

CAST IRON CORN BREAD



honey butter, sea salt 12

STARTERS

CREAMY BURRATA 18
palisade peach jam, arugula
pesto, grilled crostini

SMOKED TROUT DIP 22
smoked trout, dill, trout roe,
homemade lavash

ASSORTED COLORADO
SAUSAGES *gf* 22
elk blueberry, pheasant
cognac, jackalope, grain
mustard, sauerkraut

SALAD / SOUP

SWEET CORN BISQUE 14 *vg*
green chili crema, corn fritter

CAESAR SALAD 16 *gf, vg*
baby gem lettuce, cornbread
croutons, pecorino cheese,
white anchovy, caesar

WATERMELON AND
COTIJA SALAD 16 *gf, vg*
compressed watermelon,
arugula, watermelon radish
escebece, cotija cheese,
strawberry mint vinaigrette

COLORADO WEDGE 16
iceberg, river bear bacon,
avocado, blue cheese,
heirloom tomatoes

GRILL / PLATES

*HANGER STEAK 8 oz 38 *gf*
peppercorn sauce, and
house-made rub of bourbon, peppercorn and rosemary

*RIBEYE 12 oz 55 *gf*
tarragon and red peppercorn rub, herb butter

*PORK CHOP 10 oz 39 *gf*
sage and ginger rub, peach and sage chutney

*SCOTTISH SALMON 40 *gf*
salmon, sauce verte

SPECIALTIES

COLORADO STRIPED BASS 39 *gf*
summer succotash, bacon, fava bean puree

CACIO E PEPE 35 *vg*
bucatini pasta, black pepper,
shaved aged cowmilk cheese

PAN SEARED HALF CHICKEN 32 *gf*
grilled sweet potato, summer vegetables,
roasted mushroom, chicken jus

ROASTED CAULIFLOWER 28 *gf*
asparagus, smoked almond romanesco,
crispy capers

SIDES \$9



cream of corn
brussels sprouts with honey and black garlic
mashed potato
crispy green chili potatoes

gf = GLUTEN FREE | *vg* = VEGETARIAN | *ve* = VEGAN

* These items may be served raw or undercooked based on your specification, 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.