

## LITTLE PLATES

- ⊙ DEVILED EGGS Togarashi spice & micro greens. 6<sup>80</sup>
- ⊙ STREET CORN With honey lime butter, Cotija cheese & New Mexico chile powder. 6<sup>80</sup>
- ⊙ DUCK BAO BUNS With carrots, cucumber, cilantro & Hoisin glaze. 9<sup>00</sup>
- ⊙ BBQ PORK BUNS & Asian slaw. 9<sup>00</sup>
- ⊙ AVOCADO TOAST Housemade Ciabatta Topped with Avocado puree, Cotija cheese, Aleppo & Honey Sriracha. 10<sup>30</sup>
- ⊙ 'PHILLY' EGG ROLLS Shaved beef & caramelized Onions served 'Wit Wiz'. 9<sup>90</sup>
- ⊙ DUCK CONFIT With Blackberry BBQ & Polenta Bites. 12<sup>80</sup>
- ⊙ BRISKET NACHOS House Smoked Brisket with 'Cheese Wiz', BBQ sauce, jalapenos & red onion on Spiced corn tortillas. 10<sup>30</sup>
- ⊙ CRUNCHY BROCCOLI WITH SRIRACHA CREAM. 6<sup>80</sup>
- ⊙ CRAB CAKES With Old Bay Remoulade sauce. 18<sup>50</sup>
- ⊙ SPICY SHRIMP Sriracha butter, mint & basil. 14<sup>50</sup>
- ⊙ ITALIAN EGG ROLLS Atop pesto & balsamic. 9<sup>90</sup>
- ⊙ TRUFFLE PARMESAN TOTS. 6<sup>80</sup>
- ⊙ BLACKENED FISH TACOS Mango pico de gallo, Spicy pepper mayo & slaw on corn tortillas. 10<sup>30</sup>
- ⊙ MUSSELS & SAUSAGE Steamed in saffron chile broth With ciabatta & garlic aioli. 15<sup>70</sup>
- ⊙ CALAMARI Crispy fried calamari served with Remoulade & gremolata. 10<sup>30</sup>
- ⊙ THAI FLATBREAD Grilled chicken & peanut sauce With mixed cheese & Asian Vegetables. 12<sup>70</sup>
- ⊙ BEEF FLATBREAD Seared beef with Blue Cheese Cream, caramelized onion, Roasted red peppers & arugula. 13<sup>90</sup>
- ⊙ CUBAN FLATBREAD With pulled pork, shaved ham, Swiss cheese, mustard mayo & pickles. 12<sup>70</sup>  
*Make any flatbread with a Gluten Free Crust add 2<sup>00</sup>*

## SALADS

- ⊙ BRISKET COBB Chopped Brisket on mixed greens & Kale with Egg, tomatoes & Blue cheese crumbles Tossed in Creamy Bacon dressing With Avocado puree. 12<sup>90</sup>
- ⊙ SESAME TUNA Seared & chilled Ahi tuna served with Cabbage, carrots, cucumbers, daikon & peppers Tossed in a Chinese mustard & Hoisin vinaigrette With crispy wontons. 16<sup>90</sup>
- ⊙ SHRIMP & QUINOA With mixed greens, strawberries, Asparagus & red onion tossed in a Champagne Orange Vinaigrette. 16<sup>90</sup>
- ⊙ THE VEGAN Kale & mixed greens, cabbage, carrots, Dried cranberries & toasted Almonds Tossed in a Maple sesame vinaigrette. 11<sup>90</sup>
- ⊙ TOSTADA Avocado tostadas stacked with Shaved Romaine, Cotija cheese, red bell peppers & Mango Pico tossed in a Cumin lime vinaigrette Topped with Blackened chicken. 12<sup>90</sup>
- ⊙ SALMON Grilled with arugula, apples & candied Spiced pecans tossed in a Creamy citrus dressing. Topped with a Bacon & shaved brussel sprout sauté. 16<sup>90</sup> \*
- ⊙ CHICKEN CAESAR Grilled chicken & chopped Romaine With Shaved Parmesan, Crispy Pepperoncini's & Polenta croutons. 12<sup>90</sup>

