lunch menu



11:30am - 5pm

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, qochujan 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

Caesar

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

House Salad

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

Add

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

M soup /

Quinoa & Kale

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

Roast Beet & Arugula

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

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Tomato Basil w/ Grilled Cheese

cup 7

bowl 9

Smoked Trout Chowder

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]

Sample Menu

lunch menu

11:30am - 5pm

burgers served w/ french fries,

served w/ french fries, served w/ french fries, house salad or caesar salad house salad or caesar salad

~ sandwiches ~ entrees ~

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, chipolte 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

Hot Pastrami

Marble rye, swiss, coleslaw whole grain mustard aioli 13

Short Rib w/ Au Jus

Ale wheat, braised short rib, horsey cream sauce, mozzarella, au jus 13

BLAT

9 Grain, bacon, lettuce, avocado, tomato, roasted garlic aioli 12

Old School Tuna

9 Grain, lettuce, tomato, tuna salad 11

paninis

served w/ french fries, house salad or caesar salad

Chickena Parmesana

Ciabatta, panko parmesan chicken breast, marinara, fresh mozzarella, spinach 13

Cuban

Ciabatta, pulled pork, bacon, swiss, yellow mustard, shredded lettuce, pickles, roasted garlic aioli, 13

Grilled Cheese

Sourdough, cheddar, swiss, pepper jack 9

Fish Tacos (3)

Blackened cod, coleslaw, pico, chipotle aioli, flour tortillas, sides of black beans, guacamole 14

Flat & Fries*

5oz Flat Iron Steak, rosemary demi glace, french fries 15

Trout

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

Beef Stroganoff

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

Penne w/ Veggies

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



sides

Garden Salad 4

Roast Veggies 4

French Fries 4

Caesar 5

Quinoa 7

Sweet Potato Fries 7