

appetizers

Honey Smoked

Trout Dip (GFO)

Smoked trout, jalapeño cream cheese, honey mustard, green onion, cilantro and mayo. Served with grilled pita triangles, pickled jalapeños & lemon wedges 14

Pork Green Chili (GFO)

Slow braised pork in our house made roasted poblano sauce w/ cotija cheese crumbles & grilled flour tortillas 13

Wings (8) (GFO)

Choice:

•Hot •BBQ •Spicy Asian •Cajun Rub
Carrots & celery w/ choice of ranch or bleu cheese 14

Shrimp & Polenta (3) (GF)

Sauteed shrimp, crispy kale & corn over creamy goat cheese polenta cakes w/ citrus aioli 14

Truffle Fries

Truffle oil, parsley & parmesan 11

Lettuce Wraps (GFO)

Leaf lettuce, cucumbers, carrots, pickled cabbage & pickled red onions w/ fresh herbs - cilantro, basil & mint. Served with ponzu sauce & our spicy asian vinaigrette.

Choice: •Chicken & Shrimp 17

•Impossible Veg 19

Corkscrew Calamari

Wild caught, responsibly sourced, lightly dusted calamari. Served with spicy remoulade & cocktail sauce 13

salads

House Salad (GF)

Mixed field greens, cucumbers, carrots, shaved red onions & grape tomatoes w/ our house made apple cider vinaigrette 12

Caesar (GF)

Romaine lettuce, parmesan cheese, grape tomatoes & crispy garbanzo beans w/ creamy caesar dressing 13

Quinoa & Kale (GF)

Tri color quinoa, shaved kale, cucumbers, carrots, tomatoes, almonds & golden raisins w/ our house made apple cider vinaigrette 15

Cobb (GF)

Chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes & hard boiled egg w/ our house made maple balsamic vinaigrette 16

Additions

Chicken 6 • Salmon* 8 • Shrimp 8

soup

Smoked Trout Chowder

Cup 8 • Bowl 12

Tomato Basil w/ Mini Grilled Cheese

Cup 8 • Bowl 12

sides

House Salad 7

Caesar Salad 7

French Fries 7

Sweet Potato Fries 9

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

Menu Items, Hours & Prices Subject to Change Without Notice [052520]

sandwiches

Choice of French Fries, Cider Slaw or House Salad

Cuban Panini

Slow roasted pulled pork, applewood smoked bacon, swiss cheese, yellow mustard, shredded lettuce & pickles w/ roasted garlic aioli on ciabatta 14

Hot Pastrami

Swiss cheese & cider slaw w/ whole grain mustard aioli on marbled rye 16

BLAT

Applewood smoked bacon, lettuce, avocado & tomatoes w/ roasted garlic aioli on 9 grain toast 13

Impossible Veggie Burger

Lettuce, tomatoes & pickled red onions w/ chipotle aioli on a brioche bun 18

Kickin' Chicken

Tender, butterflied chicken breast, lettuce, tomatoes & onions w/ chipotle aioli on a brioche bun 14

Country Fried Chicken

Buttermilk battered chicken breast, lettuce, tomatoes & onions w/ chipotle aioli on a brioche bun 15

Boozy Burger*

Upper choice, dry aged angus beef, cheddar, caramelized onions, lettuce & tomatoes w/ beer mustard aioli on a brioche bun 17

Simple Burger*

Upper choice, dry aged angus beef, lettuce, tomatoes & onions on a brioche bun 15

Elk Burger*

Colorado elk, roasted poblanos, goat cheese, pickled red onions & lettuce w/ our bourbon blueberry sauce on a brioche bun 18

Additions

Cheddar, Swiss, Pepper Jack, Provolone or Bleu 2

Caramelized Onions, Mushrooms or Pickled Jalapeño 1

Avocado, Bacon, Guacamole or Fresh Jalapeño 2

Substitutions

Caesar Salad 1 • Sweet Potato Fries 2

Truffle Fries or Chipotle Maple Sweet Potato Fries 3

Gluten Free Bun 3.5

entrees

Rocky Mountain Trout (GF)

Lemon-butter-caper stuffed trout, roasted potatoes & green bean almandine w/ pan sauce 26

Pan Seared Salmon* (GF)

Roasted fingerling potatoes, crispy kale & charred tomatoes w/ a mildly spicy roasted pepper drizzle 26

Beef Stroganoff

Beef tenderloin, Pappardelle's wide egg noodles, caramelized onions & mushrooms in a sinfully-delicious sherry cream sauce 20

Creamy Penne Pesto

House made basil almond pesto, charred tomatoes, cream & parmesan 17 With: •Chicken 6 •Salmon* 8 •Shrimp 8

Fish Tacos (2 or 3) (GF)

Blackened cod, cider slaw & pico de gallo w/ chipotle aioli on corn tortillas Served with house black beans & guacamole Choice: •Two 14 •Three 18

Fish & Chips

Beer battered cod & french fries served with spicy remoulade, cocktail sauce & mini cider slaw 18

No Separate Checks Please. An Automatic 20% Gratuity May Be Added to Parties of 6 or More.

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