



## FROM THE GARDEN

Served with grilled handcrafted crackers  
Seasonal House Salad  
Chef's pick of fresh seasonal vegetables

### Roasted Beet Salad

Fresh colorado roasted beets tossed with spinach, field greens, sheep's milk feta cheese, walnuts and apple vinaigrette

### Corn Chowder

Southwest spices, fresh corn and finished with crema  
Cup Bowl

### Southwestern Tomato Soup

Fresh puréed garden vegetables served with grilled rustic bread  
Cup Bowl

## FROM THE PASTURE



BEEF



All our dishes are served with chef selected seasonal vegetables

### \*STEAK OF THE MONTH

Colorado hand cut steak grilled to perfection  
Market Price

### \*Grilled Colorado Sirloin

Hand cut served with country herbed mushrooms  
8 oz. 10 oz.

### Braised Oxtail

8-10 oz Braised with Shake Boulder Chocolate Porter, and finished with a butter and Buffalo Trace Bourbon brown sauce

### \*Chef's Burger

Colorado Angus 6 oz patty with grilled panela cheese, topped with fresh bacon, grilled onions, tomatillo chile salsa, and spinach, on a brioche bun



COLORADO BISON



All our dishes are served with chef selected seasonal vegetables

### \*Colorado Bison Medallions

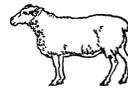
6 oz Hand cut served with red wine and onion reduction

### Bison Back Ribs

12 oz Bison back ribs served with a wild maine blueberry sauce infused with fresh rosemary

### Bison Osso Buco

16 oz Braised with toasted arbol peppers and Left Hand Milk Stout, and finished with a roasted tomatoes brown sauce



LAMB



All our dishes are served with chef selected seasonal vegetables

### \*Colorado Lamb Ribs

8oz ribs served with a wild maine blueberry sauce infused with fresh rosemary

### \*Colorado Lamb Loin Chop

This is a unique 10 oz lamb loin cut which is a boneless chop with a frenched 13th rib bone, served with tomatillo chile salsa

## FROM THE BARNYARD



Goat



### Handmade Goat Taquitos

White corn tortilla rolled with our 14 hour house-braised goat, cilantro, and onion served with adobo crema, tomatillo chile salsa

### Goat Pasta

Served with grilled rustic bread  
Our locally sourced pasta tossed with lemon, garlic, onions, spinach, tomatoes, peppers with a creamy white wine sauce



Pork



All our dishes are served with chef selected seasonal vegetables

### \*Pork Porterhouse

10 oz Colorado pork porterhouse rubbed with our southwestern seasonings grilled to perfection

### Pork Shank

10-14 oz Braised with Bootstrap Sticks Pale Ale

### \*50/50 Burger

A 6 oz chorizo and beef patty with house greens, tomato and onion

Applewood Smoked Bacon & Sheep's Milk Feta Pasta  
A creamy Applewood smoked bacon feta sauce, tossed with fresh tomatoes and our homemade pasta finished with fresh cilantro



## CHICKEN

All our dishes are served with chef selected seasonal vegetables

### \*Southwestern Airline Chicken Breast

8 oz Airline chicken breast with Chef's selected southwestern rub and grilled to perfection with a little spice

### Adobo Chicken Pasta

Served with grilled rustic breads

Chicken breast, garlic, sweet corn, freshly chopped tomatoes and tossed with our creamy adobo sauce and finished with cilantro and a lime wedge

### Handmade Chicken Taquitos

White corn tortillas rolled with our house-seasoned shredded chicken and asadero cheese, served with adobo crema, tomatillo chile salsa

## FROM THE RIVER

All our dishes are served with chef selected seasonal vegetables

### \*Grilled Duck Breast

6 oz. Lightly seasoned duck breast served with a southwestern corn salad

### Grilled Wood River Salmon

6 oz filet rubbed with southwestern spices and finished with a cilantro lime butter

### Colorado Grilled Trout

Lightly seasoned, pan seared finished with garlic lime butter



## FROM THE HUNT

All our dishes are served with chef selected seasonal vegetables

### \*Colorado Wapiti (Elk)

Ground and made into a 6 oz patty served on our brioche bun with field greens, tomato, onion

### Smoked Antelope, Rabbit Or Wapiti Pasta

Served with grilled rustic breads

Smoked Antelope sausage, tomatoes, red onion, garlic, sage, spinach, sheep's milk feta, tossed with our homemade pasta



## Vegetarian

Served with grilled rustic breads

### Angry Mac N Cheese

Our smoky queso with fresh jalapenos, and freshly chopped tomatoes, peppers, and onions

## Southwestern Pasta

Our marinated mushrooms, sweet corn, onions, chopped tomatoes and bell peppers, then tossed with our homemade pasta, olive oil, and sheep's milk feta cheese finished with cilantro

## Hand Crafted Desserts

ADD: A La Mode \$3

### Brownie A La Mode

Rich baked brownie with vanilla bean ice cream topped with chocolate or caramel sauce

### Freshly Baked Cheesecake

Ask your server for daily flavors

### Wild Maine Blueberry Bread Pudding

A warm moist bread pudding full of flavor, and finished with a buffalo trace bourbon crème anglaise

### Double Chocolate Banana Cake

Freshly made double chocolate and banana cake finished with our buffalo trace crème anglaise and topped with fried plantains

## Kids Under 12 Menu

Your choice of 1 side

### Kraft Mac n Cheese

### PBE&J

your choice of white or wheat bread, and strawberry, raspberry or apricot preserves

### Grilled Cheese

Your choice of white or wheat bread

### Chicken Tenders

### Burger Beef or Elk

### Kid's Dessert Ice Cream

Ice cream with caramel or chocolate sauce and topped with whipped cream

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.