

## SOUPS & SALADS FOR STARTERS

### SOUP DU JOUR

cup 7 | bowl 9

### CHICKEN & DUMPLINGS

herbed dumplings, lemongrass, duck fat  
fresh oregano cup 9 | bowl 15

### QUINOA SALAD (ve) (gf)

organic red quinoa, arugula, kale, garbanzo beans  
radish, dried apricots 16

### SIMPLE SALAD (ve) (gf)

arugula, cherry tomatoes, radish, cucumber  
lemon vinaigrette 8 | 12

### KALE CAESAR (ve)

baby kale, garlic croutons, caesar dressing  
parmesan reggiano 8 | 15

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

## APPETIZERS FOR SHARING

### FRENCH FRIES & DIPPING

ketchup, duck fat aioli, green goddess aioli 13  
add truffle +4

### HUMMUS & CRUDITE (vg)

seasonal veggies, pita, olive tapenade 15

### EDAMAME (ve)

teriyaki, sesame seed 8

### ALPINE FONDUE

emmental, gouda, fontina, kirschwasser  
veggies, bread cubes, dried figs, green apple 25

### HONEY STUNG BRUSSEL SPROUTS (gf)

honey, grated parmesan 14

## SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

SUB KALE CAESAR, SIMPLE SALAD OR TRUFFLE FRIES +4

### DOUBLE CHEESEBURGER

cheddar, limelight sauce, lettuce, tomato, onion 20

### GRILLED CHICKEN

mushroom, swiss, aspen blonde mustard  
caramelized onions 17

### VEGGIE MUFFULETTA (ve)

portabella, squash, roasted red pepper  
olive tapenade 17

add cheddar or swiss + 3

(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

(p) dishes that contain **peanuts** for those with peanut allergies

(gf) **gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley & rye

## FROM THE PIZZA OVEN

### HAND TOSSED 10 INCH PIZZA

#### FENNEL SAUSAGE

red sauce, roasted tomato, mozzarella  
pepperoncini, fennel sausage, parmesan 17

#### DIAVOLA

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

#### GREEK (vg)

basil pesto, artichokes, fire roasted tomatoes  
kalamata olive, feta, mozzarella 17

#### PROSCIUTTO CRUDO

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

#### LOADED BAKED POTATO

sour cream base, thin sliced potatoes, smoked  
bacon, mozzarella & cheddar cheese, green onions  
ranch drizzle 17

#### CHEESE OR PEPPERONI 15

gluten free pizza crust +3

## LARGE PLATES

### FOR MAIN MEAL

#### GRILLED SALMON\*

winter vegetables, farro, carrot puree, orange  
reduction 28

#### STEAK FRITES\*

9 oz flank steak, demi glaze, pickled peppers  
french fries 32

#### BRAISED BEEF RAGOUT

pappardelle, parmesan cheese, crispy gremolata 25

## DESSERT

### FOR THE SWEET TOOTH

#### APPLE CRUMBLE

caramel drizzle, vanilla ice cream 9

#### CHOCOLATE CHIP COOKIE BAKE 9

cast iron baked with vanilla ice cream

#### ROOT BEER FLOAT 6 (gf)

vanilla bean ice cream

#### MILE HIGH MUD PIE

layers of coffee and vanilla ice cream, gooey fudge  
cookie crumbles, a chocolate cookie crust 9

#### TOAST YOUR OWN S'MORES (KIT FOR 2)

graham crackers, hershey chocolate bar, marshmallows 10  
enjoy outdoors on one of our patios!

\* 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.