BREAKFAST
(7a to 1p)

avocado toast *
two eggs in a frame, grilled tomato,
half an avocado, balsamic drizzle
16.00

pork burrito
eggs, cheddar, onion, potato, bacon,
sausage, chipotle ketchup
17.00

lemon ricotta pancakes
with creme fraiche and fresh berries
16.75

chicken sandwich
fried chicken, crispy onion, pickles,
with spicy aioli on a brioche roll
16.75

veggie burrito
eggs, cheddar, onion, potato,
bell pepper, mushroom, spinach,
chipotle ketchup
16.25

breakfast sandwich *
eggs and cheddar on a brioche roll,
CHOICE of bacon, ham, sausage, or avocado
14.00

brioche french toast
with mascarpone and fresh berries
16.75

pulled pork burrito
eggs, cotija, avocado, potato,
seasoned pulled pork, pico
17.50

oatmeal
brown sugar, whipped cream,
strawberries
14.00

lamb scramble
eggs, parmesan, onion, potato,
spinach, ground lamb, toast
17.50

SALADS
add chicken ~ 8.00
(11a to 5p)

kale
honey mustard dressing,
feta, almonds, apples,
strawberries
16.00

caesar
romaine, parmesan
housemade caesar dressing,
croutons
15.50

southwest
romaine, black beans, corn,
bell pepper, avocado, cotija,
tortilla strips, chipotle ranch
18.50

LUNCH
shoestring fries or orzo salad ($1)
(11a to 5p)

beef burger *
colorado beef, tarragon aioli, lettuce,
tomato, onion, pickle, on a brioche roll
20.00

patty melt *
colorado beef, american cheese,
caramelized onion,
on whole-grain bread
20.00

turkey club
roasted turkey, bacon, pesto, lettuce,
tomato, onion, pickle, on ciabatta
19.75

cubano
pulled pork, ham, pickle,
honey mustard, swiss,
on ciabatta
20.50

chicken tenders
with fries and sides of bbq
and honey mustard
20.00

chicken club
grilled chicken, bacon, spicy aioli, lettuce,
tomato, onion, pickle, on a brioche roll
20.00

tuna salad wrap
housemade tuna salad, lettuce, tomato,
onion, flour tortilla
19.00

black bean burger
patty of chick peas, black beans,
avocado, bell pepper, and onion.
with tarragon aioli, lettuce, tomato,
onion, pickle, on a brioche roll
19.00

lamb burger *
colorado lamb, goat cheese aioli, lettuce,
tomato, onion, pickle, on a brioche roll
20.00

* 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.

✚ the following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

DINNER
(5p to 9p)

Small Plates

kale salad	$14.25
caesar salad	$14.25
fried mushrooms	$12.00
fried pickle spears	$12.00
crab cake	$17.50
teriyaki filet mignon skewers	$17.50
hummus, grilled naan	$15.50
warm goat cheese	$15.50

Large Plates

braised short rib, mashed potato and broccolini	$30.50
coq au vin, mashed potato and broccolini	$28.50
grilled salmon, kale salad	$24.00
grilled trout, kale salad	$24.00
quinoa stuffed bell pepper, kale salad	$19.50

Pub Fare

beef burger, fries, tarragon aioli	$20.00
chicken tenders, fries, bbq, honey mustard	$20.00
chicken club, fries, spicy aioli	$20.00
southwest salad, chipotle ranch	$18.50
black bean burger, fries, tarragon aioli	$19.00
lamb burger, fries, goat cheese aioli	$20.00

Sweet

warm chocolate chip cookie, vanilla ice cream	$13.00