

TAPAS

order 4 tapas selections & Chef builds out your platter with nuts, cheese & crackers, and pickled & crudete vegetables

VEGAN MUSHROOM CAPS \$9

3 caps stuffed with ratatouille & baked in garlic olive oil topped with microgreens

2 BISON RAVIOLIS \$10

topped with a mushroom butter sauce

SMOKED TENDERLOIN CARPACCIO \$14

razor-thin smoked rare filet of tenderloin in parmesan crisps with roasted red pepper sauce

BACON WRAPPED COLASSAL SCALLOPS \$16

2 glorious sea scallops served with a roasted corn aioli on a bed of arugula

SMOKED PORK BELLY MAC & CHEESE \$11

generous slices of house smoked pork belly atop 2 mac & cheese crisps with BBQ sauce

SAFFRON & MUSHROOM ARANCINI \$12

2 cheesy mushroom arancini with a with a saffron aioli on a bed of greens

2 DOUBLE DATE SKEWERS \$9

spicy capicola wrapped on sweet dates baked to meld the flavors & saffron aioli

HUMMUS WITH PITA CHIPS \$8

served with hearty dinners but you may need more homemade spicy hummus & chips

VEGAN CUCUMBER ROLLUPS \$8

cucumbers and hummus blanketing crisp veggies

4 SMOKED SALMON CROSTINIS \$10

house cured and smoked salmon with a lemon caper dill aioli on crostini

2 LAMB SLIDERS \$11

built on round pitas with cucumber tzatziki sauce, lettuce, tomatoes, onion



STARTERS

Soup Du Jour \$9

Southwest Caesar \$12

Arugula & Goat Cheese Salad \$12

Charcuterie Platter for 4 \$22

HEARTY DISHES

BISON TENDERLOIN TIP STROGANOFF \$32

a classic straight from Bavaria elevated with sauteed bison tips, mushrooms, wide egg noodles, burgundy, sour cream & a garnish of crispy fried carrots on top

CHICKEN FETTUCCINI ALFREDO \$29

tender pieces of chicken & mushrooms tossed in creamy, buttery alfredo sauce cooked with a bed of fettuccini noodles & a garnish of crispy fried carrots on top

VEGETARIAN AVAILABLE ALSO

COLORADO SURF & TURF \$29

masa encrusted trout filet with a side of bison raviolis in a buttery mushroom sauce & a colorful bouquet of sauteed vegetables

SPICY VEGAN NOODLE BOWL \$29

pad thai style noodle bowl with fried tofu, mushrooms, carrots, peppers on rice noodles choose between spicy or medium

BRAISED SHORT RIBS AND SPAETZLE \$34

tender ribs with plenty of sauce blanketing homemade spaetzle & a polenta cake and a garnish of crispy fried carrots on top

HOUSE SMOKED SALMON \$32

smoked salmon on a polenta cake in a nest of sauteed garden vegetables

KIDS BUTTER NOODLES \$11

KIDS CHICKEN BUTTER NOODLES \$14

NIGHTLY SPECIALS

Chef Von Holt creates specials every night