

# Appetizers

## **Bistro 14 Smoked Wings 16**

Choice of House Buffalo | Bourbon BBQ | Cranberry Habañero | Dry Cajun

## **New England Lobster Roll 28**

Warm Lobster Meat | Capers | Drawn Butter | Split Bun | Crispy Onions | Red Pepper Slaw

## **Charcuterie Board 22**

Assorted Artisan Cheeses | Chef Select Artisan Meats | Beer Pickled Mustard Seeds | House Jam  
Pickled Vegetable | Candied Walnuts | Assorted Crackers

## **Burrata Flatbread 16**

House Marinara Sauce | Sun-Dried Tomato Pesto | Burrata | Fresh Mozzarella | Fried Basil

## **Pork Belly Bao 17**

Pork Belly | Firecracker Sauce | Asian Mixed Vegetables | Steam Buns

## **Beet Hummus 15**

Warm Pita Strips | Crudit 

# Soups & Salads

## **Chicken Salad & Fruit Plate 17**

Cranberry Chicken Salad | Candied Walnuts | Mixed Greens | Fresh Fruit  
Roasted Apple Dressing

## **Bistro Tossed Salad 18**

Chopped Romaine | Chopped Bacon | Crispy Chick Peas | Heirloom Tomato  
Red Onion | Applewood Smoked Blue Cheese | Avocado Ranch

## **Winter Beet Salad 15**

Mixed Greens | Colorado Goat Cheese | Roasted Beets | Julienned Parsnips | Sliced Almonds  
Smoked Carrot Vinaigrette

## **Quinoa Salad 15**

Quinoa Blend | Mixed Greens | Red Pepper | Cucumber | Grape Tomatoes | Red Onion  
Braised Red Cabbage | Roasted Red Pepper Vinaigrette

## Add Protein

**Grilled Steak 5 | Chicken 4 | Add Salmon 5**

## **14'er French Onion 14**

Breckenridge Brewery Porter Glazed Onions | Beef Broth | Crostini | Munster Cheese

## **Wild Game Chili 15**

Elk and Bison Mix | Guajillo Crema | White Cheddar | Scallions

## **Soup of the Day 14**

Made each day using the freshest ingredients; locally sourced

## **Bowl of Soup & Side Salad of Your Choice 22**

# Entrees

## **Bistro Burger or Grilled Chicken 22**

6oz House Ground Beef Patty or Chicken Breast | Tillamook Cheddar | Bibb Lettuce | Heirloom Tomato | Red Onion | Dill Pickle | Hand Cut Fries

## **Rocky Mountain Cheesesteak 24**

Braised Bison Brisket | Smoked Cheddar Cheese Sauce | Caramelized Onions  
Colorado Green Chiles | Wild Mushroom Mix | Hoagie Roll | Hand Cut Fries

## **Grilled Portabella Sandwich 21**

Balsamic Marinated Portabella | Goat Cheese Spread | Mixed Greens  
Heirloom Tomato | Truffle Aioli | Michelle's Bakery Bun | Hand Cut Fries

**Add Grilled Steak 5 | Chicken 4 | Salmon 5**

## **Turkey Pot Pie 24**

Shredded Turkey Breast | Assorted Vegetables | Vermouth Gravy | Puff Pastry  
Cranberry Juniper Chutney

## **Hunter's Meatloaf 28**

Bacon Wrapped Elk and Buffalo Meatloaf | Heirloom Fingerling Potatoes | Grilled Asparagus | Hunter's Gravy | Fried Crispy Onions

## **Glazed Salmon 28**

Pan Seared Salmon | Chili Garlic Honey Glaze | Wild Mushroom Rice  
Shaved Asparagus

## **Ricotta Gnocchi 20**

Ricotta Gnocchi | Sautéed Mushrooms | Heirloom Tomato | Artichoke Hearts  
Jim Beam Citrus Beurre Blanc

**Add Lobster 12**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

*There will be an 18% service charge added to parties of 6 or more.*

*Gluten sensitive menus are available ask your server*