Appetizers

Bistro 14 Smoked Wings 16
Choice of House Buffalo | Bourbon BBQ | Cranberry Habanero | 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 | Crudité

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.