

HAPPY HOUR

3-6PM

SEASONAL FEATURED COCKTAIL ... 6

COLORADO DRAFTS ... 4

ODELLS IPA

WELD WERKS PUESTA DEL SOL VIENNA LAGER

FUNKWERKS TROPIC KING SAISON

ZWEI ROTATING SEASONAL PILSNER

BLACK BOTTLE SEASONAL SOUR

NEW BELGIUM VOO DOO RANGER IMPERIAL IPA

VERBOTEN ROTATING SEASONAL

HORSE AND DRAGON SAD PANDA COFFEE STOUT

SELECT WHITE WINES BY THE GLASS ... 5

CARA MIA PROSECCO DELEZIA, IT

CHAPOUTIER BELLEROUCHE, ROSE, COTE-DU-RHONE, FR

BALNEA VERDEJO, RUEDA, SP

SELECT RED WINES BY THE GLASS ... 5

ALTOVINUM EVODIA, OLD VINE GRENACHA, ARAGON, SP

PERTICO ROSSO, CABERNET BLEND, DOLOMIT, IT

HAPPY HOUR APPETIZERS

GF GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

FINGERLING POTATOES

FINGERLING POTATOES SMASHED, FRIED & DUSTED WITH SALT ... 4

CHEF CHOICE PANTRY BOARD

CHEF'S CHOICE CURED MEAT+CHEESE SERVED WITH CRACKERS & PICKLED VEGETABLES ... 10

MOON HILL DAIRY GNUDI

FORMAGE BLANC CHEESE DUMPLINGS+ROASTED ASPARAGUS + PRESERVED LEMON CREAM SAUCE + MINT OIL + DUKKAH ... 11

ASPEN RIDGE BEEF CARPACCHIO*

PARMESEAN CHEESE + FRIED CAPERS + SOURDOUGH CROUTON + PICKLED HAZEL DELL MUSHROOMS + CURED EGG YOLK ... 12

HOUSE SOURDOUGH

WHIPPED BEER BUTTER ... 2

CHARRED OCTOPUS*

BEEF HARISSA + MARINATED GARCONZO BEANS + CITRUS + PURPLE POTATO CHIPS + RED ONION + WATERCRESS ... 11

LEGACY FARMS SLIDER

CARAMELIZED ONION+TENDER BELLY BACON+GARLIC AIOLI+ AGED CHEDDAR ... 5

HAZEL DELL MUSHROOMS

63 DEGREE EGG*+BASIL+PARMESAN FOAM+ TOASTED BREAD+ARUGULA ... 7.50

SHAVED BRUSSEL SPROUTS

APPLE CIDER GLAZE+BACON+GARLIC+CHILI FLAKE+RAISIN +ADD 63 DEGREE EGG 1.50 ... 6

ZUCCHINI "NOODLES"

LEMON YOGURT+ALMOND+OLIVE OIL+FRESH RICOTTA CHEESE+MINT+BASIL ... 3