

A Colorado Dining Experience Happy Hour | 4:30-5:30

DRINK SPECIALS

\$5 Beers

\$5 Wells

APPETIZERS (25% OFF)

Charcuterie Board | 17 @

Trio of Artisanal & Local Cured Meats

Cheese Board | 16 V @

Trio of Local & Old World Cheeses

Charcuterie & Cheese Board | 29 @

Chef's Selection of Three Meats & Three Cheeses

Cast Iron Jumbo Tiger Shrimp | 16 @

Roasted Garlic Butter • Fresh Herbs • Lemon • Charred Tomato Cocktail Sauce

Burrata | 15 V @ Ø

Roasted Pear • Pepita-Beet Pesto • Brown Butter Crumble • Pumpkin Oil • Grilled Bread

Sweet Potato Croquette | 14

Duck Confit • Pumpkin-Rum Glaze • Shaved Apple Salad

Crispy Brussels Sprouts | 12 V @

Gochujang Glaze • Roasted Apple Emulsion • Honey Braised Shallots

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 ingredients.