

dinner menu



5pm - close

appetizers

Pork Green Chili

Braised pork shoulder, roasted poblano sauce, grilled flour tortillas 13

Mussels*

PEI mussels, braised leek, bacon, sweet vermouth broth, grilled bread 15

Shrimp & Polenta

Creamy goat cheese polenta cake, spinach, corn, citrus aioli 12

Chipotle Maple

Sweet Potato Fries
Green onion, parmesan 9

Steam Buns (3)

Braised short rib, shredded cabbage, pickled red onion, carrot, chipotle aioli 15

Wings (8)

Choice: • Hot • BBQ • Cajun
Carrot, celery, bleu chz 12

Lettuce Wraps

Choice: • Chicken & Shrimp
• Impossible Veg
Leaf lettuce, cucumber, carrot, pickled cabbage, pickled red onion, cilantro, basil, mint, sides of ponzu, gochujan 15

Chicken Brie Quesadilla

Pulled chicken, brie, green onion, red wine poached pear, flour tortilla, side of fig chutney 12

Crispy Calamari

Marinara & spicy remoulade 12

Honey Smoked Trout Dip

House smoked trout, jalapeño cream cheese, honey mustard, green onion, cilantro, mayo, grilled pita, sides of pickled jalapeño, lemon 13

Truffle Fries

Truffle oil, parsley, parmesan 9

salads

Cobb

Chopped greens, hard boiled egg, pumpkin seed, bacon, tomato, bleu chz, maple balsamic vin 12

House Salad

Mix field greens, cucumber, carrot, shaved red onion, grape tomato, apple cider vin 7

Quinoa & Kale

Tri color quinoa, shaved kale, cucumber, carrot, tomato, almond, golden raisin, apple cider vin 14

Caesar

Romaine lettuce, parmesan, grape tomato, crispy garbanzo beans, creamy caesar dressing 9

Add

Chicken 5 • Shrimp 6
Salmon* 7 • Steak* 9

Roast Beet & Arugula

Roasted beet, wild arugula, goat cheese, candied almond, red wine vin 14

soup

Smoked Trout Chowder

cup 7
bowl 9

Tomato Basil w/ Grilled Cheese

cup 7
bowl 9

*These items may be served raw or undercooked based on your specifications, 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.

Menu Items and Prices Subject to Change Without Notice [12032018]

dinner menu



5pm - close

entrees

Fish & Chips

Beer battered cod, french fries,
spicy remoulade, cocktail sauce,
side coleslaw 17

Trout

Lemon butter caper stuffed trout,
roasted fingerling, green bean
almandine 22

Pan Seared Salmon*

Filet confit, fingerlings, brussels
sprouts, charred tomato,
chipotle vin 24

Grilled Flat Iron*

Mash potato, roasted veggies,
rosemary demi glace 26

Short Ribs

Red wine braised short rib, mashed
potato, roasted veggies 26

Beef Stroganoff

Egg noodles, caramelized onion,
mushroom, sherry cream sauce 18

Fish Tacos (3)

Blackened cod, coleslaw, pico,
chipotle aioli, corn tortillas, sides of
black bean, guacamole 14

Oven Roasted

Airline Chicken

Basamati rice, cranberry,
orange zest, almond, spinach,
sherry pan sauce 20

Penne w/ Veggies

Brussels sprout leaves, tomato,
green onion, olive oil, herbs 16

sides

Garden Salad 4

Caesar 5

Roast Veggies 5

Brussels Sprouts 6

Basmati Rice Pilaf 6

Quinoa 7

Mashers 6

French Fries 5

Sweet Potato Fries 7

burgers

served w/ french fries, house salad or caesar salad

Boozy Burger*

Ale wheat, caramelized onion, lettuce, tomato, cheddar, beer mustard aioli 16

Simple Burger*

Brioche, lettuce, tomato, onion 14

Elk Burger*

Brioche, Colorado elk, roasted poblano, goat cheese, pickled red onion,
arugula, bourbon blueberry sauce 18

Impossible Veggie Burger

Brioche, arugula, lettuce, tomato, pickled red onion, chipotle aioli 15

Add

mushroom, jalapeño, caramelized onion 1

cheddar, swiss, pepper jack, bleu, goat 2

bacon, guacamole 2

Sub

truffle fries 3 • sweet potato fries 2

chipotle maple sweet potato fries 3

No Separate Checks Please. An Automatic 20% Gratuity may be added to parties of 6 or more.

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