

LUNCH

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 padana

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

Ahi Tuna Tartar 22

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

The Spicy Asian Lady Wings 18

crispy wings, garlic, ginger, jalapeno, chile de arbol, scallions, pickled cucumber salad, dashi mirin fumet

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

Buttermilk Marinated Popcorn Chicken Bites 15

fried chicken and cracklings, house seasoning

Gambas al Ajillo 18

gulf shrimp, black garlic, chablis, beurre monte, frantoia olive oil, grilled sourdough bread

HAND HELDS & SUCH

Poke Me Bowl 38

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

Dirty South Chicken Sandwich 17

crispy chicken breast, kewpie mayo, gojujaru pickles

Truffle Mushroom Swiss Raclette Burger 29

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

Pork Belly Steam Bun 18

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

Chickpea Gyro 17

garlicky hummus spread, english cucumbers, tomatoes, vidalia onion and dill sauce



*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