


# GRILL & VINE

EST. 2012



## ALL DAY DINING

### .....SNACKS.....

* DEVILED EGGS	6
dijon mustard, parsley, smoked paprika	
HOUSE MADE POTATO CHIPS	5
onion dip, bbq ketchup	
MIXED OLIVES	6
thyme and citrus marinated	
COLORADO CHEESES	16
haystack, avalanche, de la chiva and mouco creameries with accompaniments	
CHARCUTERIE BOARD	18
selection of cured meats & sausages pickled vegetables, spicy-sweet mustard	

### .....STARTERS.....

* TUNA TARTARE	17
avocado, chipotle, cilantro, radish	
* SLOW BRAISED PORK BELLY SLIDERS	13
cabbage slaw and pickle, served on brioche	
BEEF SHORTRIB TACOS	16
pickled onion, roasted salsa, queso fresco	
ROCKY MOUNTAIN BUFFALO CHILI	10
anaheim & poblano chilis, sour cream, cheese, onion with cornbread	
ROASTED RED & YELLOW BEETS	11
avalanche midnight blue cheese, shallot vinaigrette	

### .....SALADS.....

COBB SALAD	20
chopped romaine, tomato, cucumber, roasted chicken, avocado, bacon, egg, blue cheese, chive vinaigrette	
CAESAR SALAD	14
creamy dressing, shaved grana padano with roasted chicken	
	19
or grilled salmon	
	20
BABY SPINACH AND KALE SALAD	19
honey smoked salmon shaved fennel, apple & walnut	

### .....SIMPLY GRILLED.....

served with choice of side

* AGED RIBEYE	39
compound butter & crispy onions	
* SALMON FILLET	31
tomato, grape, pine nut & olives	
* PORK CHOP	33
spice brined with apple-pancetta compote	

### .....SANDWICHES & FLATBREADS.....

sandwiches served with sea salted french fries or arugula salad

* GRILL & VINE BURGER	19
lettuce, onion, tomato on potato bun choose two: bacon, mushroom, cheddar or swiss	
ROAST TURKEY SANDWICH	17
red pepper hummus, avocado, cured tomato and sprouts served on multi-grain bread	
GRILLED PORTOBELLO SANDWICH	15
chimichurri, caramelized onions, poblano pepper swiss cheese on whole wheat kaiser	
JALAPENO-BISON SAUSAGE & POTATO FLATBREAD	17
rosemary, leek, colorouge cheese, roasted garlic	
MARGHERITA FLATBREAD	15
tomato, mozzarella, basil	

### .....PLATES.....

* COLORADO STRIPED BASS	28
fennel, spring onion, sunchoke and peppers	
PAPPARDELLE WITH LAMB SUGO	23
* OVEN ROASTED CHICKEN BREAST	27
white beans, kale, cured tomatoes	
* STEAK FRITES	29
sea salted french fries	
SPAGHETTI SQUASH POMODORO	23
romesco, kale	

### .....SIDES.....

FRENCH FRIES	6	CARAMELIZED BRUSSELS SPROUTS	8
sea salted		smoked bacon	
SHARP CHEDDAR MAC & CHEESE	9	ROASTED MARKET VEGETABLES	7
		lemon & dill	
		ROASTED POTATOES	6
		onions, rosemary, thyme	



"These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigorous and vital." – Dr. Steven Pratt, author of SuperFoods Rx Fourteen Foods That will Change Your Life



We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

\* These items may be served raw or undercooked and consuming raw or undercooked meats, seafood, poultry, shellfish and eggs may increase your risk of food-borne illness