

appetizers

Honey Smoked

Trout Dip (GFO)

Smoked trout, jalapeño cream cheese, honey mustard, green onion, cilantro and mayo. Served with grilled pita triangles, pickled jalapeños & lemon wedges 16

Pork Green Chili (GFO)

Slow braised pork in our house made roasted poblano sauce w/ cotija cheese crumbles & grilled flour tortillas 14

Wings (8) (GFO)

Choice:

•Hot •BBQ •Spicy Asian •Cajun Rub
Carrots & celery w/ choice of ranch or bleu cheese 16

Shrimp & Polenta (3) (GF)

Sauteed shrimp, crispy kale & corn over creamy goat cheese polenta cakes w/ citrus aioli 16

Truffle Fries

Truffle oil, parsley & parmesan 13

Lettuce Wraps (GFO)

Leaf lettuce, cucumbers, carrots, pickled cabbage & pickled red onions w/ fresh herbs - cilantro, basil & mint. Served with ponzu sauce & our spicy asian vinaigrette 20

Choice: •Chicken & Shrimp
•Impossible Veg

Corkscrew Calamari

Wild caught, responsibly sourced, lightly dusted calamari. Served with spicy remoulade & cocktail sauce 14

salads

House Salad (GF)

Mixed field greens, cucumbers, carrots, shaved red onions & grape tomatoes w/ our house made apple cider vinaigrette 13

Caesar (GF)

Romaine lettuce, parmesan cheese, grape tomatoes & crispy garbanzo beans w/ creamy caesar dressing 14

Quinoa & Kale (GF)

Tri color quinoa, shaved kale, cucumbers, carrots, tomatoes, almonds & golden raisins w/ our house made apple cider vinaigrette 16

Cobb (GF)

Chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes & hard boiled egg w/ our house made maple balsamic vinaigrette 17

Additions

Chicken 8 • Salmon* 10 • Shrimp 10

soup

Smoked Trout Chowder

Cup 9 • Bowl 13

Tomato Basil w/ Mini Grilled Cheese

Cup 9 • Bowl 13

sides

House Salad 7

Caesar Salad 8

French Fries 9

Sweet Potato Fries 11

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu Items, Hours & Prices Subject to Change Without Notice [030122]

sandwiches

Choice of French Fries, Cider Slaw or House Salad

Cuban Panini

Slow roasted pulled pork, applewood smoked bacon, swiss cheese, yellow mustard, shredded lettuce & pickles w/ roasted garlic aioli on ciabatta 17

Short Rib Sammy

Tender, slow braised short rib, provolone & horsey sauce on an ale wheat bun. Side of au jus 17

BLAT

Applewood smoked bacon, lettuce, avocado & tomatoes w/ roasted garlic aioli on 9 grain toast 15

Impossible Veggie Burger

Lettuce, tomatoes & pickled red onions w/ chipotle aioli on a brioche bun 18

Kickin' Chicken

Tender, butterflied chicken breast, lettuce, tomatoes & onions w/ chipotle aioli on a brioche bun 17

Country Fried Chicken

Buttermilk battered chicken breast, lettuce, tomatoes & onions w/ chipotle aioli on a brioche bun 18

Boozy Burger*

Upper choice, dry aged angus beef, cheddar, caramelized onions, lettuce & tomatoes w/ beer mustard aioli on an ale wheat bun 20

Simple Burger*

Upper choice, dry aged angus beef, lettuce, tomatoes & onions on a brioche bun 18

Elk Burger*

Colorado elk, roasted poblanos, goat cheese, pickled red onions & lettuce w/ our bourbon blueberry sauce on a brioche bun 20

Additions

Cheddar, Swiss, Pepper Jack, Provolone or Bleu 2
Caramelized Onions, Mushrooms or Pickled Jalapeño 1
Avocado, Bacon, Guacamole or Fresh Jalapeño 2

Substitutions

Caesar Salad 1 • Sweet Potato Fries 2
Truffle Fries or Chipotle Maple Sweet Potato Fries 3
Gluten Free Bun 3.5

entrees

Rocky Mountain Trout (GF)

Lemon-butter-caper stuffed trout, roasted potatoes & green bean almandine w/ pan sauce 30

Pan Seared Salmon* (GF)

Roasted fingerling potatoes, crispy kale & charred tomatoes w/ a mildly spicy roasted pepper drizzle 30

Beef Stroganoff

Beef tenderloin, Pappardelle's wide egg noodles, caramelized onions & mushrooms in a sinfully-delicious sherry cream sauce 24

Creamy Penne Pesto

House made basil almond pesto, charred tomatoes, cream & parmesan 18

With: •Chicken 8 •Salmon* 10 •Shrimp 10

Fish Tacos (2 or 3) (GF)

Blackened cod, cider slaw & pico de gallo w/ chipotle aioli on corn tortillas
Served with house black beans & guacamole
Choice: •Two 17 •Three 21

Fish & Chips

Beer battered cod & french fries served with spicy remoulade, cocktail sauce & mini cider slaw 21

No Separate Checks Please. An Automatic 20% Gratuity May Be Added to Parties of 6 or More.

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