

## MODERN · ALPINE · INSPIRED

## **SMALL & SHARE PLATES**

<b>⊕Truffle Fries</b> · Black Truffle Aioli, Herbed Parmesan, White Truffle Essence	16
Raclette · Jambon de Paris, Fingerling Potatoes, Pickled Vegetables, Cornichons, Crostini, Dijon Mustard	26
SOUPS & SALADS	
Elk Chili · Whipped Haystack Goat Cheese Crema, Black Eyed Peas, Micro Cilantro	17
<b>⊕Butternut Squash Soup</b> · Caramelized Apple Coulis, Toasted Sunflower Seeds, Pumpkin Oil	14
<b>⊕Alpine Salad</b> · Artisan Greens, Green Apple, Orange, Shaved Fennel, Pumpkin Seeds, Rosemary Citrus Vinaigrette	15
<b>Chopped Cobb</b> · Herb Roasted Chicken, Iceberg, Radicchio, Bacon, Heirloom Tomato, Avocado, Carrot, Egg, Spiced Pumpkin Seeds, Blue Cheese, Roasted Lemon Vinaigrette	27
Add on All Natural Chicken Breast, Colorado Bass · \$10	
<u>SANDWICHES</u>	
Choice of Coleslaw, House Cut Fries, Green Salad	
Hot Pastrami · Shaved Pastrami, Spicy Russian Dressing, Gruyere, Sauerkraut, Grilled Light Rye	28
Δ <b>The 10th Burger</b> · 7X Wagyu, Tender Belly Bacon, Mixed Greens, House Pickles, Cheddar, Chipotle Aioli, Brioche Bun	30
Chicken Bruschetta · Grilled Chicken, Crispy Parma Ham, Confit Heirloom Tomatoes, Provolone Cheese,	27
Balsamic Syrup, Open-Face on House Focaccia	
MAIN PLATES	
*Pot Pie · Herb Roasted Chicken & Pheasant, Winter Vegetables, Vermouth Sage Cream, Puff Pastry Shell	31
<b>Bolognese</b> · Beef Short Rib, Pork Shoulder, Italian Sausage, Spanish Meatballs, Campanelle, Shaved Parmesan, Basil	32
Colorado Striped Bass · Crispy Polenta, Haricot Verts, Tomato, Basil, Olives, Tomato Saffron Beurre Monte	34
<u>DESSERT</u>	
<b>Black Forest Mousse Cake</b> · Flourless Chocolate Cake, Drunken Cheeries, Dark Chocolate Mousse, Dried Violets	16
Coconut Semifreddo · TBD	15
Daily Housemade Ice Cream or Sorbet · Assorted Flavors	13
Chocolate Chip Cookie Plate · Housemade Chocolate Chip Cookies	14

ΔConsuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 $oldsymbol{\Theta}$  Items are vegan or can be modified vegan - Please Alert Your Server

<sup>\*</sup>Most of our menu is Gluten Sensitive - These items Cannot Be Modified For Gluten Allergy - Please Alert Your Server

<sup>~</sup> Parties of 6 or more will be subject to a 20% gratuity ~ Split Plate Charge: \$6 ~