

DINNER

TO START

Shaved Fennel and Citrus Salad 16

citrus supremes, mandarin orange and yuzu vinaigrette, frisee and arugula, spanish goat cheese, smoked hazelnut, yuzu pearls, chives

Caesar 15

hearts of romaine, jalapeno cheddar fritter, white anchovy, grana padera

Not Your Average Chicken Noodle Soup 14

grilled chicken, shaved aromatics, angel hair pasta, crispy dumplings, chicken consume

Enhancements

grilled chicken 9 | grilled shrimp 12 | grilled steak 12 | crispy tofu 8

TO SHARE

Pork Belly Steam Bun 18

lemongrass braised pork belly, cucumber slaw, korean bbq glaze, steam bun

Ahi Tuna Tartare 22

avocado, black sesame cracker, pickled cucumber, fresno peppers, shiitake ginger soy, chives

Beef Carpaccio 29

truffle vinaigrette, shaved croutons, parmesan, arugula

Edamame Hummus 12

parsley gremolata, pita, olive oil, taro chips

Korean BBQ Salmon Tostada 16

wonton crisp, korean bbq sauce, kewpie mayo, pickled onions, cilantro, togarashi

Striped Bass Ceviche 19

leche de tigre, jalapeno, ginger, lime, aji amarillo, cilantro, shaved bermuda onion, charred sweet potato

TO EAT

Bass a la Plancha 39

fall squash fondant, oyster mushrooms, romanesco, creme fraiche beurre blanc

Pepper Crusted Dry Aged NY Strip 64

lemon pepper, aromatics, potato, boursin au gratin, cabernet and shallot butter, crispy brussels, worcestershire gastrique

Miso Glazed Pan Seared Salmon 38

fried ginger leek wild rice medley, bok choy, port shallot ginger beurre blanc

Char Grilled Pork Tenderloin Inasal 37

lemongrass ginger and garlic marinade, gardiniera, sweet soy and peanut sauce, annatto rice

Parmesan Crusted Chicken 34

prosciutto wrapped house stuffing, maple carrots, toasted seeds, foie gras jus

Broccoli - Cauliflower Risotto 29

cauliflower rice, cashew butter, charred broccoli, herb tea, mascarpone, parmesan, hen of the wood mushrooms

Poke Me Bowl 38

shrimp tempura, tuna, lump crab, wakame, pickled ginger, ginger shoyu, sriracha aioli, avocado, sushi rice, furikake

Truffle Mushroom Swiss Raclette Burger 29

8 oz triple blend beef patty, fire roasted crimini mushrooms, truffle aioli, pickled red onion

SIDES

Truffle Parmesan Fries 15

chives, bearnaise

Crispy Brussel Sprouts 10

bacon lardons, parmesan, lemon vinaigrette

Roasted Fall Squash 10

Toasted seeds, maple

Cauliflower Gratin 10

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

WET DECK

SIGNATURE COCKTAILS

CIDERMULE \$13

Woody Creek Vodka, Apple Cider, Ginger Beer

BELOW TREE LINE \$16

Ginger infused vodka, Velvet Falernum, Passionfruit, Orgeat & Lemon

FARMER'S MARKET \$17

Sombra Mezcal, Cointreau, Lime, Agave, Cucumber,
Basil, Yellow Bell Pepper

THE EIGHT DOLLAR MARGARITA \$8

Head to the Beach! (Passion Fruit) Add \$1

Heat it Up! (Spicy Jalapeno) Add \$1

ROTATING SANGRIA \$14

Changes Daily

GO BIG OR GO HOME \$28

Pitcher of Margs!!

Head to the Beach! (Passion Fruit) Add \$2

Head to the Heat! (Spicy Jalapeno) Add \$2

DAILY DEALS

WELL DRINK \$8

PBR \$4

Bucket of White Claw \$40

selection of 6 ice cold white claws

GARDEN OF SUDS

ONTAP

Independence Pass Ale, Aspen Brewing Co. 6

White Rascal Belgian White, Avery Brewing Co. 7

Coors light, Coors Brewing Co. 5

Stella Artois, Anheuser-Busch 7

CRAFT

Perfect Drift Pilsner, 4 Noses Brewing Co. 7

This Season's Blonde, Aspen Brewing Co. 6

Fat Tire, New Belgium Brewing Co. 6

Mountain Standard IPA, Odell Brewing Co. 7

Face Down Brown, Telluride Brewing Co. 6

Glider Cider, Denver Cider Co. 7

DOMESTICS

Bud Light 6

Coors Banquet Beer 6

Corona Premier 6

Modelo Especial 6

Guinness 7

Heineken 6

Michelob Ultra 5

White Claw Spiked Sparkling Seltzer 9

WINE

CHAMPAGNE & SPARKLING

Mionetto Prosecco 11

G.H. Mumm, France 20

Veuve Clicquot Yellow Label, France 30

WHITE

Feudo Arancio Pinot Grigio 11

Sonoma Cutrer Chardonnay Sonoma 13

St. Supery Sauvignon Blanc Napa 16

ROSE

Fleurs de Prairie, Côtes de Provence, France 10

Fabre en Provence, Côtes de Provence, France 12

Ultimate Provence, AOP Côtes de Provence, France 16

RED

Terrazas de Los Andes Malbec 10

Benton Lane Pinot Noir 12

Kenwood Jack London Cabernet 13