

# DINNER


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

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

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


|  |    |
|--|----|
| * TUNA TARTARE   | 17 |
| avocado, chipotle mayo, cilantro, radish  |    |
| * SLOW BRAISED PORK BELLY SLIDERS  | 13 |
| cabbage slaw and pickle, served on brioche   |    |
| BEEF SHORTRIB TACOS  | 16 |
| marinated in red salsa, pickled onion, roasted salsa, queso fresco   |    |
| ROCKY MOUNTAIN BUFFALO CHILI   | 10 |
| anaheim & poblano chilis, sour cream, cheese, onion with cornbread   |    |
| JALAPENO-BISON SAUSAGE FLATBREAD   | 17 |
| potato, rosemary, leeks, colorouge cheese, garlic and beshemel   |    |
| MARGHERITA FLATBREAD   | 15 |
| tomato, mozzarella and basil   |    |

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

|   |    |
|---|----|
| COBB SALAD  | 20 |
| chopped romaine, tomato, cucumber, roasted chicken, avocado, bacon, egg, blue cheese, chive vinaigrette (GF)                          |    |
| CAESAR SALAD  | 14 |
| creamy dressing, shaved grana padano (GF)   |    |
|   | 19 |
| with roasted chicken  |    |
|   | 20 |
| or grilled salmon   |    |
| BABY SPINACH AND KALE SALAD   | 19 |
| honey smoked salmon shaved fennel, apple & walnut  |    |
| ROASTED RED & YELLOW BEETS  | 11 |
| avalanche midnight blue cheese, shallot vinaigrette and fraise (GF)   |    |


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

served with choice of side

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

## .....SANDWICHES.....

sandwiches served with choice of fries, sweet fries, onion rings, homemade chips or an arugula salad

|   |    |
|---|----|
| * GRILL & VINE BURGER   | 19 |
| garlic mayo, lettuce, onion, tomato on potato bun<br>choose two: bacon, mushroom, cheddar or swiss  |    |
| ROAST TURKEY SANDWICH   | 17 |
| red pepper hummus, avocado, cured tomato and sprouts<br>served on multi-grain bread   |    |
| GRILLED PORTOBELLO SANDWICH   | 15 |
| marinated in chimichurri, caramelized onions, poblano<br>pepper, swiss cheese on whole wheat kaiser  |    |

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

|   |    |
|---|----|
| * COLORADO STRIPED BASS   | 28 |
| fennel, spring onion, sunchoke and peppers (GF)  |    |
| PAPPARDELLE with LAMB SUGO  | 23 |
| * OVEN ROASTED CHICKEN BREAST   | 27 |
| white beans, kale and cured tomatoes (GF)        |    |
| * STEAK FRITES  | 29 |
| topped with chimichurri and sea salted french fries (GF)  |    |
| SPAGHETTI SQUASH POMODORO   | 23 |
| Served with romesco, pesto, arugula and pine nuts   |    |

## .....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