**Appetizers**

**Bistro 14 Smoked Wings 19**

Choice of House Buffalo Sauce | Honey Bourbon BBQ Sauce | Mango Habanero |

Dry Cajun Rub

**Charcuterie Board 23**

Assorted Artisan Cheeses & Meats | House Jam | Pickled Vegetable | Olives | Assorted Crackers

**\*Jumbo Bavarian Pretzel 12**

Warm Salted Pretzel | Cheese Sauce | Spicy Mustard

**Spinach Artichoke Flatbread 17**

Spinach Artichoke Cream Cheese Mix | House Smoked Heirloom Tomatoes | Caramelized Onions | Mozzarella and Cotija Cheese | Arugula | Balsamic Glaze

**Ahi Wontons 19**

Yellow Fin Tuna | Fried Wontons | Avocado | Wasabi Aioli

**Chili Cheese Fries 15**

Steak Fries, Wild Game Chili | White Cheddar Cheese | Pico de Gallo | Green Chili Crema

**Soups & Salads**

 **Bistro Fourteen Salad 19**

Chopped Romaine | Chopped Bacon | Crispy Chick Peas | Heirloom Tomato

 Red Onion | Applewood Smoked Blue Cheese | Egg | Cucumber Ranch

**Winter Beet Salad 17**

Mixed Greens | Cotija Cheese | Roasted Beets | Watermelon Radishes | Carrots

Curry Balsamic Vinaigrette

**Mixed Green Salad 15**

Mixed Greens | Cherry Tomatoes | Cucumbers | Carrots | Red Onion | Crispy Chick Peas | Champagne Vinaigrette

**Superfood Salad 19**

Brussels sprouts | Kale | Cabbage | Quinoa | Red Pepper | Tomatoes | Cucumber | Sunflower Seeds | Blood Orange Vinaigrette

**Add Chicken Breast 5; Add Salmon 7**

**14’er French Onion 14**

Caramelized Onions | Beef Broth | Crostini’s | Muenster Cheese

**Wild Game Chili 16**

Elk and Bison Mix | Green Chili 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 24**

**Entrees**

**Rocky Mountain Cheesesteak 25**

Braised Bison Brisket | Gouda Cheese Sauce | Caramelized Onions

Colorado Green Chiles | Wild Mushroom Mix | Hoagie Roll | Steak Fries

**Spicy Chicken & Brie Sandwich 23**

Grilled Chicken Breast |Heirloom Tomato | Melted Brie| Sriracha Apple Jam| Arugula

Brioche Bun | Steak Fries

**Bistro Burger 23**

7oz House Ground Brisket Patty | Tillamook Cheddar | Bibb Lettuce | Heirloom Tomato

Red Onion | Sweet Dill Pickle | Brioche Bun | Steak Fries

**Grilled Portabella Sandwich 22**

Balsamic Marinated Portabella | Goat Cheese Spread | Mixed Greens | Heirloom Tomato

Truffle Aioli | Brioche Bun | Steak Fries

**\*Turkey Pot Pie 25**

Shredded Turkey Breast | Assorted Vegetables | Vermouth Gravy | Puff Pastry

 Cranberry Juniper Chutney

**\*Hunter’s Meatloaf 29**

Bacon Wrapped Elk and Buffalo Meatloaf | Garlic Mashed Potatoes | Grilled Asparagus

 Hunter’s Gravy | Crispy Onions

**\*Beef Short Rib Gnocchi 26**

Ricotta Gnocchi | Short Rib Sauce | Sautéed Wild Mushrooms | Caramelized Onions | House Smoked Heirloom Tomatoes | Shaved Parmesan

**Cajun Rubbed Rocky Mountain Trout 25**

Cornmeal Crusted Trout | Mango Salsa | White Rice | Asparagus | Cilantro Lime Aioli

**Ahi Poke Bowl 26**

Yellow Fin Tuna | Sushi Rice | Avocado | Cucumbers | Scallions | Sesame Soy Sauce | Ginger | Seaweed Salad | Sriracha Mayonnaise

**Add Applewood Smoked Bacon or Avocado to any Sandwich $3.00**

***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.***

***\*Most of our menu items are available Gluten Sensitive – These items cannot be modified for Gluten Allergy – Ask your server for Gluten Sensitive options***