

FAST

BREAKFAST

BEVERAGES

FRESH JUICES \$4

OJ
CRANBERRY
PINEAPPLE
GRAPEFRUIT
TOMATO

INTELLIGENTSIA COFFEE \$4

KILOGRAM TEAS \$4

ESPRESSO \$3.50/\$5

LATTE \$4.50/\$6

**20% GRATUITY WILL BE ADDED
FOR PARTIES OF 6 OR MORE**

BENES

***CRAB CAKE BENEDICT \$15**

POACHED FARM EGGS, CRAB CAKE, ASPARAGUS, BREAKFAST POTATOES, DILL HOLLANDAISE

***TRADITIONAL EGGS BENEDICT \$15**

POACHED FARM EGGS, CANADIAN BACON, BREAKFAST POTATOES,
ASPARAGUS, HOLLANDAISE

CAPRESE BENEDICT \$13

POACHED FARM EGGS, HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BREAKFAST POTATOES,
ASPARAGUS, BASIL HOLLANDAISE

FARM

***2 FARM EGGS "AS YOU WISH" \$13**

BREAKFAST POTATOES, ROASTED TOMATO
CHOICE OF SMOKED BACON, APPLEWOOD HAM, PORK SAUSAGE, OR CHICKEN APPLE SAUSAGE
CHOICE OF TOAST

3 FARM EGG OMELET \$13

BREAKFAST POTATOES, ROASTED TOMATO, CHOICE OF TOAST
ADD \$2 EACH: SMOKED BACON, APPLEWOOD HAM, PORK SAUSAGE
ADD \$1 EACH: ONION, ASPARAGUS, PIQUILLO PEPPER, MUSHROOMS, SPINACH, CHEDDAR, GRUYÈRE

***CORNED BEEF HASH \$16**

EGGS YOUR WAY, BREAKFAST POTATOES, ROASTED TOMATO, CHOICE OF TOAST

***SLICED SMOKED SALMON \$13**

CHOICE OF BAGEL, RED ONION, TOMATO, CAPERS, PARSLEY, WHIPPED CREAM CHEESE

FIELD

STEEL-CUT OATMEAL \$10

DRIED CHERRIES, ALMONDS, WILDFLOWER HONEY

STRAWBERRY SHORTCAKE FRENCH TOAST \$12

ANGEL FOOD CAKE, MACERATED STRAWBERRIES, WHIPPED CREAM

BUTTERMILK MALTED PANCAKES \$12

SWEET BUTTER, VERMONT MAPLE SYRUP

BOWL OF SEASONAL FRUIT \$10

WHIPPED CRÈME FRAICHE, LEMON ZEST CONFIT, MINT

MOUNTAIN MAN GRANOLA BOWL \$12

GREEK YOGURT, WILDFLOWER HONEY, SEASONAL FRUIT

FRESH FRUIT SMOOTHIE \$10

GREEK YOGURT, ALMOND MILK, WILDFLOWER HONEY, LEMON JUICE, FLAXSEED BLENDED WITH
CHOICE OF:

PIONEER ENERGY - ACAI, BANANA, BLUEBERRY

MIXED BERRY - STRAWBERRY, RASPBERRY, BLUEBERRY

GREEN ZINGER - CUCUMBER, APPLE, SPINACH, PINEAPPLE, GINGER

BASKET OF MINIATURE BREAKFAST PASTRIES & BREADS \$10

FLAKY BUTTERY PASTRIES AND HOUSE MADE MUFFINS

SIDES

SMOKED BACON OR PORK BREAKFAST SAUSAGE	\$6
CHICKEN APPLE SAUSAGE	\$6
SEASONAL FRUIT	\$7
BREAKFAST POTATOES	\$4
ROASTED TOMATO	\$4
TOAST	\$4
BAGEL WITH WHIPPED CREAM CHEESE	\$6

