
Appetizers

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

Colorado Tacos

choice of Rocky Mountain elk or Colorado Pork topped with Brussels sprout kimchi pickled onions, jalapenos, and queso fresco

15

Charcuterie Board

a selection of cured meats, Gouda, herb goat cheese, olives niçoise, and crispy herb oil crostini

16

Smoked Striped Bass Bruschetta

smoked Colorado striped bass dip with tomato and caper chutney served on house made crustinis

18

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

Salad Add-on

marinated chicken thigh or grass fed tenderloin

6

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

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

Colorado Grass Fed Steak Sandwich

*grilled 7oz NY strip with caramelized onions,
provolone and horseradish cream sauce
on a toasted Colorado baguette
served with house cut fries*

18