

SHAREABLES

Buffalo Mozzarella Flatbread 15
roasted garlic, basil, tomato jam, aged balsamic

Jerk Seasoned Wings 15
sweet and sour, celery points, blue cheese dip

Chef's Cheese Tasting 21
artisan cheeses, seasonal jam, savory crackers,
toasted nuts, dried fruit

Butchers' Cuts 21
artisan cured meats, cornichons, ale mustard

STARTERS

Chicken and White Bean Stew 8 cup
grilled sesame bread

"Chophaus" 11
butter lettuce, tomato, bacon, toasted barley,
farmed egg, bleu cheese, avocado,
buttermilk dill dressing

Executive Chef, Christian Apetz

8100 Chef, Nathan Troop

8100 Manager, Lindsey Hall

Baby Spinach 11
balsamic strawberries, candied walnuts,
cave aged bleu, minted quinoa salad,
poppy dressing

Add to any Salad
Grilled Natural Chicken 7
Roasted Organic Salmon 7

ALL SANDWICHES ARE SERVED WITH CRISPY FRIES, HOUSE KETCHUP AND DILL PICKLES.

Burger 17
angus chuck, brisket and sirloin patty,
natural cheddar, roasted garlic aioli, lettuce,
tomato, onion, fresh baked bun

Natural Chicken Sandwich 15
jalapeño jelly, Virginia ham, melted brie,
crisp pear, butter lettuce, soft roll

Organic Salmon Sandwich 17
open faced with dill Havarti, fried cage free egg,
lemon mayo, butter lettuce,
tomato, sesame bread

Roasted Turkey Sandwich 15
apple butter, herbed ricotta, crisp lettuce, tomato,
bacon, grain bread

DESSERT

Assorted Ice Cream or Sorbet 8

WINE BY THE GLASS**SPARKLING**

Lamarca, Prosecco, Italy 9

Veuve Clicquot, Brut Yellow Label, France 26

WHITE

Anselmi, Pinot Grigio, Friuli, Italy 9

Lincourt, Chardonnay, STA.
Rita Hills-Santa Barbara County, California 12

Nobilo "Icon," Sauvignon Blanc 12
Marlborough, New Zealand

Sonoma Cutrer, Chardonnay, 15
Russian River Valley, California

RED

Ravenswood, Zinfandel, Lodi, California 12

Catena, Malbec, Mendoza, Argentina 14

Solena, Pinot Noir, "Grand Cuvee," 15
Willamette Valley, Oregon

Hess "Allomi Vineyard," Cabernet Sauvignon, 15
Napa Valley, California

An 18% gratuity will automatically be added to parties of 6 or more. Colorado State law prohibits smoking in any restaurant or service area; please refrain from the use of cell phones while dining in our restaurants.

We advise in accordance with the law that "thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness." Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify the sales agent if you have food allergies or require special food preparation and we will be happy to accommodate your needs.