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

F A R E

SHAREABLES

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18 ^{GF}

SELECTION OF SEASONAL CURED MEATS AND LOCAL CHEESE WITH ACCOUTREMENTS

*AHI TUNA TARTARE \$16

WONTON TACO, WASABI VINAIGRETTE, PICKLED ONION, MANGO

PEI MUSSELS \$12

CHORIZO, NAVY BEANS, WHITE WINE TOMATO BROTH

DUCK SPRING ROLL \$13

CUCUMBER SALAD, SWEET CHILI DIPPING SAUCE

CRISPY SRIRACHA CHICKEN WINGS \$13

POINT REYES BLUE CHEESE, CELERY

CRAB LOUIS LETTUCE WRAP \$16 ^{GF}

LUMP CRAB, AVOCADO, EGG, COGNAC SAUCE

SPICY CHIPOTLE HUMMUS \$11 ^V

LAVOSH, BABY VEGETABLE CRUDITE, EVOO

MARINATED OLIVES \$6 ^V

PIPARRA PEPPERS, ORANGE, ROSEMARY

SOUPS & SALADS

BUTTER LETTUCE SALAD \$12

CANDIED BACON, GREAT HILL BLUE, APPLE, FENNEL, SPICED WALNUT, PERNOD VINAIGRETTE

CLASSIC CAESAR \$11

ROMAINE, EGG, ANCHOVY, PARMESAN

BEEF & RICOTTA \$12 ^{GF}

ROASTED & PICKLED BEETS, ARUGULA, LEMON VINAIGRETTE

*BLACKENED AHI TUNA \$18

SOBA NOODLES, CASHEWS, COMPRESSED MELON, YUZU VINAIGRETTE

CAPRESE \$13 ^V

BURRATA, HEIRLOOM TOMATOES, BASIL CRISP, AGED BALSAMIC

FRENCH ONION SOUP \$10

BUTTER CROUTONS, GRUYERE

CHEF'S SOUP DU JOUR \$10

CHEF'S DAILY CREATION OF SEASONAL SOUP

ENTRÉES

ROCKY MOUNTAIN TROUT "CAJOU" \$28

ROASTED HEARTS OF PALM, BROWN BUTTER SAUCE WITH CASHEWS, RAISINS, SOY, PETITE HERB SALAD

*GRILLED CORVINA SEA BASS \$30 ^{GF}

CARROT & SWEET PEA RISOTTO, SUN DRIED TOMATO BEURRE BLANC

*GRILLED DIVER SEA SCALLOPS \$32 ^{GF}

CREAMED LOCAL CORN, ALMOND-ARUGULA SALAD, APPLE EMULSION

*ANGUS BEEF 7OZ. FILET MIGNON \$42 ^{GF}

GRILLED ASPARAGUS, MOUNTED YUKON POTATOES, RED WINE-SHALLOT GLACÉ

*ANGUS BEEF 14OZ. RIBEYE \$40

BLACK-EYED PEAS, RAINBOW CHARD, JALAPEÑO CORNBREAD PUDDING, CHIMICHURRI

BOULDER NATURAL CHICKEN BREAST \$28 ^{GF}

CRISPY HERB POLENTA, SAUTEED SPINACH, ROASTED MUSHROOM, SAGE JUS

*HERB ENCRUSTED COLORADO LAMB LOIN \$34

SWEET PEA AGNOLOTTI, SEASONAL VEGETABLE FRICASSEE, GARLIC-MINT JUS

FIRE BURGER \$18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLES, SPICY MAYO, BRIOCHE BUN

*PAPPARDELLE PRIMAVERA \$24 ^V

SPRING VEGETABLES, CHARDONNAY CREAM

ADD DIVER SEA SCALLOPS \$12

ENTRÉE SPLIT PLATE CHARGE \$4

SIDES

LUIGI FRIES \$8 ^{GF V}

OREGANO, GARLIC, PARMESAN, SUN DRIED TOMATO AIOLI

GARLIC SPINACH \$8

MAC & CHEESE \$10

AGED CHEDDAR, TUBETTI PASTA

ROASTED SEASONAL MUSHROOMS \$8

CRISPY POLENTA BITES \$8 ^{GF V}

GRANA PADANO

GRILLED ASPARAGUS \$8

V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED
FOR PARTIES OF 6 OR MORE

