

Small Plates

- Garden*
- Organic Beets BLOOD ORANGE/ HOUSE RICOTTA/ MARCONA ALMONDS v/gf 12
 - Fresh Greens APPLE/ BALSAMIC/ SHAVED FENNEL/ MANCHEGO/ POACHED PEAR v/gf 11
 - Grilled Romaine PARMESAN DRESSING/ WHITE ANCHOVY/ CROSTINI GF 10
 - Slow Roasted Tomato Soup CRÈME FRAICHE/ CHIVES v/gf 9
 - House Hummus ROASTED PEPPER/ CRUDITÈS/ LEMON CILANTRO/ TOASTED PITA v/gf 11

- Ocean*
- Steamed Manila Clams ROASTED GARLIC JUS/ CROSTINI/ WHITE WINE GF + 14
 - Panko Crusted Crab Cake CILANTRO APPLE/ TRUFFLE DUST/ RED PEPPER NAGE 15
 - Gambas al Ajillo SHRIMP/ GARLIC / CHILI/ COGNAC BUTTER/ GRILLED CROSTINI GF 15
- Land*
- Crispy Espelette Pork Belly KIMCHI/ CRUSHED PEANUTS / CHIMICHURRI GF 12
 - Charcuterie & Fromage CHEF'S SELECTION/ FIG CHUTNEY/ BERRIES/ GRAPES GF 17
 - Montaditos CROSTINI / SPANISH CHEESE / PROSCIUTTO / TOMATO CONFIT 9

Large Plates

- Black Pepper Crusted Ahí Tuna WASABI / AVOCADO AIOLI / ROMESCO / FRIED ONIONS GF + 32
- Hand-Cut Pappardelle BRAISED OXTAIL / LOCAL MUSHROOMS / SHAVED PARMESAN / CHIVES 20
- Colorado Game Meatloaf ELK / BUFFALO / PORK / BACON WRAP / YUKON GOLD PURÉE / MUSHROOM DEMI 23
- Seared Jumbo Scallops CAULIFLOWER PURÉE / RED QUINOA / BONITO FLAKES GF + 32
- Colorado Rack of Lamb MUSTARD HERB CRUST / ROOT VEGETABLE COUSCOUS / MINT REDUCTION + 38
- Chicken al Mattone FENNEL / FINGERLING POTATO / MARSALA JUS GF 25
- Berkshire Bone-In Pork Chop SWEET POTATO PURÉE / VEAL DEMI / CHARRED GINGER BRUSSELS SPROUTS GF + 26

Chef's Selections

- Surf & Turf NY STRIP / GULF SHRIMP / YUKON GOLD PURÉE / LOCAL MUSHROOMS / FOIE GRAS DEMI GF + 39
- Lombardi 9oz Sirloin Burger ASIAGO BUN / CHIMICHURRI / MELTED GRUYÈRE / FRESH GREENS / TRUFFLE-PARM FRIES + 18
- Chef's Seasonal Vegetables CHEF'S DAILY CREATION / SEASONAL ROASTED VEGETABLES / QUINOA v/gf 15

On the Side

- Papas & Pasta*
- Mac & Cheese BACON / IRISH WHISKEY CHEDDAR 5
 - Shoestring French Fries TRUFFLE / PARMESAN v 6
 - Yukon Gold Mashed Potatoes HERB BUTTER / NUTMEG v/gf 5
 - Sweet Potato Purée MAPLE SYRUP / BROWN SUGAR v/gf 5

- Veggies*
- Caramelized Brussels Sprouts ROASTED GARLIC / GINGER v/gf 5
 - Roasted Seasonal Vegetables THYME / KAFFIR LIME v/gf 5
 - Peruvian Red Quinoa SEASONAL VEGETABLES / EVOO v/gf 6
 - Green Beans SHALLOT-GARLIC BUTTER / HAWAIIAN SMOKED SEA SALT v/gf 5

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WHISKEY BAR

Spring 2015

Try one of our Vintage Libations, showcasing our hand selected spirits. Experience the prohibition-era cocktails' strength, unique balance, and simplicity.

