



## BITES

<b>CHICKEN WINGS</b>	<b>18</b>
bbq, buffalo, spicy asian, arrowhead dry rub, carrot & celery, ranch or bleu cheese	
<b>SEA SCALLOPS*</b>	<b>17</b>
pan seared jumbo scallops, mango glaze, tropical salsa	
<b>JUMBO SHRIMP SAUTE*</b>	<b>16</b>
coconut thai chile sauce, ginger, cilantro, grilled bread	
<b>BURRATA AL CARBON</b>	<b>13</b>
salsa verde, cilantro & pineapple oil, lava salt, flour tortilla chips	
<b>EDAMAME</b>	<b>10</b>
sautéed in the pod, served spicy or plain with sea salt	
<b>SMOKED GUACAMOLE</b>	<b>14</b>
fresh avocado, smoked pumpkin seeds, flour & corn tortilla chips	
<b>CRISPY BRUSSELS</b>	<b>15</b>
roasted brussels, crispy potato, ancho seasoning, spicy aioli	

## LEAFS

<b>ADD TO ANY SALAD</b>	
chicken   salmon*   steak*   shrimp   ahi*   8	
<b>RIBEYE STEAK SALAD</b>	<b>18</b>
asada style steak, chopped romaine, shard cheddar, tomato, cilantro, corn salsa, avocado, sriracha lime ranch	
<b>SALMON CHOPPED</b>	<b>16</b>
house smoked salmon, arugula, roasted beets, feta, pepitas, tart cherries, cous cous, air dried sweet corn, poppyseed cream	
<b>WINTER CAESAR</b>	<b>16</b>
romaine, roasted brussels, green apples, bacon, parmesan, croutons, caesar dressing	
<b>ASIAN SESAME</b>	<b>12</b>
romaine, napa, orange segment, cashew, edamame, golden raisin, cilantro, sesame ginger vinaigrette	

## DINNER PLATES

<b>KING SALMON*</b>	<b>30</b>
ancho rubbed wild caught king salmon, poblano mash, lime butter sauce, snap pea	
<b>CRAB MAC &amp; CHEESE</b>	<b>30</b>
baked mac & cheese, lump crab, toasted bread crumbs, served with broccolini	
<b>JUMBO SEA SCALLOPS*</b>	<b>32</b>
ancho crusted sea scallops, roasted chili jasmine rice, tropical salsa, tomatillo cream	
<b>CHORIZO CARBONARA</b>	<b>25</b>
smoky chorizo, english peas, linguine, manchego cream sauce	
<b>CHARGRILLED FILET</b>	<b>46</b>
8oz natural angus tenderloin, bearnaise compound butter, served with baked or mashed potato grilled shrimp   6   snow crab   13	
<b>UDON BOWL*</b>	<b>28</b>
marinated chicken breast, shrimp, snap peas, carrot, greens, udon noodles, fried egg	

## MORE

<b>AVOCADO CHICKEN*</b>	<b>26</b>
ancho crusted chicken breast, avocado butter sauce, choice of baked or mashed potato	
<b>LOUISIANA SCAMPI*</b>	<b>34</b>
river bear andouille sausage, shrimp, smoked poblano, fresno, cilantro white wine butter	
<b>PORCINI HALIBUT*</b>	<b>40</b>
porcini ancho crusted fresh halibut filet, sweet mash, bok choy, sauteed wild mushrooms with smoked poblano porcini sauce	
<b>LAMB SHANK BIRRIA</b>	<b>34</b>
colorado lamb shank braised with tomato & mexican chiles, served with poblano mash	

## SOUP

<b>SOUP DU JOUR</b>	<b>6</b>
bowl 10   bread boule 5	
<b>SOPA DE MARISCOS</b>	<b>20</b>
snow crab legs, hamachi, green lip mussels, smoked tofu, sea scallops, greens, tomato lemongrass broth, corn tortilla	
<b>RAMEN</b>	<b>15</b>
choice of chicken or pork belly, 3-minute egg, carrot, scallion, shiitake, bok choy, kimchi, nori	
<b>MEATBALLS</b>	<b>16</b>
veal, ginger, scallion, spicy korean bbq	

## BE ODD BITES

<b>SPICY BEEF POUTINE</b>	<b>14</b>
braised short rib, wisconsin, white cheddar curds, chipotle gravy, pickled poblano, crema	
<b>TAMALE CAKES</b>	<b>16</b>
crispy corn cakes, tomatillo crema, topped with shredded beef	
<b>MUSSELS*</b>	<b>15</b>
new zealand wild caught green lip mussels, smoked poblano, spanish chorizo, white wine butter baguette	

## SIDES

SALAD 6	PASTA SALAD 3.5
FRIES 3.5	SWEET FRIES 3.5
ONION RINGS 3.5	
HOUSE CHIPS 3.5	

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.




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## BEER

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### CANNED BEER

Coors Light <b>5.75</b>	Corona Light <b>6.75</b>
Miller Lite <b>5.75</b>	Corona Premier <b>6.75</b>
Blue Moon Belgian White <b>6.75</b>	White Claw Hard Seltzer <b>5</b>

### DRAFT BEER

New Belgium Fat Tire Amber Ale **6.75**  
 Voodoo Ranger American Haze IPA **6.75**

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## COCKTAILS

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<p><b>SVEDKA BLOODY MARY 7</b> Svedka Bloody Mary</p> <p><b>BUFFALO TRACE AND GINGER 12</b> Buffalo Trace and Ginger</p> <p><b>GIN &amp; TONIC 9</b> gin, tonic, lime</p>	<p><b>TRANSFUSION 9</b> Tito's vodka, grape juice, finished with ginger ale</p> <p><b>EXOTICO MARGARITA 9</b> Exotico Margarita</p> <p><b>WOODFORD OLD FASHIONED 15</b> Woodford Old Fashioned</p>	<p><b>CLASSIC GIN MARTINI 9</b> Bombay Sapphire   Vermouth   Stuffed Olives</p> <p><b>NEW AMSTERDAM TOM COLLINS 9</b> New Amsterdam Tom Collins</p> <p><b>JIM &amp; GINGER 9</b> Jim &amp; Ginger</p>
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## WINE

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### SPARKLING

**LA MARCA 8 30**  
Prosecco

**WYCLIFF 7 24**  
Brut Champagne

### WHITE

**CANYON ROAD 8 28**  
Chardonnay

**KIM CRAWFORD 12 40**  
Chardonnay

**CANYON ROAD 8 28**  
Pinot Grigio

**MASO CANALI 9 32**  
Pinot Grigio

**MEIOMI 14 45**  
Rosé

**KIM CRAWFORD 12 40**  
Sauvignon Blanc

### RED

**CANYON ROAD 8 28**  
Cabernet Sauvignon

**RAVAGE 9 32**  
Red Blend

**UNSHACKLED 18 50**  
Cabernet Sauvignon

**SIMI 15 45**  
Cabernet Sauvignon

**CHARLES SMITH 9 32**  
Merlot

**MACMURRAY RANCH 18 50**  
Pinot Noir