

A Colorado Dining Experience

Après 4:30-5:30

DRINKS

\$3 Stella Artois \$5 Well Drinks Half Off House Wines By The Glass

SMALL PLATES | 25% OFF

Charcuterie Board | \$17
Selection of Local & Housemade Cured Meats

Cheese Board | \$16 Selection of Artisanal & Locally Produced Cheeses

Charcuterie & Cheese Board | \$29 Chef's Choice of Three Cheeses & Three Meats

Crispy Brussels Sprouts | \$11 Gochujang Glaze, Roasted Apple Emulsion, Honey Braised Shallots

Tomato Braised Wagyu Meatballs | \$16 Creamy Polenta, Ricotta, All Day Tomato Sauce, Parmigiano Reggiano, Torn Basil

Blue Crab Beignet | \$17

Green Goddess Aloli, Lemon Kosho, Watercress Salad, Lemon Powder

Oysters on the Half Shell* | 1/2 Dzn | MP
East or West Coast, Shallot-Banylus Mignonette, Horseradish Tomato Jam, Green
Chile Hot Sauce