



CHEF'S BOARDS GF+ (No substitutions please)
chef's choice cheese & charcuterie paired with olives, spreads, dried fruit & nuts, apples, crackers, crostini

MIXED BOARD 30
3 meats and 3 cheeses

3 CHEESE BOARD 16

3 MEAT BOARD 16

ALA CARTE OFFERINGS (Availability may vary)

IDIAZABAL (Sheep/Spain) 8
creamy, lightly smoked, nutty, medium-firm
paired with dried fruit, opal apples & fig jam

AGED CHEDDAR (Cow/Wisconsin) 7
rich and buttery with a slight bite
paired with roasted nuts, dried fruit & opal apple

DRUNKEN GOAT (Goat/Spain) 9
sweet, delicate, mild fruity flavor, semi-firm
paired with olives, marcona almonds & organic honey

BARELY BUZZED (Cow/Utah) 9
espresso & lavender rubbed, full-bodied, creamy
paired with fresh strawberries, roasted nuts & orange marmalade

BUTTERMILK BLUE (Cow/Wisconsin) 7
tangy, piquant, earthy and sweet
paired with opal apple, roasted red pepper & fig jam

SOPRESSATA 8
coarse grind, cumin & peppercorn
paired with olives, roasted nuts & yellow mustard

HOT CAPICOLA 7
rich, sharp & spicy
paired with giardiniera, roasted garlic & grain mustard

SPANISH CHORIZO 9
all natural, dry-cured, sweet smoked paprika
paired with marcona almonds, roasted garlic & dijon

TUSCAN HERB SALAMI 7
traditional cure, rolled in Tuscan herbs & spices
paired with fennel, sun-dried tomato & artichoke

SPECK ALTO ADIGE 8
dry-cured, lightly smoked prosciutto
paired with cornichons, opal apple & dried fruit

SMALL BITES

HOUSE BAKED BREADS & SPREADS NF/VG 8
house made bread, roasted beet hummus, orange honey butter, olive tapenade

BRUSCHETTA PLATES GF+/VG/NF 9

MUSHROOM wild mushroom blend, pickled onion, chevre, rosemary oil, balsamic glaze

FRESH PEA fresh peas, goat cheese, orange marmalade

SPECK & FIG sliced speck, blue cheese, fig jam, fresh basil

ITALIAN TOMATO balsamic marinated tomato, mozzarella, fresh herbs, lemon zest

BLISTERED SHISHITŌ PEPPERS GF/VG 7
one in ten peppers will kick up the heat, so roll the dice
paprika oil, maldon salt, spicy mint yogurt sauce

BACON-WRAPPED DATES GF 9
crushed nuts, prosecco glaze

WARMED OLIVES GF/V/NF 8
specialty olives, chile spices, house made baguette

ITALIAN MEATBALLS NF 8
heirloom pork & beef, house marinara, mozzarella, red chile, fresh thyme, house made baguette

/PÔR/ SLIDER COMBO GF+/NF 9
your choice of two from below:

• **HONEY BASIL CHICKEN**
pickled onion, house basil oil

• **SMOKED BRISKET**
tangy slaw, Lulu's barbecue sauce

• **MEATBALL**
house marinara, mozzarella

GF = GLUTEN FREE GF+ = GLUTEN FREE OPTION V = VEGAN VG = VEGETARIAN NF = NUT FREE

SHARED BOARDS

SHRIMP CEVICHE GF+/NF 18
tomato, cucumber, red onion, fresh jalapeño, avocado, lime, cilantro, tortilla chips

SMOKED SALMON CARPACCIO GF+/NF 17
Atlantic salmon, watermelon radish, pickled onion, basil oil, lemon zest, maldon salt, crostini

BURRATA & BRAISED TOMATOES GF+/VG 16
charred cherry tomatoes, roasted garlic, pistachio, basil, rustic bread

SPICY AHI TUNA NACHOS* GF/NF 19
seared ahi tuna, avocado, pineapple habanero pico de gallo, crispy chips, red cabbage, jalapeño, wasabi ginger aioli

BAKED BRIE EN CROÛTE VG/NF 18
seasonal fruit compote, danish pastry, organic honey, opal apple, dried fruit, balsamic reduction, baguette

ROAST BONE MARROW GF+ 10 PER BONE
(this dish takes time to prepare... your patience will be rewarded)
fresh flat-leaf parsley, shallots, lemon, capers, rustic house bread.

