



CRAFT COCKTAILS

MANGO No.5

tequila, orange liqueur, fresh lemon juice, mango & tajin salt rim 21

XL APEROL SPRITZ

aperol, st germain, prosecco, club soda, fresh orange 20

PISTACHIO-TINI

Ono sake, pistachio liqueur, white chocolate liqueur 22

COCO LOCO

tequila or rum, coco lopez, fresh pineapple, lemon, tajin salt rim 21

CLASSICS 22

ESPRESSO MARTINI

vodka or tequila, bd espresso, kahlua, baileys, white chocolate liquor

BD MARGARITA

tequila, liqueur d'orange, fresh lemon, lime, salt rim

PISCO SOUR

Barsol pisco, fresh lemon & lime juice, fresh egg white, bitters

PAPER PLANE

bourbon, braulio amaro, aperol, fresh lemon juice

MANHATTAN

rye, sweet vermouth, orange zest, bitters, cherry

MARTINI

gin or vodka, dry vermouth, blue cheese or regular olive or twist

OLD FASHION

bourbon, raw sugar, bitters, orange twist, cherry

ZERO PROOF 12

MARIPOSA

butterfly pea flower, fresh lemonade, ginger beer

ALMOST APEROL

non alcoholic aperol & prosecco, club soda, orange

Beer

Aspen brewing CO | IPA | blonde 7
westbound Italian Pilsner 8
einbecker non-alcoholic 6



FOR THE TABLE

BLACK CEVICHE ^{GF}	25
shrimp, avocado, mango, cucumber, red onion, serrano chile, ponzu lime sauce, served with corn tortilla chips	
CHARCUTERIE & CHEESE BOARD	35
seasonal selection of local meats & french cheeses, house condiments, cornichons, grapes, crackers and warm sourdough	
OH LÀ LÀ FONDUE - serves two ^{VEG}	52
melted Alpine cheese blend, sourdough, potatoes, veggies, apple & cornichons ^{GF bread available}	
add wagyu 16 chorizo 8	
ALSATIAN FLATBREAD	22
bacon, onions, fromage blanc, gruyère cheese	
ARTICHOKE ^{VEG}	19
fried artichoke hearts, house aioli, lemon	
GRILLED CORN TEMPURA ^{VEG}	18
seasoned corn ribs, kewpie Korean harissa mayo, lime, pecorino cheese	
WAGYU SLIDERS	25
Co. wagyu, caramelized onions, truffle aioli, cheddar, pretzel bun	

SOUPS

FRENCH ONION SOUP	20
beef broth, caramelized onions, melted cheese, crostini	
CHILLED SPANISH SOUP	19
traditional salmorejo tomato soup, served with crostini, hard boiled egg, prosciutto, chili oil	
CHICKEN VEGETABLE SOUP	24
shredded farm chicken, chicken broth, carrot, broccoli, corn, cream, melted cheese, served in a homemade bread bowl	

SALADS

BURRATA IN BLOOM ^{VEG GF}	24
fresh burrata, Colorado palisade peaches, fresh figs, brazil nuts, house herbs dressing, balsamic reduction, basil	
ARUGULA PEAR SALAD ^{VEG GF}	22
blue cheese, brazil nuts, house pear dressing	
add grilled chicken 10 shrimp 12 grilled salmon 25 wagyu 16 avo 5.5	



ENTRÉES

BISON BOLOGNESE	GF PASTA AVAILABLE	36
house bison bolognese sauce, spaghetti pasta, Parmesan fondue or burrata		
ELK TENDERLOIN	GF	49
cauliflower-fennel purée, red wine hibiscus reduction, tequila flambéed apples, micro-arugula with french herb vinaigrette		
RATATOUILLE	VEGAN GF BREAD AVAILABLE	26
eggplant, zucchini, tomatoes, carrot, garlic, onion, dried herbs, focaccia		
HALIBUT SHAWARMA		52
turmeric and za-atar marinated halibut, greek yogurt salad of cucumber, tomato, bell pepper, onion, crispy parsley, served with naan		
STEAK FRITES		48
Colorado wagyu steak, french fries, choice of sauces: chimichurri, mushroom white wine sauce, or sriracha tartar sauce		
COQ AU VIN BLANC	GF	36
grilled farm chicken, parsley mash potato, flambéed wild mushrooms & shallots, white wine bacon sauce		

LOCAL FAVORITES

TIKKA MASALA		
farm chicken 32 vegan 25		
spiced tomato & cashew sauce, coriander-mint sauce, rice & naan 🍴		
WAGYU BURGER		29
Colorado wagyu, cheddar cheese, caramelized onions, tomato, lettuce, pickles, smoked ranch, brioche bun, french fries or mixed greens make it spicy lettuce wrap & gluten free bread available		
THAI NOODLE SALAD	GF	32
wagyu steak, rice noodles, ginger, bell pepper, jalapeño, coriander, spinach, Thai dressing, spicy sauce on the side		

sides: lobster mac & cheese 22 | fries 10 | truffle parmesan fries 12 | mixed greens 10 | mashed potatoes 12 | asparagus 10 | roasted carrots 10 | buttered rice 10 | **gluten free bread available**



split dish fee 5
*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness | kindly note we reserve the right to add a 22% service charge.