

APPETIZERS

New Style Crudo 16

halibut sashimi, jalapeno, sizzling soy vinaigrette*

Roasted Garlic Hummus 12

fried naan + fresh seasonal vegetable

Ahi Nachos 16

avocado & sour cream mousse, wasabi aioli, crispy wonton, jalapenos*

Bistro Caprese 13

beefsteak tomato, fresh mozzarella, basil infused EVO, aged balsamic & toasted baguette

Fried Calamari 11

house made marinara

GF Braised Brussels Sprouts 14

red grape, pancetta, white balsamic

Zucchini Straws 12

sriracha buttermilk dipping sauce

Escargot 13

blue cheese, garlic butter + toasted sourdough*

Honey & Cashew Brie 14

lahvosh cracker bread + red apple

Crispy Tiger Shrimp 13

sweet + spicy jalapeno sauce

GF Bison Tacos 15

adobe style marinade + spring slaw

Drinks

Citrus Soda

Cucumber, lime, grapefruit shrub, simple & soda

Limeade

Lime, mint, simple & soda

Ginger Spice

Ginger shrub, lemon juice, cinnamon, simple & soda

Pineapple-Pepper

Basil, pineapple juice, habanero simple & soda



We proudly serve a rotating trio of Olive Fusion's loose-leaf teas

SOUP + SALAD

Cream of Tomato Basil Soup

bowl 6 cup 4

GF Garden 7

spring mix, tomatoes, green peppers, cucumbers, red onions & balsamic vinaigrette

GF Beet 10

roasted candy-striped beet carpaccio, Chevre goat cheese, pistachios, spring mix & lemon-honey vinaigrette

GF Arugula 10

poached pear, toasted cashew, blue cheese, ruby red port + white balsamic dressing

GF Caesar 8

romaine & avocado-Caesar dressing*

GF Butter Leaf Wedge 12

butter leaf lettuce, bacon crumble, Affinee blue cheese, toasted walnuts, creamy buttermilk blue dressing & basil oil

GF Forager's Salad 11

V arugula, asparagus, mushroom, fennel, brussels sprouts, red pepper, berries, sliced almond, sweet pea vinaigrette

Add Red Bird Farms chicken, organic tofu, three Tiger shrimp or salmon to any salad for six dollars*

GF Indicates a gluten free menu item. Ask your server for other items that can be prepared gluten free on request

PASTA

Penne Monza Fresca 21
sautéed Red Bird Farms chicken breast, prosciutto ham, tomatoes, green onions, fresh basil, garlic cream sauce, fresh mozzarella & parmesan cheeses

Shrimp + Sausage 25
Tiger shrimp, Andouille sausage, roasted red pepper pesto cream sauce, red onion & spinach over penne*

Chicken Parmesan 19
breaded Red Bird Farms chicken breast, marinara & mozzarella cheese over fettuccine

Tortellini Carbonara 20
tri-color pasta stuffed with ricotta cheese, garlic cream sauce, prosciutto ham & green onions

Chicken Marsala 26
Red Bird Farms chicken breast, wild mushrooms, roasted shallots, sweet Marsala wine sauce over a bed of fettuccine & grilled asparagus

Summer Lasagna 18
zucchini, spinach, mushroom, fennel, ricotta & mozzarella cheeses

Penne Roberto 21
marinated flank steak, asparagus, tomatoes, green onions, spicy chipotle cilantro pesto sauce topped with avocado

Fettuccine Alfredo 15
Add organic tofu; Red Bird Farms grilled chicken; three Tiger shrimp or salmon* 6

All pasta entrees are garnished with parmesan cheese unless otherwise requested

GF Gluten free penne pasta can be substituted upon request

ENTREES

GF **Keema** 22

V slow cooked lentils, tofu, chilies, tomato, cilantro & red curry over jasmine rice

Add Red Bird Farms grilled chicken; three Tiger shrimp or salmon* 6

Scottish Salmon 30

pistachio crust, tomato-leek beurre blanc, toasted orzo*

GF **Ruby Red Trout** 28

ratatouille napoleon, tomato + lobster nage*

GF **Alaskan Halibut** 34

shiso leaf, blackberry + balsamic reduction, spicy andouille risotto*

GF **Paella** 30

saffron rice, shrimp, fish, calamari + andouille sausage*

Buffalo Short Ribs 32

slow roasted, spaetzle, roasted red pepper aioli, shaved fennel

Beef Tenderloin 40

Colorado certified angus beef, creamy horseradish + demi-glace, mushroom sauté, scalloped potato*

Add three Tiger shrimp* 5

Colorado Lamb Rack 38

toasted naan, hickory grapes, tzatziki, candied walnut, smoking rosemary

Four dollar split plate charge

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.