

## SOUP & SALADS FOR STARTERS

### FRENCH ONION SOUP

sherry beef broth, crostini, gruyère 9

### POWER GREENS (ve) (gf)

spinach, arugula, roasted pepitas, green beans, crispy garbanzos, cucumber, carrot, avocado, quinoa, champagne vinaigrette 16

### ARUGULA SALAD (gf) (vg)

baby arugula, shaved gran padano, grape tomato, lemon vinaigrette 14

### KALE SALAD (vg) (p) (gf)

marcona almond, apples, shaved gran padano, cider dressing 14

### LOCAL MIXED GREEN (ve) (gf)

spinach, cherry tomatoes, carrot, pickled red onion, champagne vinaigrette 11

add chicken +7 | salmon +10 | steak +9

## SMALL PLATES FOR SHARING

### GRILLED AUBERGINE (ve) (gf)

japanese eggplant, onion pudding, crispy garlic, kale chips, drizzled chili oil 13

### COLORADO CRUDITÉ (vg) WITH HUMMUS

garlic hummus, kalamata olive tapenade, roasted red pepper hummus, crostini, local seasonal veggies 15

### BRAISED PORK BELLY (gf)

cider braised pork belly, smoked tomato grits, pickled vegetables 16

### BAKED CORNBREAD HOT POT

cornbread, gorgonzola, chorizo, arugula, lemon oil 16

### BAKED CHEVRE AND TOMATO (vg)

roasted san marzano tomatoes, herb crusted goat cheese, shallots, garlic toast points 15

### BRAISED SHORT RIB TACOS (gf)

braised beef short rib, escabeche, pico de gallo, drizzled green goddess 18

### HONEY STUNG BRUSSEL SPROUTS (gf) (vg)

crispy brussel sprouts, honey, gran padano 11

### FRENCH FRIES & DIPPING (gf) (vg)

ketchup, horseradish caraway, green goddess aioli 13

add truffle +4

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## LARGE PLATES FOR MAIN MEAL

### PAN ROASTED BOULDER CHICKEN <sup>(gf)</sup>

slow roasted half chicken, caramelized cauliflower florets, cauliflower gnocchi, natural jus 25

### BISTRO TENDER STEAK\* <sup>(gf)</sup>

butter basted certified angus beef, warm potato salad, smoked tomato custard 28

### SEARED SUSTAINABLE SALMON\* <sup>(gf)</sup>

crispy leek, char-grilled onion, sautéed kale, lemon coconut bouillon 27

### TAMARIND GLAZED PORK <sup>(vg)</sup> <sup>(gf)</sup>

cauliflower and cardamon puree, roasted root vegetables, apricot mostarda 25

### ORIENTAL SPICED DUCK BREAST <sup>(gf)</sup>

sauteed wild mushrooms, pickled blackberry, chinese five spice, cherry jus 26

### GOURDS AND GRAINS <sup>(ve)</sup>

roasted spaghetti and butternut squash, crispy quinoa, kale chips, coconut purée 18

## FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

### FENNEL SAUSAGE

roasted tomato, mozzarella, pepperoncini, parmesan 17

### THE BLT

garlic oil, crispy bacon, fire roasted plum tomatoes, green goddess drizzle, mozzarella, baby arugula 17

### DIAVOLA

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

### PROSCIUTTO CRUDO

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

### THE MOUNTAIN MUSHROOM <sup>(vg)</sup>

homemade lemon ricotta, fontina, mushroom medly, toasted thyme, fried sage, white truffle oil 17

### THE LUXE

red sauce, fresh mozzarella, bell peppers, caramelized onion, fennel sausage, pepperoni 18

### GREEK <sup>(vg)</sup>

basil pesto, artichokes, roasted tomato, kalamata olive, feta, mozzarella 17

cauliflower gluten free crust +2

add oven fried egg +3



**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