

eat

SHARE PLATES

SICILIAN RICOTTA 14

House Made Ricotta | Toasted Pine Nuts | Cured Cherry Tomato | Maldon | Grilled Ciabatta | Extra Virgin Olive Oil

SMOKED WINGS * 14

1lb Brined & Smoked | Carrot | Celery | House Hot Sauce | Buffalo | Ranch Dry Rub | Maple Bourbon Dry | Nashville Hot Dry | Sweet Chili

GRAZER BOARD 18

Cured Meats | Imported Cheese | Pickled Vegetables | Jam | Grilled Ciabatta

CRISPY SHRIMP TOSTADA 16

Tempura Shrimp | Corn Tortilla | Refritos Negros | Cotija | Pickled Fresno | Chile Lime Crema | Shredded Lettuce | Pico | Avocado
Wagyu Carne Asada 6

SALADS

Grilled Chicken Breast * 7 | Verlasso Salmon * 10 | Skirt Steak * 14

GRILLED CAESAR 12

Grilled Romaine | Grana Padano | Cured Cherry Tomato | Pan Croutons | Caesar Dressing | Grilled Lemon | Pea Shoots

WINTER APPLE SALAD 14

Local Spring Mix | Orange Supremes | Granny Smith Apple | Candied Pecans | Rosemary Candied Bacon | Goat Cheese | Champagne Apple Vinaigrette

COBB SALAD 14

Romaine | Roasted Chicken | Hard Boiled Egg | Bacon | Tomato | Blue Cheese Crumble | Avocado | Ranch

BALANCED BITES

Health Conscious Choices

PINERY POWER BOWL 17

Blistered Quinoa | Black Bean | Charred Corn | Cured Cherry Tomato | Avocado | Spiced Pepitas | Roasted Red Pepper Coulis

ANCIENT GRAIN SALAD 14

Quinoa | Farro | Arugula | Candied Pecan | Orange Supremes | Dried Fruit | Whipped Feta | Blood Orange Vinaigrette | Micro Mint

ROASTED CARROT SALAD 14

Roasted Local Heirloom Carrots | Blistered Farro | Ricotta Cheese | Arugula | Candied pecans | White Balsamic Vinaigrette

TURKEY WRAP 15

House Smoked Turkey | Boursin Cheese | Lettuce | Tomato | Avocado | Spinach Tortilla

ENTREES

Available after 4pm

SHRIMP SCAMPI 28

Linguini | Shrimp | Tomato | Basil | Garlic | Shallot | White Wine | Garlic Ciabatta | Grana Padano |

CARNE ASADA PLATE 42

American Wagyu Skirt Steak | Refritos Negros | Raquelitas Corn Tortillas | Spanish Rice | Charred Tomato Salsa | Pickled Red Onion | Guacamole

COWBOY RIBEYE* 48

10oz Ribeye | Pommes Puree | Tenderbelly Bacon Braised Cannellini Beans | Grilled Jumbo Asparagus | 24 Year Balsamic Jus

CHICKEN PICCATA 24

Red Bird Chicken Breast | Linguini | Lemon Caper Beurre Blanc | Foraged Shrooms | Grana Padano | Basil Oil

SANDWICHES

Served With Choice of Side

WAGYU CRUSH BURGER * 18

Blackhawk Farms Wagyu | Grilled Onion | Fresno Aioli | American Cheese | Lettuce | Tomato | Brioche Bun

PHILLY CHEESE STEAK 18

Prime Ribeye | Caramelized Peppers & Onions | Dutch Crunch | Cheese Sauce

CUBANO SANDO 17

House Cured Tasso Pork Loin | Black Forest Ham | House Made Pickles | Yellow Mustard | Swiss Cheese | Toasted Ciabatta

BUFFALO CHICKEN WRAP 16

Grilled Or Crispy Chicken | Red Onion | Cherry Tomato | Pickled Fresno | Shredded Lettuce | Cheddar | Ranch | Buffalo Sauce | Flour Tortilla

COLORADO CHICKEN 17

Local Grilled Chicken Breast | Poblano Chile | Chipotle Aioli | Pepperjack Cheese | Avocado | Brioche Bun

