

# DINNER

## SOCIAL BITES

### COLORADO POUTINE \$12

carnitas, pork green chile, cheese curds, pico de gallo, cotija, chipotle-lime aioli

### COUCH POTATOES \$8

sweet potato chips, white cheddar sour cream & chive dip

### CRISPY BRUSSELS SPROUTS <sup>GF</sup> \$9

pomegranate seeds, honey, pomegranate yogurt, Aleppo peppers

### CHEESE & CHARCUTERIE

chef's selection of farmstead cheese & artisanal meats, seasonal compote, pickled vegetables, mustard, baguette  
\$24

### BLACKENED BACON WRAPPED SHRIMP\* \$14

black beer bbq sauce, sweet potato mash, pico de gallo

### GORGONZOLA GARLIC BREAD <sup>V</sup> \$11

focaccia bread, garlic butter, gorgonzola cream

### HUMMUS <sup>V</sup> \$11

roasted pine nuts tapenade, carrots, celery, peppers, flatbread

### CHICKEN WINGS \$14

choice of bbq, black beer bbq, buffalo sauce, sweet chile

### TRES STREET TACOS\* \$9

choice of carne asada, pork carnitas with cilantro, onion and lime or blackened salmon with cabbage, chipotle-lime crema, all served with charred tomato & pepper salsa

## BRICK OVEN PIZZAS

### MARGHERITA <sup>V</sup> \$11

fresh mozzarella, san marzano tomato, basil, evoo

### PEPPERONI \$13

mozzarella, san marzano tomato

### CHEFS \$16

pepperoni, sausage, bacon, chilies, mozzarella

### WILD MUSHROOM <sup>V</sup> \$13

seasonal wild mushrooms, gorgonzola cream, truffle oil

### WHITE CHICKEN \$14

rotisserie chicken, caramelized onions, roasted garlic cream, saba vinegar

## SOUP AND SALADS

### SEASONAL SOUP \$5/9

chef's daily creation

### TOMATO BASIL BISQUE <sup>GF</sup> <sup>V</sup> \$5/9

san marzano tomato, evoo, chives, croutons

### TUSCAN KALE <sup>GF</sup> \$12

citrus, shaved fennel, castelvetro olives, feta, aged balsamic

### CLASSIC CAESAR\* \$9

hearts of romaine, caesar dressing, garlic crouton, parmesan

- add white anchovies \$3

### HOUSE SALAD <sup>GF</sup> <sup>V</sup> \$8

mixed baby greens, tomato, cucumber, radish, carrot, red wine vinaigrette

### SALAD ADDITIONS

rotisserie chicken \$5

grilled scottish salmon\* \$8

grilled skirt steak\* \$10

grilled shrimp\* \$12

## HEARTY BITES

### ROTISSERIE COLORADO CHICKEN <sup>GF</sup> \$20

herb roasted potatoes & spring vegetables, salsa verde

### GRILLED SCOTTISH SALMON\* <sup>GF</sup> \$26

seasonal succotash, citrus butter

### MILE HIGH MEATLOAF \$19

mashed potatoes, mushroom gravy, crispy onions

### BRAISED SHORT RIBS \$24

creamy grits, roasted carrots & celery root

### CHICKEN AND WAFFLE

buttermilk fried chicken, cornbread waffle, stranahan's whiskey maple syrup  
\$19

### GRILLED STEAK FRITES\* <sup>GF</sup> \$22

skirt steak grilled to order, house fries, red wine jus, maître d' butter

### CHICKEN POT PIE \$18

peas, pearl onions, root vegetables, velouté, puff pastry

### PASTA PRIMAVERA <sup>V</sup> \$18

spring vegetables, oven roasted tomato, reggiano nage  
- add shrimp \$9

## SIDES \$5

### HOUSE FRIES OR SWEET POTATO FRIES

### MASHED OR SWEET POTATO MASHED

### CREAMY GRITS

### HERB ROASTED POTATOES

### SEASONAL SUCCOTASH

### ROASTED CARROTS AND CELERY ROOT

### ROASTED SPRING VEGETABLES

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. These items may be served raw or undercooked.