
Appetizers

Beef Tartare

Minced Wagyu beef tossed with capers, red onion, garlic, and black pepper, topped with cured egg yolk, and served with sage-rosemary crostini

15

Red Bird Chicken Lollies

crispy chicken drumettes tossed in bacon buffalo sauce, served over a bed of arugula and garnished with midnight blue cheese crumbles and green onions

14

Rocky Mountain Elk Tacos

crispy corn tortilla shells filled with minced elk, then topped with greens, chipotle mayo, pickled onions and jalapenos, and queso fresco

15

Charcuterie Board

a selection of cured meats, gouda, herb goat cheese, olives nicoise, and crispy herb oil crostini

16

Colorado Striped Bass Crudo

thinly sliced co striped bass tossed in a soy marinade, garnished with palisade peach jam, herb oil, black salt, and cilantro

18

Elevation Pork Belly

Thick slices of Breckenridge Bourbon and maple glazed Elevation pork belly, served with Brussel sprout kimchi

15

Salads

Wedge

iceberg wedge topped with midnight blue cheese dressing, heirloom tomatoes, bacon, and blue cheese crumbles

11

Caesar

romaine tossed in house caesar dressing, brioche croutons, garnished with aged parmesan

12

Goat Cheese & Roasted Beet

herb-roasted beets on a bed of arugula and frisee, tossed in white balsamic vinegar, garnished with goat cheese

12

Soup

Beef Stew

hearty stew with tender pieces of beef and root vegetables

8

Vegan

Quinoa Portobello Cap

baked portobello cap filled with quinoa, roasted tomatoes, peppers, and spinach

14

Stuffed Bell Pepper

oven-roasted pepper stuffed with quinoa, roasted tomatoes, mushrooms, and spinach

14

Entrées

Chicken & Andouille Pesto

tomato fettuccini tossed with chicken, andouille, spinach, sun dried tomatoes, toasted pine nuts and pesto

20

House-Ground Bacon Burger

house-ground beef patty, topped with your choice of cheese, lettuce, onion, tomato, pickles, and bacon, served with house-cut french fries

18

Beef Tips

tender chunks of beef in a hearty mushroom sauce, served with potato wedges and garnished with fresh herbs

16

Herb-Citrus Chicken Sandwich

herb-citrus marinated chicken thigh on a ciabatta bun, topped with provolone, arugula, and bacon, served with house-cut french fries

16

Steak House

Crystal River Grass-Fed Filet

7oz 35

Crystal River Grass-Fed Strip Steak

10oz 40

Crystal River Grass-Fed Ribeye

12oz 48

Farm-Raised Colorado Striped Bass

25

Sides

Red Wine Demi Crimini Mushrooms

cremini caps sautéed in red wine demi glaze, finished with fresh rosemary

6

Baked Potato Wedges

crispy potato wedges topped with sour cream, cheddar, bacon, green onion

6

Garam Masala House-Cut French Fries

our crispy house-cut fries tossed in garam masala and garnished with fresh parsley, comes with organic harissa ketchup

6

Smokey Mac & Cheese

cavatappi pasta in a smoked cheddar-gouda sauce, topped with seasoned panko bread crumbs

8

Sage Butter Vegetables

fresh green beans, carrots, and cauliflower sautéed in sage butter

6