FLATBREADS

GF Cauliflower Crust 3

MARGHERITA 16

San Marzano Sauce | Mozz Blend | Fresh Mozz | Basil | Grana Padano | Heirloom Cherry Tomato

DON VITO 16

Meatball | Sausage | Roni | Mozz Blend | Caramelized Onion | Grana Padano

RONI LOVER 14

Uncured Pepperoni | Mozz Blend | San Marzano Sauce | Grana Padano |

CHICKEN BACON BLITZ 14

Confit Garlic White Sauce | Roasted Chicken | Bacon | Green Chile | Pickled Crispy Jalapeno | Ranch

SIDES

JUMBO ASPARAGUS 7

Grilled Asparagus | Grana Padano | Toasted Pine Nut

HAND CUT FRIES 5

SWEET POTATO WAFFLE FRIES 5

TATER TOTS 5

TRUFFLE FRIES 8

Hand Cut Fries | Truffle Oil | Grana Padano | Fresh Herb | Tuscan Fry Sauce

FRUIT CUP 5

CAESAR SALAD 7

MIXED GREEN SALAD 5

SOUP OF THE DAY

Cup 8 | Bowl 12

COLORADO GREEN CHILI

House Made Pork Green Chili
Cup 8 | Bowl 12

* These items may be served raw or under-cooked, based on your specification, or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. 41541

drink

BREWS

MILLER LITE

COORS BANQUET

COORS LIGHT

CORONA LIGHT

CORONA PREMIER

MODELO ESPECIAL

VOODOO RANGER JUICY HAZE IPA

WHITE CLAW HARD SELTZER

HIGH NOON TEQUILA SELTZER

HIGH NOON VODKA SELTZER

RED BULL ENERGY DRINK

Featured Beer on Tap

COORS LIGHT

VOODOO RANGER JUICY HAZE IPA

MODELO ESPECIAL

SMOKEY BLUE MOON SHANDY

Blue Moon Belgian White Beer | Jack Daniel's
Whiskey | Lemon Juice | Simple Syrup

PERONI NASTRO AZZURRO 0.0%

COCKTAILS

BLOOD ORANGE WHISKEY SOUR 14

Basil Hayden Rye Whiskey | Solerno Blood Orange Liqueur | Simple Syrup |
Lemon Juice | Egg Whites

GIVE HER FLOWERS 14

Flecha Azul Blanco Tequila | Aperol | St-Germain Elderflower Liqueur | Fresh
Lemon Juice | Angostura Bitters

NEW YORK BAKERY 12

Woodford Reserve Bourbon | Chambord Raspberry Liqueur | Amaro Nonino |
Mozart Chocolate Liqueur

LONE RANGER 10

Exotico Blanco Tequila | Freshly Squeezed Citrus | Housemade Hibiscus Tea
Syrup | J Brut Sparking Rosé Wine

RUM ALMOND BLOSSOM 10

Myers's Rum | Lemon Juice | Orgeat Syrup | Angostura Bitters

GINGERLY TURMERIC SPRITZ 9

New Amsterdam Gin | Domaine de Canton Ginger Liqueur | Wycliff
California Champagne | Local Turmeric Honey | Orange Juice

SMOKED ROSEMARY TRANSFUSION 11

Tito's Handmade Vodka | Fresh Lime Juice | Grape Juice | Ginger Beer | In a
Rosemary Smoked Glass

SVEDKA BREEZER 8.5

Svedka Vodka | Cranberry Juice | Pineapple Juice

WINE

LA MARCA

Prosecco

CANYON ROAD

Chardonnay

TALBOTT KALI HART

Chardonnay

MASO CANALI

Pinot Grigio

KIM CRAWFORD

Sauvignon Blanc

LA JOLIE FLEUR

Rosé

MEIOMI

Pinot Noir

FREI BROTHERS

Merlot

POGGIO AL TESORO SOLOSOLE

Vermentino

PRATI BY LOUIS M. MARTINI

Cabernet Sauvignon

POGGIO AL TESORO MEDITERRA

Toscana Blend

CANYON ROAD

Cabernet Sauvignon