

SOUP & SALADS FOR STARTERS

SOUP DU JOUR

our house made soup of the day
cup 7 | bowl 9

ROASTED BEET SALAD (gf) (p)

Colorado artisan greens, Colorado goat cheese,
roasted walnut-caraway seed vinaigrette 15

WHOLE WEDGE CAESAR SALAD

romaine wedge, anchovies, crouton, parmesan
reggiano, basil lemon gremolatta 11

ARUGULA SALAD (gf) (p)

resh apples, quinoa, cranberries, feta cheese,
apple cider vinaigrette 14

HOUSE SALAD (gf) (p)

baby greens, lemon ricotta, cherry tomato,
apple cider vinaigrette

add chicken +7
add steak +9

add salmon +10
add crab cake +11

SMALL PLATES FOR SHARING

SPINACH ARTICHOKE DIP (vg)

warm naan bread 12

RICOTTA & PROCIUTTO (p)

and dipped ricotta, prociutto, aged balsamic,
spicy tomato basil jam, toasted ciabatta,
olive oil, sea salt 15

TRUFFLE FRIES (gf)

shaved asiago, truffle oil, parsley,
garlic aioli 15

CRAB CAKE

spicy tomato basil jam, micro herbs 16

CHARCUTERIE PLATTER

fresh sliced imported meats, whole grain
mustard, giardiniera vegetables, local raw honey,
ciabatta bread 15

CRISPY BRUSSEL SPROUT (vg) (gf) (p)

feta cheese, pine nuts, za'atar spices,
lemon-honey & harrisa vinaigrette 9

HOUSE MADE HUMMUS (vg)

za'atar spices, pomegranate syrup, babay carrots,
cilantro, warm naan bread 9



vegan dishes that do not contain products
that come from animals



vegetarian dishes that include milk products
such as milk, cheese, yogurt, and eggs, but no
meat, poultry, or shellfish



dishes that contain **peanuts** for those with
peanut allergies



gluten-free dishes that excludes the protein
gluten, found in grains such as wheat, barley,
and rye

Please inquire with your server about making your dish gluten free or vegan.

LARGE PLATES FOR MAIN MEAL

PORK CHOP MILANESE gf

bone in pork chop, parmesan & prociutto, risotto, roasted fennel, anchovies, lemon segments, capers 23

ROASTED HALF CHICKEN gf

locally sourced chicken from boulder co, garlic, seared spinach, piquillo pepper coulis, gnocchi, creamed artichoke, aged balsamic 29

FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

FENNEL SAUSAGE

fennel sausage, roasted fennel, pepperoncini, roasted tomato, oregano, mozzarella 17

BRUSCHETTA vg

pesto, roasted tomato, garlic confit, fresh basil, balsamic glaze 17

DIAVOLA

spicy pepperoni, chorizo, spicy salami, pickled fresno chili, mozzarella, basil 17

WILD MUSHROOM vg

mozzarella, garlic confit, roasted tomato, truffle oil 17

CHICKEN PESTO

creamy basil pesto, mozzarella, basil roasted tomato 18

TO GO & IN-ROOM DELIVERY AVAILABLE

CRYSTAL RIVER BEEF BOLOGNESE

egg pappardelle, pancetta, wild mushrooms, fresh lemon ricotta, basil crumbs 18

BASIL CRUSTED SALMON

organic salmon, gnocchi, balsamic & olive vinaigrette, basil butter, fresh spinach 17

VEGETARIAN GNOCCHI

roasted fennel, brussels sprouts, roasted sweet potato, lemon ricotta, basil butter, balsamic olive vinaigrette 17

SPINNACH ARTICHOKE vg

creamy spinach & artichoke, marscapone cheese, oregano, truffle oil 17

VEGGIE LOVER vg

arugula, roasted tomato, brussels sprouts, vegan pesto 17

PROSCIUTTO CRUDO

caramelized onion, parmesan reggiano, baby arugula, mozzarella, white truffle oil, balsamic glaze 19

THE BEAST

TO SHARE | 10x14 in. Detroit Style Pizza

muenster, mozzarella, white cheddar 34
add toppings +5 ea

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
18% automatic gratuity will be applied on parties of 6 or more.