

Burgers & Entrees

Pork Burger	\$11	Filet Mignon Trio	\$28
Mixture of house ground pork with green chiles and cheddar, grilled and topped with our homemade bacon		Three 3 oz filets, topped with béarnaise, blue cheese crust, and green peppercorn sauce, served with potato puree and asparagus	
Classic Burger	\$12	Beer Braised Short Ribs	\$19
8oz of 100% ground wagyu beef grilled to order and topped with bacon and cheddar cheese		With mashed potatoes and Crispy fried onions	
Turkey Burger	\$10	Grilled Colorado Bison Ribeye	\$27
6oz ground turkey grilled and topped with a cucumber slaw and teriyaki glaze		With roasted corn salsa, chimichurri and Yukon potato puree	
Chick Pea Sliders	\$9	Smoked Chicken Quarter	\$15
With roasted pepper ketchup, avocado and sprouts		Herb and Garlic roasted potatoes and sautéed broccoli rabe	
Lamb Burger	\$11	Fresh Catch	mkt
Ground Colorado lamb and spices grilled and topped with a curry yogurt sauce and pea greens		Your server will inform you of today's special	

all burgers are served on a brioche bun with lettuce, tomato, onions, fresh cut fries and house made pickles

Soups & Salads

Maine Lobster Bisque	\$6	Baby Field Greens	\$5
With crème fraiche, sherry and chervil		With strawberry-mango salsa, toasted almonds and citrus vinaigrette	
Pork Green Chile	\$5	Iceberg Wedge	\$6
Topped with pico de gallo, sour cream, and cheese. Served with a flour tortilla		Crisp iceberg topped with chopped tomatoes, crispy bacon and blue cheese dressing	

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.

*Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.

Small & Shared Plates

Crispy Pork Belly	\$9	Crispy Korean Chicken Wings	\$9
Sweet chili glaze and pickled cabbage		Fried whole wings tossed in Korean bbq sauce	
Green Chile-Bacon Mac N Cheese	\$7	Maine Lobster Sliders	\$12
Roasted Green chiles and smoked gouda		On Mini Brioche Buns with French fries	
Bruschetta	\$9	Scallops BLT	\$16
Corn meal crusted flat bread with grape tomatoes, garlic, onions, pesto, feta cheese and drizzled with balsamic glaze		Three jumbo bacon wrapped scallops with sautéed bok choy and roma tomatoes, drizzled with garlic butter	
Salami & Cappicola Pizza	\$11	Sautéed Clams Scampi	\$11
With fresh tomatoes, mozzarella, and arugula		Little neck clams with garlic, tomatoes, white wine and herbs	
Charcuterie Board	\$17		
Assortment of meats, sausages and cheeses, with grilled bread, olives and pickled vegetables			

Bar Snacks

Antipasto	\$5	Pub Chips	\$5
Assortment of marinated olives, Gigandes beans, and Piquante peppers		House cooked potato chips topped with bacon, cheese, scallions and sour cream	
Bacon Wrapped Dates	\$6	Pickled Vegetables	\$4
Stuffed with blue cheese		Small bowl of assorted pickled vegetables	
Nuts & Fruit	\$4	Pomme Frites	\$4
House blend of roasted nuts and dried fruits		Basket of freshly cut, fried Idaho potatoes with garlic aioli, house ketchup, beer & caraway mustard	

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