

shared plates

chicken wings

bbq, buffalo, spicy asian, arrowhead dry rub, carrot & celery, ranch or bleu cheese 17.

wasabi tenderloin*

asian marinated beef tenderloin grilled rare, wasabi aioli, pickled ginger 14.

jumbo shrimp saute*

coconut thai chile sauce, ginger, cilantro, grilled bread 16.

burrata al carbon

salsa verde, cilantro & pineapple oil, lava salt, flour tortilla chips 13.

zuc chips

paper thin zucchini flash-fried til crispy, served with smoked chipotle aioli 12.

crab meat cocktail

colossal crab meat, spicy louis dip, southwest old bay 18.

ahi stack*

sushi grade ahi, house sesame vinaigrette, avocado, cucumber, cilantro, spicy mayo, tortilla chip 18.

tamale cakes

crispy corn cakes, tomatillo crema, topped with shredded beef 15.

smoked guacamole

fresh avocado, smoked pumpkin seeds, flour & corn tortilla chips 14.

soup + salad

ribeye steak salad*

asada style steak, chopped romaine, sharp cheddar, tomato, cilantro, corn salsa, avocado, sriracha lime ranch 17.

chop chop

chopped romaine, red cabbage, snap peas, red bell pepper, cashew, pineapple, carrot, bean sprout, chow mein, spicy peanut dressing 12.
*add chicken, shrimp, steak, salmon, ahi** 8.

soup du jour

cup 6. bowl 10.
have it in a bread boule 5.

pho*

thin sliced filet, beef bone broth, basil, yellow onion, thai chilies, bean sprouts, rice noodle 15.

ramen*

choice of chicken or pork belly, 3-minute egg, carrot, scallion, shiitake, bok choy, kimchi, nori 15.

southwestern caesar*

romaine, pepper relish, black beans, toasted pepitas, tortilla strips, avo caesar dressing 12.
*add chicken, shrimp, steak, salmon, ahi** 8.

asian sesame

romaine, napa, orange segment, cashew, edamame, golden raisin, cilantro, sesame ginger vinaigrette 12.
*add chicken, shrimp, steak, salmon, ahi** 8.

dinner plates

enhance your meal by adding a dinner salad for 6.

chile citrus salmon*

ancho citrus grilled salmon, shiitake mushroom ragout, baked or mashed potato 28.
substitute steamed rice 1.

korean short rib

korean bbq braised short rib, kimchi mac & cheese 29.

coriander sea bass*

coriander crusted sea bass, sweet mash, saffron dashi broth, broccolini 38.

chorizo carbonara

smoky chorizo, english peas, linguine, manchego cream sauce 24.

chargrilled filet*

8oz natural angus tenderloin, bearnaise compound butter, served with baked or mashed potato 39.
add grilled shrimp 6.
add snow crab 13.

prawn green curry*

mild coconut curry sauce, jumbo shrimp, seasonal vegetables, cashews, cilantro, lime, jasmine rice 30.
substitute chicken 29.

cashew chicken*

skin-on chicken breast, korean chili sauce, cashews, jasmine rice 30.

USDA prime eye*

12oz grilled center cut ribeye, baked or mashed potato, au jus, horsey sauce 39.
14oz ribeye 41.

lamb shank birria

colorado lamb shank braised with tomato & mexican chiles, served with smoked cheddar mashed potato 34.

porcini halibut*

porcini ancho crusted fresh halibut filet, sweet mash, bok choy, sauteed wild mushrooms, with smoked poblano porcini sauce 39.