

FALL 2022

CHEF & FOUNDER, JUSTIN CUCCI
EXECUTIVE CHEF, BRENDAN BAILEY

SOUP, SALAD, ETC

GF Carrot & Thai Red Curry Soup \$9

Apple Pear Chutney, Cilantro

GF☑ Chopped Salad \$16

Fried Queso Fresco, Roasted Squash, Grapefruit, Apple, Lentils & Orange Sesame Vinaigrette

GF☑ Roasted Baby Beet Salad \$17

Colorado Goat Cheese, Toasted Hazelnuts, Arugula, Radish, Beet-Sunflower Pesto & Basil Vin

☑ Veggie Burger Sliders \$19

Jalapeño Jam, Slaw, Pickled Red Onion, Sweet Potato Fries & Curry Lime Yogurt

GF Colorado Lamb Burger Sliders* \$21

Spiced Ground Lamb, Bacon, Aged Cheddar, Harissa Aioli, Slaw, Sweet Potato Fries & Mint Garlic Yogurt

GF☑ Sweet Potato Fries \$9

Curry Lime Yogurt



SMALL PLATES

GF Warm Herbed Feta \$15

Lemon Roasted Olives, Sunflower Seeds & Grilled Pita

GF Colombian Arepas \$16

Corn Cakes, Mozzarella, Smoked Gouda, Poblano Pistachio Pesto, Achiote Crema & Pico de Gallo

GF Devils on Horseback \$14

Tender Belly Bacon, Smoked Almonds, Gournay Cheese Fondue, Peppadew Peppers & Sherry Gastrique

GF☑ Red Rice Risotto \$25

Gruyere, Shio Koji Mushrooms, Walnuts, Pea Tendrils, Basil Pesto

GF Diver Scallops* \$26

Crispy Plantain, Black Bean, Chimichurri, Cress, Pickled Red Onions, Nduja Gremolata & Lemon Habanero Aioli

Spiced Ricotta Gnocchi \$25

Rabbit Confit, Ginger Pepitas, Delicata Squash, Red Onion Currant Chutney & Pumpkin Soubise

BY REQUEST ONLY: V/VEGAN | GF/GLUTEN-FREE

Approximately 60% of our menu is organically sourced and we are proud of our partnerships with local, responsible, artisinal vendors.

ENTRÉES

GF☑ Harissa "Tofu" Tagine \$28

Charred Cauliflower, Roasted Red Pepper Stew, Heirloom Couscous Salad & Mint Pistou

GF Rockfish Tom Kha* \$29

Bamboo Rice, Carrot, Snap Peas, Scallion, Radish & Chili Oil

GF Pan Roasted Chicken \$29

Succotash, Green Chile Grit Cake, Buttermilk Creme Fraiche & Pepita Salsa Macha

GF 36 Hour Short Rib \$34

Squash-Pear Gratin, Herb Salad, Cranberry Demi & Cranberry Mostarda

DESSERTS

Sweet Corn Ice Cream Sandwich \$11

Blueberry Kaffir Compote, Salted Corn Cookie, Blackberry Curd

☑ Warm Chocolate Brownie \$10

Dark Chocolate Sauce, Malted Mint Ice Cream, Cornflake Crumble

GF Banana Cream Pie \$11

Cocoa Nib Tuille, Smoked Sea Salt, Black Sesame Whip

GF Pear Upside Down Cake \$10

Brown Butter Almond Cake, Creme Fraiche Whip, Honey Toasted Oats

GF Passion Fruit Caramel \$3

GF☑ Chocolate Espresso Truffle \$2

COCKTAILS

Gettin' Figgy With It \$14

Tequila, Vanilla Liqueur, Lime Juice, Fig Jam

Pepper Blossom \$14

Family Jones Gin, St Germain, Grapefruit Juice, Jalapeño

Goodnight Moon \$14

Chamomile-Infused Bourbon, Creme de Cacao, Lemon Juice, Cinnamon Honey

Beet Down \$14

Family Jones Gin, Aperol, Canton Ginger Liqueur, Beet Shrub, Lemon

Don Draper \$14

Citrus Infused Whiskey, Angostura Bitters, Orange

Mist On The Mountain \$14

Vodka, Trakal, Apple Juice, Lemon, House-Made Orgeat, Angostura Bitters

Spicy Froloma \$14

Tequila, Martini & Rossi Bianco, Grapefruit Juice, Pear Purée & Aperol Float

BEER

DRAFT

New Terrain Brewing "Up And About" Mocha Stout \$9

Ratio Cityscapes Mexican Lager \$8.50

Denver Beer Co. Throwin' Haze IPA \$8.50

CANS

Ratio "Alright, Already" Lemon Blonde Ale \$8.50

Odell Kindling Golden Ale \$8.50

Bitburger Drive N/A Beer \$8.50

CIDER

Stem Dry Apple Cider \$9

Stem Pear Cider \$9

WINE

SPARKLING & ROSÉ

Tiamo, Prosecco 12/ 45

Veneto, Italy

Naveran Brut Cava Rosé 14/ 53

Penedés, Spain

Pratsch Rosé 12/ 45

Niederösterreich, Austria

Langlois, Brut Cremate de Loire \$70

Loire Valley, France

WHITE

Bico Amarelo, White Blend 11/ 38

Vinho Verde, Portugal

Cooper Mountain, Pinot Gris 14/ 54

Willamette Valley, OR

Scott Base, Sauvignon Blanc 16/ 58

Marlborough, New Zealand

Talley, Chardonnay 16/ 64

Arroyo Grande Valley, CA

RED

Loscano, Malbec 11/ 39

Mendoza, Argentina

Dauphins Reserve, Grenache/Syrah 14/ 54

Cotes du Rhone, France

Stafford Hill, Pinot Noir 16/ 58

Willamette Valley, OR

Clay Shannon, Cabernet Sauvignon 16/ 64

Lake County, CA

WHITE BOTTLES

La Val “Finca Arantei”, Albarino \$60

Rias Baixas, Spain

Domaine du Nozay, Sancerre \$90

Sancerre, France

Samuel Billaud, Chardonnay \$95

Chablis, France

Domaine Mordoree \$60

Rose Blend

RED BOTTLES

Lan “D-12”, Crianza, Tempranillo \$76

Rioja, Spain

Grgich Hills Estate, Zinfandel \$97

Napa Valley, CA

Ghizzano “Nambrot”, Super Tuscan \$107

Costa Toscana, Italy

Les Pensees de Pallus, Cabernet Franc \$84

Chinon, France

DRINKS

Coconut Ginger Fizz (N/A) \$7

Ginger, Lime, Coconut Milk & Sparkling Water

Ginger Lemonella \$6

Ginger Lemonade & Chia Seeds

+ (ONE FREE REFILL)

SPORTea \$5

Brazilian Mate, Siberian Ginseng & Ginger

+ (FREE REFILLS)

Sherpa Chai \$6

Fresh-pressed organic ginger & a fiery blend of spices