

A Colorado Dining Experience

LUNCH | 11AM TO 3PM

SMALL PLATES

House Fried Tortilla Chips | 10 V

Guacamole • Chipotle Salsa

Crispy Chicken Wings | 14

Buffalo • Bourbon BBQ • Sweet Chile Gochujang

Blue Crab Beignet | 18

Cracked Mustard Aioli • Green Tomato Relsih • Watercress • Lemon Powder

Charcuterie & Cheese Board | 29 🗐 💋

Chef's Choice of Cured Meats and Artisanal Cheeses • House Mustard • Seasonal Preserves • Grilled Bread • Sesame Lavash

SALADS

Add Red Bird Chicken Breast +6 Grilled Shrimp +7 Hanger Steak* + 12

Summer Greens | 11 🗸 🖼 🥒

Baby Lettuces • Pickled Strawberries • English Cucumber • Sunflower Seed Butter • Basil Vinaigrette

Grilled Peach Salad | 14 V @

Arugula • Kale • Pistachio Granola • Goat Cheese Mousse • Pickled Red Onion • Honey-Mint Vinaigrette

Ranch Wedge | 14 @

Butter Lettuce • Point Reyes Blue Cheese • Breckenridge Bourbon Bacon • Oven Dried Tomato • Parmesan Crisp

Please notify your server of any allergies or dietary restrictions as not all ingredients are listed. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



A Colorado Dining Experience

LUNCH | 11AM TO 3PM

SANDWICHES

Choice of Fries or Miss Vickie's Chips

Keystone Ranch Burger* 14 @

1/2 Pound Certified Angus Beef • Applewood Smoked Bacon • Red Onion Marmalade • Garlic Aioli • Cheddar • LTO – Sub Black Bean Patty or Red Bird Chicken Breast +2 GF Bun +1 –

Southwest Burger* | 14 @

½ Pound Certified Angus Beef • Guacamole • Roasted Green Chiles • Pepper Jack • LTO

– Sub Black Bean Patty or Red Bird Chicken Breast +2 GF Bun +1 –

Veggie Wrap | 10 🗸 🧷

Grilled Vegetables • Roasted Pepper Marmalade • Herb Aioli • Lettuce • Tomato

Turkey Club | 14

Shaved Turkey • Applewood Smoked Bacon • Smashed Avocado • Tomato • Bibb Lettuce • Onion Jam • Garlic Aioli

Cubano | 15

Mojo Braised Pork • Applewood Smoked Ham • Swiss • Yellow
Mustard • Pickles

Rueben | 15

Hickory Smoked Pastrami • Kimchi Sauerkraut • Swiss • Russian Dressing • Marble Rye

DESSERT

Chocolate Pot de Creme | 9 V @

Toasted Marshmallow Whipped Cream • Graham Cracker Crumble • Caramelized Cocoa Nibs

Ice Cream & Sorbet | 3 / Scoop **V** ⊕

Seasonal Selection

Please notify your server of any allergies or dietary restrictions as not all ingredients are listed. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.