

# SPOON, FORK & FINGERS

Tortilla Soup	5
Roasted chicken and avocado	
Paella Poppers	6
Chorizo, shrimp, crab, mussels, orange jalapeño oil	
Seared Sesame Tuna	7
Fennel cucumber coulis, daikon slaw, peanut and mead vinaigrette	
Grilled Chicken Quesadilla	9
Avocado and roasted poblano salsa	
Red Romaine Salad	10
Smoked chicken, spinach, arugula, cucumbers, Asian pears, cherry and White Rascal wheat ale vinaigrette	
Caesar Salad	7
With Chicken	11
With Arctic Char	12
Romaine, fresh parmesan, anchovy, garlic crouton, traditional dressing	

# FORKS & KNIVES

Crab Sliders	14
Grilled tomato, pancetta, cilantro lime aioli on a challah roll. Served with sweet potato fries and maple aioli	
Barbeque Pork Sliders	10
Cabbage slaw, fried pickles on a challah roll. Served with french fries	
Double Turkey Burger	12.5
“Diestel Farms” turkey, cranberry chipotle cheddar, avocado aioli on a brioche bun. Served with sweet potato fries	
Meyer Natural Angus Burger	12.5
Aged white cheddar, horseradish sauce, onion jam on a brioche bun. Served with french fries	
Colorado Buffalo Burger	12.5
Smoked cheddar, grill-roasted red pepper on a brioche bun. Served with french fries and chipotle ketchup	
Seasonal Vegetable Risotto	16
Acorn and butternut squash, soy beans, roasted corn and squash stock	
Seared Atlantic Salmon	22
Zucchini, yellow squash, Israeli couscous, olive vinaigrette	
Alaskan Halibut	26
Chorizo succotash and saffron butter	
Seared Diver Scallops	22
Porcini mushroom risotto, red peppers, mushroom sherry broth	

# WINE BY THE GLASS

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Listed from milder to stronger

## WHITE WINE

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Clean Slate ~ Riesling ~ Germany	7.5
Pine Ridge ~ Chenin Blanc/Viognier ~ California	8
Robert Mondavi ~ Sauvignon Blanc ~ California	7.5
Brancott ~ Pinot Grigio ~ New Zealand	7.5
Chateau St. Jean ~ Chardonnay ~ California	7.5
Chalk Hill ~ Chardonnay ~ California	12
Kali Hart ~ Chardonnay ~ California	8

## RED WINE

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DeLoach ~ Pinot Noir ~ California	10
Banfi ~ "Centine" ~ Italy	7.5
Abadia Retuerta ~ "Rivola" ~ Spain	7.5
Markham ~ Merlot ~ California	11
Chateau St. Jean ~ Merlot ~ California	7.5
Chateau St. Jean ~ Cabernet Sauvignon ~ California	7.5
Wolf Blass ~ Shiraz ~ Australia	9

## SPARKLING WINE

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Ca'vit ~ Prosecco Brut "Lunetta" ~ Italy	7
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## BOTTLED BEERS

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Coors Light - Light Lager - Colorado	4
Bud Light - Light Lager - Missouri	4
Miller Lite - Light Lager - Wisconsin	4
Michelob Ultra - Light Lager - Missouri	4
Blue Moon - Belgian Wheat Ale - Colorado	5
Corona - Pilsner - Mexico	5
Fat Tire - Amber Ale - Colorado	5
Heineken - Pale Lager - Amsterdam	5
Stella Artois - Lager - Belgium	5
Guinness - Stout - Ireland	5
Denver Pale Ale - Pale Ale - Colorado	5
Avery India Pale Ale - Colorado	5

# SPIRITS

## Vodka

Grey Goose & L'Orange  
Belvedere  
Ketel One & Citroen  
Absolut, Absolut Peppar &  
Absolut Mango  
Stoli & Stoli Vanilla

## Bourbon & Whiskey

Woodford Reserve  
Gentleman Jack  
Maker's Mark  
Crown Royal Reserve  
Jack Daniel's  
Jameson

## Cordials

Grand Marnier  
Bailey's  
Frangelico  
Disaronno Amaretto  
Tuaca  
Chambord  
Kahlua  
Drambuie

## Scotch

Johnnie Walker Blue  
Johnnie Walker Black  
Macallan 12 & 18  
Glenlivet 12 & 18  
Chivas 12  
Dewars  
Glenfiddich 18

## Cognac & Brandy

Remy Martin XO  
Christian Brothers  
Courvoisier VSOP

## Tequila

Patron Silver  
Patron Reposado  
Patron Anejo

## Rum

Bacardi  
Captain Morgan's Private  
Myers  
Malibu

## Gin

Hendricks  
Bombay Sapphire  
Tanqueray

# SPECIALTY DRINKS

- Diamond Paradise Sunset 8.5  
Absolut Mango, Orange Juice, Pineapple Juice,  
Grenadine
- Diamond Cherry POM Martini 8.5  
Effen Black Cherry Vodka, Pomegranate, Bar  
Syrup and Lime, Cranberry and Orange Juices
- Diamond Cosmopolitan 9  
Ketel One Citroen, Cointreau, Cranberry Juice,  
Daily's Bar Syrup, Lime, Orange
- Diamond Ambrosia Apple Martini 9  
Skyy Vodka, Midori, Sour Apple Pucker, Apple  
Juice, Sweet & Sour
- The Terrace Martini 12  
Malibu Coconut Rum, Midori Melon Liqueur,  
Pineapple Juice