginger beer.....7.5
Tutti-Fruiti Spritz - mixed berries, mint, lemon juice, ginger beer7.5
Tropical Winter - mango, pineapple juice, coconut water, hibiscus7.5
Virgin Cosmos - cranberry juice, lime juice, orange juice, soda water 7.5
Donkey - ginger beer, muddled mint, lime 7.5
Cool Water - watermelon puree, hibiscus, lime, rosemary sprig 7.5
The Rooster - tomato watermelon water, pomegranate juice, simple syrup, coconut water 7.5
Hibiscus Rose - hibiscus simple syrup, a dash of rose water, orange juice, soda.....7.5

RUG RATS TO PRE-TEEN

- Kids 12 and under only**
(choice of seasoned potatoes, carrot chips or side salad)
If you are over 12, there will be an additional charge of \$4
- I Don't Care** vg 10
 kiddie mac and cheese ~Add bacon 1
- I Forgot It** 10
 chicken fingers
- I Don't Know** vg 10
 flatbread pizza | tomato sauce | mozzarella (no side) ~Add pepperoni 2
- I Want to Go to McDonalds** 10
 grilled burger slider, toasted burger bun ~Add cheddar cheese 1
- I Want to Go Home** 10
 chicken breast sandwich, toasted burger bun



The Red Cedar Tree is known as 'The Tree of Life'
It is a symbol of strength, revival and trust.

We use quality local or honorably sourced ingredients
(GMO-free, organic or all-natural whenever possible)
 Bread: Aspen Baking Company
 Local Produce: Ollin Farms, Sunflower Farm, Hazel Del Mushrooms, Rocky Mountain Fresh & more
 Colorado Lamb: Buckner Ranch
 Colorado Bison: Prairie Ridge & Durham Bison
 Prosciutto: Italy • Iberico Chorizo: Spain
 Imported Cheeses: Cheese Importers
 Gulf Shrimp: Mexico

SOMEWHAT CRAZY PARTNERS - LARRY & SANDY TRACEY SHORE

Executive Chef Larry Shore ~ started his training early at the tender age of 5 years old - good times he and his mother spent making omelets, pizza & cheesecake. At that time, he told his mom he wanted to be a 'cooker man' when he grew up. His professional career bloomed after working in fine dining restaurants in Manhattan, New York. He worked for Serge Backes (Michelin Star Chef), where he found his love for Mediterranean Cuisine. The draw of the West of Arizona brought him to the 5 Diamond *Boulders Resort* where he was Chef de Cuisine of the Latilla Room. Then he spent several years in the same position at *L'Auberge de Sedona* surrounded by beautiful mountains in Northern AZ. The mountains kept calling to his inner self, which led him here to the Rocky Mountain State of CO, where he started as consultant / chef at *Four Friends Kitchen* in Denver. Finally, he and his wife, Sandy, got an opportunity to open their own restaurant, *Cedar 65 Bistro and Gallery* in Evergreen. After years of running successful restaurants, they now have fallen in love with NoCo bringing their new concept - Red Cedar Bistro to Longmont, where they promise to create scratch-made locally sourced honest food and share it with this beautiful community.

Sandy Tracey Shore ~ a longtime graphic designer & artist creating works in acrylic, watercolor and marquetry. Sandy is responsible for choosing the artwork hanging in Red Cedar Bistro, which change about every three months, accepted from local artists & our employees, to fit a specific theme. **Artwork at Red Cedar Bistro is for sale...** See your server if you are interested in purchasing a piece!

Sandys' artwork has been hung in many CO venues including: Lincoln Gallery, Loveland, The Great Frame Up, Longmont Galleries in Arvada, Evergreen Center for the Arts, Louisville Art Association, and in AZ: Hidden in the Hills Studio Tour/Cave Creek, Galleries in Scottsdale, Etoile Art Gallery/Sedona, Tubac Center for Arts to name a few. You will see Sandy's smiling face hosting... and making friends with the local community. You can view her work at: sandy-tracey.pixels.com