



M O D E R N · A L P I N E · I N S P I R E D

SMALL & SHARE PLATES

Truffle Fries · Black Truffle Aioli, Herbed Parmesan, White Truffle Essence	16
ΔWagyu Carpaccio · 7X Ranch Wagyu Tenderloin, Arugula, Lemon Oil, Caper Aioli, Parmesan, Semolina Breadsticks	24
Bangs Island Mussels · Chorizo Sausage, White Wine Garlic Butter Sauce, Tomato, Chives, Warm Focaccia	27
Charcuterie Platter · Parma Ham, Finnochiona, Bresaola, Cambozola, Grana, Ciabatta, Pickled Vegetables, Jam	25

SOUPS & SALADS

Elk Chili · Whipped Haystack Goat Cheese Crema, Black Eyed Peas, Micro Cilantro	16
French Onion Wild Mushroom · Onions, Mushrooms, Savory Herb Broth, Gorgonzola, Gruyere, Croutons	14
*Cauliflower Fennel Veloute · Creamed Chicken Stock, Potato Crisps, Fennel Fronds, Truffled Chive Oil	15
Gore Range Salad · Port Poached Pear, Garden Greens, Gorgonzola, Dates, Pumpkin Seeds, Champagne Vinaigrette	14
Burrata Salad · Parma Ham, Artisan Greens, Balsamic Vinaigrette, Dates, Roasted Cipollini Jam, Crostini, Almonds	17
Chopped Cobb · Herb Roasted Chicken, Romaine, Radicchio, Bacon, Heirloom Tomato, Avocado, Carrot, Egg, Pumpkin Seeds, Blue Cheese, Roasted Lemon Vinaigrette	26

Add on All natural Chicken Breast, Tofu, Grilled Trout · 9 ~ Add on Seared ScallopsΔ · 15

FLATBREADS

Choice of Traditional or Gluten Sensitive Crust

Funghi · Roasted Mushrooms, Truffle Cheese, Lemon Scented Arugula, Parmesan	22
Caprese · Roasted Cherry Tomatoes, Mozzarella, Fresh Basil, Balsamic Syrup	20
Antipasti · Bresaola, Finnochiona, Sweet Sopresatta, Peperoncini, Grilled Onion, Tomato Sauce	24

SANDWICHES

Choice of Coleslaw, House Cut Fries, Fruit Cup

Chicken Bruschetta · Grilled Chicken, Crispy Parma Ham, Confit Heirloom Tomatoes, Provolone Cheese, Balsamic Syrup, Open-Face on House Focaccia	27
Short Rib Sandwich · Braised Short Rib, Housemade BBQ Sauce, Cheddar, Pickled Fresno Peppers, Ciabatta Roll	27
Vegetable Panini · Heirloom Tomato, Onion, Mushroom, Roasted Pepper, Basil Pistou, Val d'Aosta Fontina, Ciabatta	25
ΔThe 10th Burger · 7X Wagyu, Tender Belly Bacon, Mixed Greens, House Pickles, Cheddar, Chipotle Aioli, Brioche Bun	28

MAIN PLATES

*Pot Pie · Herb Roasted Chicken & Pheasant, Winter Vegetables, Vermouth Sage Cream, Puff Pastry Shell	28
Grilled Rainbow Trout · Polenta Cake, Roasted Red Pepper Coulis, Spaghetti Squash, Tomato & Olive Salad	31
Bolognese · Beef Short Rib, Pork Shoulder, Italian Sausage, Meatballs, Campanelle, Shaved Parmesan	30
Winter Vegetable Ratatouille · Grilled Vegetables, Toasted Garlic Tomato Sauce, Artichoke, Tomato Caper Relish	25

ΔThese 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 foodborne illness, especially if you have certain medical conditions.

*Most of our menu is Gluten Sensitive - These items Cannot Be Modified For Gluten Allergy - Please Alert Your Server
- Parties of 6 or more will be subject to a 20% gratuity - Split Plate Charge: \$6 -