SPICY SEARED SHRIMP GF+/NF 14
wild caught Gulf shrimp, garlic & chile infused oil, crusty bread

MEDITERRANEAN PLATE GF+/VG/NF 16
roasted beet hummus, garlic hummus, feta, sun-dried tomato, roasted garlic, olives, roasted red pepper, marinated artichoke, farm vegetables, pita

FLATBREAD PIZZA

(make it gluten-free add \$3.00)

MAGIC MUSHROOM GF+/VG/NF 14
vegan mushroom pesto, wild mushroom mix, roasted garlic, mozzarella, fresh arugula

MARGHERITA GF+/VG/NF 13
charred cherry tomatoes, mozzarella, fresh basil

ITALIANO GF+/NF 15
marinara, cured meat, sun-dried tomato, mozzarella, basil pesto

SUMMER VEGGIE GF+/VG/NF 14
basil pesto, asparagus, peas, goat cheese, mint, fresh lemon

SALAD & SOUP

WATERMELON GF/VG/NF 10
Arcadian spring mix, fresh watermelon, red onion, feta cheese, watermelon vinaigrette

FRESH ARUGULA GF/VG/NF 9
sun-dried tomato, avocado, chevre, lemon vinaigrette

CHOPPED ITALIAN GF/NF 11
romaine, fennel, sun-dried tomato, italian salami, cannellini bean, red onion, herb vinaigrette

CHILLED ASPARAGUS GF/NF 10
fresh asparagus, chive yogurt, lemon zest

TOMATO BASIL GF/NF/V 8
San Marzano tomatoes, Italian herbs, fresh basil

CRAFT COCKTAILS

OLD FASHIONED said to have been given its name at the Pendennis Club founded in 1881 in Louisville, Kentucky. infused bourbon, sweet vermouth, bitters, Luxardo cherry, orange oil — served on the rocks.

booze-forward, a touch of sweetness and a couple healthy dashes of bitters.

SANGRIA BLANCO or ROSSO Spain, 18th Century

white or red wine, seasonal infusions — served long over ice.

a unique taste experience that changes with the seasons.

FRENCH 75 World War I Era

gin, prosecco, infused lemon & basil syrup — served up.

said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

TNT MARGARITA Baja, Mexico, Early 1940s

Dulce Vida Pineapple Jalapeno tequila, cilantro jalapeño syrup, fresh lime

sweet with a touch of spice.

SAZERAC New Orleans, 1830, arguably earlier

Knob Creek Rye, raw sugar, absinthe, orange bitters, orange oil — served up.

the classic New Orleans cocktail. notes of anise, cinnamon, clove and brown sugar.

LA PALOMA Jalisco, Mexico, La Capilla Bar, 1950s

Dulce Vida Grapefruit, seltzer, orange essence

Mexico's most popular perfectly balanced cocktail.

MOJITO Havana, Cuba 16th Century

silver rum, mint syrup, fresh lime, club soda

it's history is a mystery, but it is considered one of the oldest mixed drinks still consumed today.

LONDON MULE England, British Royal Navy (Circa 1860)

Wood's Barrel Rested Gin, lime juice, ginger beer — served long over ice.

some cocktails don't need much to make them shine. ginger, lime and a hint of bubbles. perfection.

GET DIRTY California, mid-1800s Gold Rush

Tito's Vodka, herb infused olive brine, stuffed queen olives — served up.

a dash of herbacious olive brine brings a salty, savory note to the all-time classic.

