

BAR MENU

Assorted Domestic and Imported Cheeses
Nita Crisp Crackers, Bread, Dried Fruits 14

Antipasto Plate
*House-cured and Artisanal Meats and Cheeses, Vegetables
Olives, Grilled Bread 14*

“Toad in the Hole”
*Crisp Pork Belly, Soft Poached Egg, Toasted Brioche
Pickled Onion Butter Sauce 12**

Crab Fondue
Blue Crab Meat, Herbs, Mornay, Grilled Bread 12

Grilled Beef Skewers
*Spicy Velvet Sauce 9**

SHARES AND SIDES

Marinated Olives 5

Parmesan – Truffle Potato Chips 5

Pickled Summer Veggies 5

Truffle, Thyme and Goat Cheese Potato Puree 7

Sautéed Hazel Dell Mushrooms 7

Classic Elbow Mac-n-Cheese 7

Grilled Pole Beans, Lemon Almond Butter 7

Sweet Corn, Summer Veggie and Bacon Succotash 7

APPETIZERS

Blackened Lump Crab Cakes
Sweet Corn, Sassafras-Tomato Butter 15

Hudson Valley Foie Gras
*Preparation Changes Daily, Market Price**

Ricotta Cheese Gnudi “Pomodoro”
*Steamed Dumplings, Stewed Tomatoes, Parmigiano-Reggiano
Pine Nuts, Basil Pesto, Aged Balsamico 13*

Grilled Mexican Prawns “Vera Cruz”
*Blistered Tomatoes, Caramelized Fennel, Capers, Lime,
Cilantro, Turmeric Butter, Local Tortilla 15*

Bison Tartare
*Arugula, Shaved Parmigiano-Reggiano, Coddled Egg Yolk,
Capers, Dijonaise, Cured Lemon, Potato Gaufrettes 14**

Ahi Tuna Crudo “Poke Style”
*Wakame Seaweed, Cucumbers, Pickled Pearl Onions, Soy,
Yuzu-Wasabi Cream 14**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

BEER

- Bud Light, Coors Light, Budweiser, Kaliber (NA) 4.
Stella Artois, Stella Cidre, Guinness 5.
'Fat Tire' *New Belgium Fat Tire, CO amber ale* 5.
'Amber Lager' *Colorado Native, CO amber lager* 5.
'Hefeweizen' *Fort Collins Brewery, CO German hefe* 5.
'Easy Street' *Odell, CO American style wheat* 5.
'Interuban IPA' *Fremont Brewing WA India pale ale* 5.
'IPA' *Odell, CO India pale ale* 6.
'Espresso Stout' *Oakshire Brewing, OR coffee stout* 6.
'Los Locos' *Epic Brewing Company, UT Mexican-style lager* 6.
'Low Life Pils' *Evil Twin Brewery NY pilsner* 7.
'Glimmer Glass' *Ommegang, NY saison* 7.
'Liliko'i Kepolo' *Avery, CO passionfruit witbier* 8.
'Cuvée Des Jacobins Rouge' *Flemish red sour* 11.
'Kasteel Rouge' *Belgian ale with cherries* 11.
'Westmalle Tripel', *Belgium abbey triple* 12.

WHITE WINE

- Tommasi, Prosecco, Italy* 10.
Sineann, Pinot Gris, WA 11.
Paul Anheuser, Riesling, Germany 11.
Bookcliff Vineyards, Viognier, CO 8.
Matanzas, Sauvignon Blanc, Sonoma, CA 10.
Michael David, Chardonnay, Lodi, California 12.

RED WINE

- Owen Roe, Pinot Noir, OR* 14
Bonny Doon, Rhone Blend, CA 14.
Sobon Estate, Old Vines Zinfandel, CA 10.
Canoe Ridge, Merlot, WA 11.
Zolo, Malbec, Argentina 12.
Duckhorn, "Decoy," Cabernet Sauvignon, CA 15.

HAPPY HOUR

- Red/White Wine* 5.
Coors Light, Bud Light, Budweiser 3.
Buy One Signature Cocktail get one 50% off
\$2 Off select Menu Items

SIGNATURE COCKTAILS

~ served up ~

- Blue Goose 11.
Grey Goose Vodka, Blue Cheese Olives (Try me dirty)
Vesper 11.
Ketel One Vodka, Bombay Sapphire Dry Gin, Lillet Blanc
Lemon Twist
Aviation 9.
Citadelle Gin, Maraschino Liqueur, Crème de Violette, Lemon
Solstice 11.
Le Reviseur VS Cognac, Formula Antica Sweet Vermouth, Maker's
Mark Bourbon, Benedictine, Orange Bitters
Standard Etiquette 12.
Angel's Envy Bourbon, Fresh Mint, Grapefruit, Simple Syrup

~ on the rocks ~

- St Germaine 9.
St. Germaine Elderflower Liqueur, Sparking Wine, Soda, Lemon, Mint
Framboesa 10.
Quinto Noval Ruby Port, Michter's Rye, Lemon, Soda, Raspberry
Real Deal Margarita 9.
El Jimador, Luxardo Triple Sec, Citrus
Blueberry Lemon Fizz 10.
Boodle's Gin, Sparking Wine, Lemon, Fresh Blueberries
Hemmingway in Cuba 12.
Flor de Cana White Rum, Lime, Luxardo Maraschino Liqueur
Passion Fruit Puree
Cucumber Mint Gimlet 10.
Hendrick's Gin, Muddled Cucumber, Lime, Mint Syrup