

small plates

11:00am - 3:00pm | 5:30pm - 9:00pm

CHEESE CURDS | 11

Garlic & Lemon Thyme Dressing, Fiesta Ranch Salsa

BANG-BANG SHRIMP * | 13

Buttermilk Battered Shrimp, Sweet-Thai Chili Sauce, Lemon Wedges, Chives

PRETZEL | 12

Whole Grain Mustard and House-Made Cheese Sauce

CHARCUTERIE SMALL | 15 LARGE | 25

Chef's Choice of Meats & Cheeses, Pickled Vegetables, Mustard, Seasonal Jam, Palisade Peach, Dolmas

CARPACCIO* | 16

Thinly Sliced Beef Sirloin, Horseradish Cream, Capers, Croutons, Dressed Arugula

CHICKEN WINGS | 16

6-8pcs

CAULIFLOWER WINGS | 13

Mild Buffalo | Teriyaki | Spicy Chipotle | Sriracha Crema | Garlic Parmesan

taco 1PC 5 | 3PCS 12 | 5PCS 18

11:00am - 3:00pm

12" pizza | 18

11:00am - 3:00pm | 5:30pm - 9:00pm

SLICE OF ITALY

House-Made Tomato Sauce, Sliced Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil, Basil Pesto Drizzle

THE CARNIVORE

House-Made Tomato Sauce, Five-cheese Blend, Pepperoni, Sausage, Bacon, Ham

UP IN SMOKE BBQ

Five-cheese Blend, Blackened Smokehouse Chicken, Bacon, Red Onion, Tomato

FROMAGE BLANC

Farmer Cream Cheese Base, Fontina Cheese, Andouille Sausage, Roasted Garlic, Honey Glazed Onions

THE CHEESE FACTORY

House-Made Tomato Sauce, Seven Cheese Blend

sandwiches

11:00am - 3:00pm | 5:30pm - 9:00pm

Served With House Fries or Sweet Potato Fries | House Salad 4 | Add Egg 3
Gluten Free Bun 3

UNDER DA SEA* | 17

6oz Blackened Salmon Filet, Sriracha Aioli, Tomato Salsa, Iceberg Lettuce, Brioche Bun

PHILLY | 17

Sliced Roast Beef, Bell Pepper, Onion, Provolone, American, Sourdough

TAKE IT EASY PANINI | 15

Oven-Dried Tomato, Red onion, Bell Pepper, Spinach, Provolone, Muenster, Pesto, Sourdough

greens & grains | 16

11:00am - 3:00pm | 5:30pm - 9:00pm

Add Salmon*, Grilled Chicken, Steak* or Shrimp* | 9

STACKED CAPRESE

Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto Spread, Balsamic Reduction

CAESAR'S PALACE

Grilled Romaine Lettuce, Croutons, Shaved Parmesan, Crispy Bacon, Caesar Dressing

WEDGE

Iceberg Wedges, Cherry Tomatoes, Kalamata Olives, Toasted Pistachios, Diced Red Onion, and Creamy Feta Dressing

WALDORF

Celery, Seasonal Fruit, Walnuts, Lemon-Yogurt Dressing

CITRUS GRAIN BOWL

Ancient Grains, Spinach, Roasted Corn, Black Beans, Tomatoes, Avocado, Cojita Cheese.

Choice of Dressing: Three Citrus Vinaigrette | Spicy chipotle-lime | garlic cilantro-lime

AND NOW FOR THE RULES!

No Cash Transactions | No Individual Split Checks, Maximum 2 Cards
Groups of 6 or more receive 20% Automatic Gratuity | Restrooms Are Located Downstairs
We Apologize For Any Inconvenience

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

entrees

5:30 p.m - 9:00 p.m

SUMMER PRIMAVERA | 28

Penne, Red Onion, Carrot, Broccoli, Bell Pepper, Yellow Squash, Zucchini, Cherry Tomatoes, White Wine Lemon Butter Sauce, Fresh Parsley, Shaved Parmesan
Add Salmon*, Grilled Chicken, Steak* or Shrimp* | 9

CREAMY CHICKEN PESTO PASTA* | 32

Penne, Grilled Chicken, Basil pesto Cream Sauce, Grated Parmesan

STEAKHOUSE RIBEYE* | 56

16oz Ribeye, Demi-glace, Broccollini, Truffle Potato Wedges, Chimichurri

COLORADO TROUT* | 36

Lemon Caper Butter, Pickled Fresno Peppers & Summer Succotash Hash; Bacon, Potato, Corn, Lima Bean, Tomato, Okra, Scallion

DAILY SPECIALS | MP

Ask server

the burger | 19

11:00AM - 3:00PM | 5:30PM - 9:00PM

THE ENTHUSIAST*

8oz House-Blend Angus Patty, Muenster, Green Leaf Lettuce, Sliced Tomato, Honey Glazed Onion, Sriracha Aioli, Brioche Bun

GRILL THRILL *

8oz House-Blend Angus Patty, Pepper-Jack, BBQ sauce, Crispy Onion, Tomato, Bacon Jam, Brioche Bun

PROMISED BURGER*

8oz House-Blend Angus Patty, Lettuce, Tomato, Onion, Pickle, Aioli, Brioche Bun
Choice of Cheese:

Substitute Chicken, Salmon filet*, Veggie Patty, or Impossible Burger
Served with House Fries or Sweet Potato Fries | House Salad 4 | add Egg 3
Gluten Free Bun 3

steak & frits* | 38

12oz New York strip, truffle potato wedges, grated parmesan, chimichurri

11:00am - 3:00pm | 5:30pm - 9:00pm



“APRE”

HAPPY HOUR

3:00pm – 5:00pm

Enjoy complimentary patio games & mountain views

food

TACO OF THE DAY | 8

Chef Choice, 3pcs

PRETZEL | 7

Whole Grain Mustard and House-Made Cheese Sauce

CHARCUTERIE SMALL | 10

Chef's choice of meats and cheeses, pickled vegetables, mustard, seasonal jam, palisade peach and dolmas

CHICKEN WINGS (5PCS) OR CAULIFLOWER WINGS | 9

Mild buffalo, teriyaki, spicy chipotle, Sriracha crema, garlic parmesan dry rub, Cajun dry rub

PIZZA OF THE DAY | 12

SANDWICH OF THE DAY | 12

beer

ALL DRAFT BEER | 5

cocktail

SEVNS MULE | 8

Choice of: Vodka, Bourbon or Tequila
Lime, Ginger Beer

CLASSIC MARGARITA | 8

Tequila, House-Made Sour, Cointreau

OLD FASHIONED | 9

Bourbon, Bitter, Sugar

STRAWBERRY FIELDS | 8

Grey Goose Strawberry Lemongrass, PAMA
Liqueur, Lemon, Lime, Simple Syrup

IRISH COFFEE | 7

Jameson Whiskey, Baileys, Coffee,
Whipped Cream

wine | 7

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

PROSECCO