

Appetizers

Pizza (9")	\$14	Smoked Barbeque Chicken	\$10	Steamed Dumplings	\$8
Choice of Margherita, Pepperoni, Sausage & Mushroom, Chicken Pesto or Veggie		Sliders		Pork or Veggie (6) Spicy Chili Crisp on the Side	
		Hawaiian Sweetroll and Side of Pickles (4)			
Caprese Salad	\$12	Hummus Plate	\$10	Hand Pies	\$9
Roma, Mozzarella, Balsamic glaze, basil		Roasted Red Hummus, English Cucumber, Grape Tomato, Bell Pepper and Pita		Chicken, Spinach or Pork Green Chili	
Seasonal Soup	\$7				

Boards

Cheese Board	\$16	Charcuterie Board	\$20	*Gluten Free Crackers Available
Two Cheeses of Chef's choice, Crackers, Nuts, Apples, Grapes, Gherkins, Peruvian Sweet Pepper, Fig Jam		Two Meats of Chef's choice, Crackers, Nuts, Apples, Grapes, Gherkins, Peruvian Sweet Pepper, Whole Grain Mustard		

Salads

Grilled Salmon Salad	\$19	Arugula Chicken Salad	\$16	Caeser Salad	\$13
Mixed greens, red onion, grape tomato, cucumber, croutons and balsamic vinaigrette on side		Arugula, beets, goat cheese, red onion, walnuts, balsamic vinaigrette		Add Chicken (\$6) Add Salmon (\$8)	
House Salad	\$9	Buffalo Chicken Salad	\$16	Grilled Chicken Breast	\$16
Mixed greens, tomatoes, croutons and goat cheese		Mixed greens, peppers, goat cheese, tomato with ranch or blue cheese		Chicken breast with mozzarella, roma tomatoes, pesto and balsamic on a bed of lettuce	
				Add Sausage (\$3)	

Sandwiches

Chicken Salad Sandwich	\$16	Tuna Salad Sandwich	\$16	Chicken Caesar Wrap	\$16
Choice of wheat , white or GF bread with lettuce and a side of potato salad or chips		Choice of wheat, white, or GF bread with lettuce and a side of potato salad or chips		Spinach tortilla, chicken, romaine, parmesan cheese	

Desserts

Hinman Artisan Hand Pie	\$6	Gluten Free Brownie	\$6	Chocolate Chip Cookie	\$6
Choice of Cherry, Blueberry, Apple or Seasonal Pie		(Seasonal)		Sandwich with Vanilla Ice Cream	

Kids

Breaded Chicken Tenders	\$8	Mac & Cheese	\$7	Dumplings	\$8
3 tenders with chips. Choice of ranch, ketchup or barbeque sauce				Pork or Veggie (6)	

Beverages

Soft Drink	\$3	Coffee/Decaf	\$5	Iced Tea	\$3
Coke, Diet Coke, Sprite, Lemonade				Raspberry herbal	
San Pellegrino	\$6	Juice	\$3	Hot Tea	\$3
		Apple and Fruitpunch			

Whites & Bubbles

Charles Smith, Chardonnay, Washington	\$14 \$52
Attems, Pinot Grigio, Italy	\$12 \$44
El Coto, Blanco, Rioja	\$12 \$44
Dogajolo, Rose, Toscano	\$12 \$44
Ame du Vin, Rose, Provence	\$14 \$52
One Hope, Brut Sparking, California	\$12 \$44
Jeio, Prosecco, Italy	\$13 \$48
Allimant Cugner Cremant, Sparkling Rose, France	\$14 \$52

Reds

7 Cellars, Pinot Noir, Monterey	\$12 \$44
Route Stock, Cabernet Sauvignon, Napa	\$16 \$60
Mettler, Petite Sirah, Lodi	\$14 \$52
Mettler, Old Vine Zinfandale, Lodi	\$14 \$52
Koyle, Carmenere, Chile	\$15 \$56
Perro, Cabernet Franc, Argentina,	\$16 \$60

Cocktails

Silver Coin Margarita	\$14
Blanco Tequila, triple sec, fresh lime juice	
Cadillac Margarita	\$14
Reposado Tequila, triple sec, fresh lime juice, orange juice	
Pink Cadillac Margarita	\$15
Reposado Tequila, Blanco tequila, Magdala, fresh squeezed lime juice	
Conquistador Margarita	\$16
Reposado Tequila, triple sec, fresh squeezed lime juice	
Morrison Mule	\$16
Pickette's ginger syrup, Colorado Vodka, Falernum liqueur, soda water	
Pineapple Martini	\$16
Pineapple infused martini made with gluten free vodka	

Beer

Bout Time IPA	\$6	Tangerine Lemon Kölsh (Seasonal)	\$6	*All cans and bottles
Four Noses Brewing, Broomfield, 7.1% ABV		Lariat Brewing, Littleton, 4.2% ABV		
Angry Elk Amber Ale	\$6	Rad'Lah Cider	\$6	
Lariat Brewing, Littleton, 5.8% ABV		Colorado Cider Company, GF, 4.2% ABV		
Barking Blonde Blonde Ale	\$6	Saison Ale (Seasonal)	\$6	
Lariat Brewing, Littleton, 4.7% ABV		Over Yonder Brewing (Seasonal)	\$8	
Lazo Mexican Lager	\$6	Holiday Gluten Free Blonde Ale	\$8	
Lariat Brewing, Littleton, 4.6% ABV		Coors Banquet	\$5	
Mountain Beer Kölsh	\$6	Corona	\$5	
Telluride Brewing, Telluride, 5.2% ABV		Coors Light	\$5	
Face Down Brown Ale	\$6			
Telluride Brewing, Telluride, 5.7% ABV				