## NA OPTIONS

- ⊙ Bottle Water – Still / Sparkling
- ⊙ Fresh Squeezed Limeade & Lemonade Regular / Blackberry / Cherry

## BIG PLATES

- ⊙ THE CHOP Our signature double bone pork chop, With our Famous mashed potatoes, Apple chutney & cider mustard glaze. 22<sup>90</sup> \*
- ⊙ GRILLED SALMON With GF Gnocchi, Spring peas, & Bacon onion jam in a lemon garlic butter sauce with Micro greens. 22<sup>90</sup> \*
- ⊙ DUCK & NOODLES Roasted duck with Housemade Pappardelle & Chard in a Rich Broth topped with Gremolata & shaved parmesan. 21<sup>90</sup>
- ⊙ AHI TUNA Seared & served with grilled pineapple Sticky rice & baby bok choy in a Spicy Hawaiian broth. 24<sup>90</sup> \*
- ⊙ SHRIMP & GRITS With a Cajun butter & chopped Greens. 21<sup>90</sup>
- ⊙ BEEF TENDERLOIN Grilled to order & served on our Famous Mashed Potatoes. With grilled asparagus & a red wine reduction. 28<sup>90</sup> \*
- ⊙ ADD A CRAB CAKE 9<sup>00</sup>
- ⊙ Add a House Salad to any Big Plate for 3<sup>00</sup>

## SIDE PLATES

6<sup>00</sup>

Cheddar Mac & Cheese / Mashed Potatoes /  
Roasted Vegetables / Grilled Asparagus /  
Bacony Shaved Brussel Sprouts

10<sup>00</sup>

GF Gnocchi with Spring Peas,  
In a lemon garlic butter sauce /  
Creamy Grits with Cajun Butter Sauce /  
Grilled Pineapple Sticky Rice In a Spicy Hawaiian Broth

## SANDWICHES

All sandwiches served with French fries

- ⊙ SALMON BURGER Seared with a Honey Sriracha Glaze, topped with Asian slaw on a Toasted Bun. 10<sup>50</sup>
- ⊙ BBQ BRISKET With Cheddar cheese, caramelized Onions & BBQ sauce on a toasted bun. 11<sup>30</sup>
- ⊙ NASHVILLE 'HOT' CHICKEN With housemade relish, Mayo & lettuce on a toasted bun. 10<sup>50</sup>
- ⊙ BUTTERMILK CHICKEN SALAD With chopped bacon, Swiss cheese, lettuce & tomato on Toasted multi-grain bread. 9<sup>90</sup>
- ⊙ THE CLUB Shaved turkey & bacon with Pimento Spread, shredded lettuce & tomato on Toasted Sourdough. 10<sup>20</sup>
- ⊙ BLACKENED FISH With lettuce, tomato, red onion & Old Bay Tartar sauce on a toasted bun. 11<sup>30</sup>
- ⊙ UNION BURGER With or without cheese. 10<sup>90</sup> \*
- ⊙ IMPOSSIBLE BURGER 100% Plant based burger With or without cheese. 11<sup>30</sup>  
Cheese – American / Cheddar / Pepper Jack /  
Mozzarella / Pimento / Swiss /  
Maytag + 1<sup>00</sup>

*Make any sandwich with a Gluten Free Bun add 1<sup>00</sup>*

## SWEET PLATES

- ⊙ PB Bite 1<sup>50</sup>
- ⊙ Carrot Cake Cupcake with pecan caramel & cream Cheese icing. 5<sup>00</sup>
- ⊙ Coconut Cream Pie. 5<sup>00</sup>
- ⊙ Lemon Cheesecake with Blackberry syrup. 6<sup>00</sup>

COLORADO IS THIRSTY - H2O UPON REQUEST

Please let us know if you have any dietary restrictions. Our culinary team will do their best to exceed your expectations.

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