- Jimmy Kuch / Head Bar Chef

Explore our unique renditions on classic prohibition-era cocktails, or ask our knowledgeable Bartenders to craft a personalized Whiskey Tasting Flight.

Whiskey Sippers

Blood & Rocks 13

PIG'S NOSE 8 YR. BLENDED SCOTCH / O.J. / CARPANO ANTICA SWEET VERMOUTH / CHERRY HEERING

F.O. Stanley 19

JOHN J. BOWMAN "STANLEY SELECT" BOURBON / MUDDLED SUGAR-GRAPEFRUIT PEEL / CHOCOLATE BITTERS / TRINITY ABSINTHE RINSE

Slow Hand Sour 13

SLOW HAND CALIFORNIA WHISKEY / LEMON / SIMPLE SYRUP / EGG WHITES / LUXARDO CHERRY

4th Earl of Dunraven 17

TEELING SMALL BATCH RUM BARREL-AGED IRISH WHISKEY / ALMOND LIQUEUR / PERFUME SPRITZED RON ZACAPA RUM / SMOKED SAGE

Disturbed Spirits

Fresh Blood Orbed Fashioned 13

DISTILLERY 291 "FRESH" ASPEN STAVE WHITE RYE WHISKEY / BLOOD ORANGE / SIMPLE SYRUP / EGG WHITES

RED RUM 15

RON ZACAPA 23 YR. OLD RUM / ORANGE & LIME JUICE / CRANBERRY-CLOVE SIMPLE SYRUP / CINNAMON BARREL-AGED BITTERS

Colorado Mule Kick 15

CAPROCK ORGANIC COLORADO VODKA / REGATTA GINGER BEER / RED HOT BITTERS / FRESH LIME / COPPER MUG

Scary Mary's Margarita 14

MEZCAL YAGO / FRESH LIME / APEROL / JALAPEÑO / AGAVE / CUCUMBER

Draught Beer

Fat Tire Amber Ale NEW BELGIUM, FT. COLLINS 5.2% ABV / 22 IBUs 5

Tivoli Helles Lager LEUVEN, BELGIUM 5.1% ABV / 25 IBUs 6

Guinness Irish Stout DUBLIN, IRELAND 4.2% ABV / 40 IBUs 6

Seasonal Draughts THREE ROTATING LOCAL BEERS MP

Vintage Libations

Old Fashioned 14

W.L. WELLER 7 YR. OLD KENTUCKY STRAIGHT BOURBON / MUDDLED RAW SUGAR CUBE / ORANGE / LUXARDO CHERRY / ANGOSTURA BITTERS

Sazerac 14

RUSSELL'S RESERVE 6 YR. OLD RYE / MUDDLED SUGAR CUBE / LEMON SWATH / PEYCHAUD'S BITTERS / TRINITY ABSINTHE RINSE

Manhattan 17

BULLEIT STRAIGHT RYE WHISKEY / CARPANO ANTICA SWEET VERMOUTH / BARREL-AGED BITTERS

Vesper Martini 15

SPIRIT HOUND COLORADO GIN / CAPROCK ORGANIC COLORADO VODKA / LILLET BLANC / LEMON TWIST

Wines by the Glass

(FULL BOTTLE LIST AVAILABLE)

Cabernet Sauvignon THREE SAINTS, SANTA BARBARA, CA 2012 15

Cabernet Sauvignon DREAMING TREE, NORTH COAST, CA 2012 14

Pinot Noir ALTO LIMAY, PATAGONIA, ARGENTINA 2013 14

Syrah SUTCLIFFE, CORTEZ, CO 2013 16

Malbec TIERRA DIVINA, MENDOZA, ARGENTINA, 2012 10

Merlot HAHN, CENTRAL COAST, CA 2012 11

Zinfandel COPPOLA, "DIRECTOR'S CUT", SONOMA, CA 2011 15

Chardonnay SUTCLIFFE, CORTEZ, CO 2013 17

Chardonnay MACON-VILLAGES, LUGNY, FR 2013 11

Sauvignon Blanc DRYLANDS, MARLBOROUGH, NZ 2014 11

Pinot Grigio SANTA MARGHERITA, VAL D'ADIGE, ITALY 2013 13

Prosecco CANDONI BRUT, VENETO, ITALY 10