F A R E L U N C H

SMALL PLATES

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18 ^{GF}

SELECTION OF SEASONAL CURED MEATS AND LOCAL CHEESE WITH ACCOUTREMENTS

SPICY CHIPOTLE HUMMUS \$11 ^V

LAVOSH, BABY VEGETABLE CRUDITÉS, EVOO

CRAB LOUIS LETTUCE WRAP \$16 ^{GF}

LUMP CRAB, AVOCADO, EGG, COGNAC SAUCE

CRISPY SRIRACHA CHICKEN WINGS \$13

POINT REYES BLUE CHEESE, CRUDITE

MAC & CHEESE \$10

AGED CHEDDAR, TUBETTI PASTA

MARINATED OLIVES \$6 ^V

PIPARRA PEPPERS, ORANGE, ROSEMARY

SANDWICHES

ALL SERVED WITH CHOICE OF FRIES OR MIXED GREENS SALAD WITH GOLDEN BALSAMIC VINAIGRETTE

LOBSTER CLUB \$22

BACON, AVOCADO, ARUGULA, RED ONION, TARRAGON AIOLI, BRIOCHE

*OPEN-FACED HANGAR STEAK \$18

CARAMELIZED ONIONS, MUSHROOMS, BLUE CHEESE FONDUE, BAGUETTE

CROQUE MONSIEUR OR MADAME \$14/\$16

APPLEWOOD HAM, COPIOUS AMOUNTS OF GRUYERE, SOURDOUGH

*FIRE BURGER \$18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLES, SPICY MAYO, BRIOCHE BUN

GRILLED BOULDER CHICKEN \$14

CRISPY PROSCIUTTO, SUN DRIED TOMATOES, RED PEPPER AIOLI, CIABATTA ROLL
SERVED WITH CELERY ROOT COLESLAW

SLIDER TRIOS

ALL SERVED WITH CHOICE OF FRIES OR MIXED GREENS SALAD WITH GOLDEN BALSAMIC VINAIGRETTE

BLTA \$13

SMOKED BACON, SHREDDED ROMAINE, AVOCADO MAYO

COLORADO LAMB \$15

RED PEPPER RELISH, CHEVRE

BRAISED BISON \$15

PORTER BRAISED, AGED CHEDDAR, HOUSE PICKLE

CRAB CAKE \$16

TARTAR SAUCE, ARUGULA

SOUPS & SALADS

ADD GRILLED CHICKEN, HANGER STEAK, OR SCALLOPS TO ANY SALAD \$8

BUTTER LETTUCE \$12

CANDIED BACON, GREAT HILL BLUE, APPLE, FENNEL,
SPICED WALNUT, PERNOD VINAIGRETTE

CLASSIC CAESAR \$11

ROMAINE, EGG, ANCHOVY, PARMESAN

BEET & RICOTTA \$12 ^{GF V}

ROASTED & PICKLED BEETS, ARUGULA,
LEMON VINAIGRETTE

CAPRESE \$13 ^V

BURRATA, HEIRLOOM TOMATOES, BASIL CRISP,
AGED BALSAMIC

SUPERFOOD \$12 ^{GF V}

BABY KALE, QUINOA, SEASONAL BERRIES, ALMONDS, CARROTS,
CRAISINS, AVOCADO, POMEGRANATE VINAIGRETTE

*BLACKENED AHI TUNA \$18

SOBA NOODLES, CASHEWS, COMPRESSED MELON,
YUZU VINAIGRETTE

FRENCH ONION \$10

BUTTER CROUTONS, GRUYERE

CHEF'S SOUP DU JOUR \$10

CHEF'S DAILY CREATION OF SEASONAL SOUP

V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

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