GIN & TONIC BAR

India, army of the British East India Company, early 19th Century.
the quintessential summer cocktail

HOPPED 9
Wood's Hopped Gin, orange bitters, orange peel
paired with Fever Tree Mediterranean Tonic

CUCUMBER 11
Hendrick's Gin, fresh cucumber, rosemary
paired with Q all natural Tonic

ELDERFLOWER 10
Elevation 5003 Gin, orange peel, rose petals
paired with Fever Tree Naturally Light Tonic

BUTTERFLY 9
Empress 1908 Gin, grapefruit bitters
paired with Q all natural tonic

SPICY 10
Lighthouse Gin, Thai chile, cilantro, fresh lime
paired with Fever Tree Naturally Light Tonic

ULTIMATE 9
Death's Door Gin, juniper berries, lemon & lime
paired with Q all natural Indian Tonic

	11
10 GLASS 48 PITCHER	
	9
10 GLASS 48 PITCHER	
	9
8 GLASS 43 PITCHER	
8 GLASS 43 PITCHER	
	9
	10

CRAFT BEER (served in cans)

ELEVATION PILSNER 6
Elevation Brewing Co.

LILIKO'I KEPOLO WHEAT 7
Avery Brewing Company

CITRA PALE ALE 6
Upslope Brewing Company

SCULPIN IPA 8
Ballast Point Brewing Company

G'KNIGHT IMPERIAL RED ALE 7
Oskar Blues Brewing

ODELL 90 SHILLING ALE 6
Odell Brewing Company

FACE DOWN BROWN 6
Telluride Brewing Co.

LITTLE MO' PORTER 6
Elevation Brewing Co.

LEFTHAND MILK STOUT 6
Lefthand Brewing Co.

PABST BLUE RIBBON (PBR) 4
Pabst Brewing Co.

WILD CIDER HARD APPLE 7

WILD CIDER SEASONAL 7
Wild Cider

ROTATING SELECTION OF LOCAL COLORADO BEER ON DRAFT
--ASK YOUR SERVER FOR TODAY'S CHOICES

FROZEN MARG Glass | Pitcher

STRAWBERRY 8 | 40
gold tequila, orange curacao, strawberry puree, fresh citrus

MANGO 8 | 40
gold tequila, orange curacao, mango nectar, fresh citrus

WINE ON TAP

6 oz GLASS | 12 oz CARAFE | 30 oz CARAFE

THE HESS COLLECTION, CHARDONNAY 8 | 15 | 34
Central Coast, California

MARTIN ARNDORFER, GRUNER VELTLINER 10 | 19 | 41
Niederösterreich, Austria

WITHER HILLS, SAUVIGNON BLANC 8 | 15 | 34
Marlborough, New Zealand

GAZZERA, PINOT GRIGIO 7 | 13 | 29
Sicily, Italy IGT

LA YUNTA, TORRONTÉS 7 | 12 | 27
Valle de Famatina, La Rioja, Argentina

BROADSIDE, CABERNET SAUVIGNON 11 | 20 | 44
Paso Robles California

OAK RIDGE WINERY, OLD VINE ZINFANDEL 7 | 12 | 27
Lodi, California

TROUBLEMAKER, RED BLEND 12 | 23 | 49
Paso Robles, California

INFINITE MONKEY THEOREM, SYRAH 9 | 16 | 35
Denver, Colorado

TRUTH OR CONSEQUENCES, RED BLEND 7 | 12 | 27
Columbia Valley, Washington

SCOTT HARVEY, BARBERA 9 | 16 | 34
Amador County, California

DISEÑO, MALBEC 7 | 13 | 28
Mendoza, Argentina

ROW ELEVEN, VIÑAS 3, PINOT NOIR 12 | 22 | 48
Santa Maria Valley, California

TRIENNES, ROSÉ 10 | 19 | 41
Provence, France

INNOCENT BYSTANDER, PINK MOSCATO 7 | -- | --
Victoria, Australia

LA LUCA, PROSECCO 8 | -- | --
Veneto, Italy

OPICI, LAMBRUSCO 8 | -- | --
Emilia-Romagna, Italy

.....WHITE
.....RED
.....ROSE
.....SPARKLING