

## SALADS

*for starters*

### GRILLED COLORADO PEACH SALAD ..... 22

**GF** MIXED GREENS, GRILLED PALISADE PEACHES, CRISPY PROSCIUTTO, BURRATA, CITRUS DIJON VINAIGRETTE

### SUMMER ARUGULA SALAD ..... 16

**VG** WILD ARUGULA, HEIRLOOM TOMATO, SHAVED RED ONION, PARMIGIANO REGGIANO, LEMON VINAIGRETTE

### CAESAR SALAD ..... 21

ROMAINE HEARTS, CAESAR DRESSING, BRIOCHE CROUTON, SHAVED PARMIGIANO-REGGIANO

### QUINOA SALAD ..... 22

**VE VG GF** ARUGULA, ROMAINE, RAINBOW CARROT, HEIRLOOM TOMATO, CUCUMBER, ALMONDS, QUINOA, GUACAMOLE, DRIED CRANBERRY, PONZU VINAIGRETTE

ADD: SEARED WAGYU SIRLOIN STEAK (5 OZ.)\* 18 GRILLED ATLANTIC SALMON (5 OZ.)\* 18  
GRILLED CHICKEN BREAST (6 OZ.) 16 GRILLED SHRIMP (8) \$14

## SHARED PLATES

*for a quick bite*

### WAGYU BEEF CARPACCIO\* .... 25

DIJON TRUFFLE AIOLI, ARUGULA, PICKLED SHALLOT, CAPERS, CRISPY SHIITAKE PARMIGIANO-REGGIANO, FOCACCIA CRISP

### CAULIFLOWER GRATIN ..... 20

**VE VG GF** CASHEW CREAM, CASHEW CRUMBLE, SHAVED CAULIFLOWER

### GRILLED OCTOPUS ..... 26

**GF** FRISEE, WATERMELON RADISH, MARINATED OLIVES, CHILI OIL, LEMON, HERB SALAD, ROASTED FINGERLING POTATO

### CONFIT CHICKEN WINGS ..... 19

**GF** DUCK FAT POACHED, CHILI GARLIC, GOCHUJANG, CRUDITÉ

### SHRIMP AJILLO TACOS ..... 23

**GF** LOCAL CORN TORTILLAS, AJILLO SHRIMP, JICAMA SLAW, JALAPENO AIOLI, TOBIKO

### MOZZARELLA CURD BRUSCHETTA ..... 20

**VG** BAKED ROSEMARY SOURDOUGH, MOZZARELLA CURD, TOMATO BRUSCHETTA, BABY ARUGULA, BASIL INFUSED MALDON SALT, BALSAMIC GLAZE

### TRUFFLE FRIES ..... 18

**VG GF** PARMIGIANO-REGGIANO, CITRUS AIOLI

### WAGYU BEEF & LAMB MEATBALLS\* ..... 21

HARISSA SPICED MARINARA, WHIPPED FETA, TOASTED PINENUTS, MOROCCAN COUS COUS

### HUMMUS ..... 19

**VG** ROASTED GARLIC, NAAN BREAD, CHILLED CARROTS, CELERY AND CUCUMBER

### CHARCUTERIE BOARD ..... 30

PROSCIUTTO, IBERICO CHORIZO, SEASONAL CHEESES, BREAD, CRACKERS, GRAPES, JAM, HOUSE MUSTARD, MARCONA ALMONDS

## MAINS

*for more filling dishes*

### LIMELIGHT WAGYU CHEESEBURGER\* ..... 28

DOUBLE WAGYU BEEF PATTIES, AMERICAN CHEESE, LIMELIGHT SAUCE, SHREDDED LETTUCE, TOMATO, BRIOCHE BUN, FRIES

ADD TRUFFLE FRIES 7 ADD BACON 3

### MUSHROOM VEGGIE BURGER ..... 25

**VG** DOUBLE VEGGIE PATTY, GUACAMOLE, AJI AMARILLO AIOLI, SHREDDED LETTUCE, SHAVED RED ONION, FRIES

ADD TRUFFLE FRIES 7

### STEAK FRITES\* ..... 49

10 OZ WAGYU TOP SIRLOIN, CHIMICHURRI, FRIES

ADD TRUFFLE FRIES 7

### CHICKEN PICATTA ..... 36

AIRLINE CHICKEN BREAST, LINGUINI, WHITE WINE, CAPERS, LEMON CREAM, ROASTED BROCCOLINI, BALSAMIC GLAZE, PARMESAN SNOW

### SALMON PROVENCAL\* ..... 39

**GF** CITRUS FENNEL CRUST, FINGERLING POTATO, WATERCRESS, FENNEL, CARROT, PROVENCAL RELISH

SPLIT PLATE CHARGE \$5

\*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

## FROM THE PIZZA OVEN

*hand tossed 10 inch pizza*

### FENNEL SAUSAGE — 23

HOUSE MADE FENNEL SAUSAGE, ROASTED TOMATO, PEPPERONCINI, MARINARA, MOZZARELLA, AND PARMIGIANO-REGGIANO

### DIAVOLA — 24

PEPPERONI, IBERICO CHORIZO, SPICY SALAMI, PICKLED FRESNO CHILIES, BASIL, MARINARA, AND MOZZARELLA

### MUSHROOM & PESTO — 22 VG

BASIL PESTO, WILD MUSHROOM, ROASTED TOMATO, CRISPY GARLIC, MOZZARELLA, AND BALSAMIC GLAZE

### MARGHERITA — 22 VG

HEIRLOOM TOMATO, BASIL, MARINARA, FRESH MOZZARELLA

### CHEESE — 18 VG

MARINARA, MOZZARELLA

### PEPPERONI — 19

PEPPERONI, MARINARA, MOZZARELLA

### PROSCIUTTO CRUDO — 24

BABY ARUGULA, PROSCIUTTO, TRUFFLE OIL, PARMIGIANO-REGGIANO, MARINARA, MOZZARELLA

### CHICAGO ITALIAN BEEF — 24

SHREDDED ITALIAN SHORT RIB, GIARDINIERA, ROASTED TOMATO, MARINARA, MOZZARELLA, PARMIGIANO-REGGIANO

### NDUJA E RICOTTA — 23

NDUJA SOFT SALAMI, RICOTTA SALATA, BABY SPINACH, ROASTED TOMATO, MARINARA, PARMIGIANO-REGGIANO

### SMOKED BACON AND PINEAPPLE — 23

NUESKIE'S SMOKED BACON, SLICED PINEAPPLE, MARINARA, SMOKED PROVOLONE, MOZZARELLA

ADDITIONAL TOPPINGS 3 PROSCIUTTO 5

\*GF crust and vegan cheese available

in-room  
delivery  
available

## DESSERT

*for the sweet tooth*

### KEY LIME PIE — 17 VG

GRAHAM CRUST, FRESH WHIPPED CREAM, LIME ZEST

### WARM CHOCOLATE CHIP COOKIE SKILLET — 17 VG

FRESH BAKED WARM COOKIES, VANILLA ICE CREAM, CHOCOLATE AND CARAMEL DRIZZLE

### ROOT BEER FLOAT — 12 VG

IBC ROOT BEER, VANILLA ICE CREAM, WAFER COOKIE

### ICE CREAM — 9 VG

VANILLA OR CHOCOLATE

Chris Cookson, Chef de Cuisine & Daniel Roldan, Sous Chef

please inquire with your server about making your dish gluten free or vegan:

VE **vegan** dishes that do not contain products that come from animals

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

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

P dishes that contain **peanuts** or other nuts for those with nut allergies

SPLIT PLATE CHARGE \$5

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