

wine by the glass

SPARKLING

Mionetto, Prosecco	14
Santa Margherita Rosé	16
Vueve Clicquot, Yellow Label	26

WHITE

Villa Maria, Sauvignon Blanc	16
Bollini, Pinot Grigio	15
Sonoma-Cutrer, Chardonnay	19
Chateau St. Michelle, Chardonnay	17
J de Villebois, Sancerre	19

ROSÉ

Whispering Angel	17
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RED

Grochau Cellars 'Commuter Cuvee' Pinot Noir	18
Altos del Plata, Malbec	15
The Federalist, Cabernet	16
Conundrum, Red Blend	17
Obsidian Cabernet	25

beer

BOTTLED DOMESTIC

Bud Light Lager	7
Coors Light Lager	7
Athletic Run Wild IPA N/A	6
Athletic Upside Dawn Golden N/A	6
White Claws	8

BOTTLED IMPORT & CRAFT

Blue Moon Belgian Wheat	8
Left Hand Milk Stout	8
Modelo Especial	8
Angry Orchard Hard Cider	8
Corona Extra	8
Stella Artois Lager	8

DRAFT

Michelob Ultra	8
Odell Brewing Lagerado	9
VBC 'Hot Mess Blonde' Ale	9
VBC Rotating IPA	9
Snow Capped Apple Cider	9
SKA Brewing Brown Ale	9
Eagle River 'White Buffalo' Wheat	9
Odell Hazer Tag IPA	9



zero proof

HAY MEADOW SHRUB	12
apple cider vinegar, ginger, peach, lemon, honey, ginger ale	

ALPENGLOW SPRITZ	14
spritz del conte n/a, grapefruit juice, sparkling water, glitter	

APPLE PIE FIZZ	14
apple cider, vanilla spiced apple syrup, sparkling water	

wellness shots 8 ea.

*non-alcoholic + made with
apple cider vinegar, honey,
seasonal fruit*

GOLDEN
turmeric ginger

ULTRAVIOLET
blueberry cranberry

keeping it classic

★ ROSEMARY MAPLE OLD-FASHIONED 22

bourbon, luxardo cherries, rosemary maple syrup, angostura

★ ESPRESSO MARTINI 22

vanilla infused vodka, coffee liqueur, baileys, espresso

ROYAL ELK 18

vodka, ginger shrub, ginger beer



specialty cocktails

ROSE BOWL 18

berry-infused vodka, pomegranate, lemon, ginger shrub

THE BEEKEEPER 20

gin, lillet, lemon, honey, prosecco

APEROL GLITZ 18

aperol, prosecco, soda water, edible glitter

PEAR NECESSITIES 20

blanco tequila, spiced pear liqueur, lime, agave, cinnamon sugar + salt rim

★ WHITE CHRISTMAS 18

prosecco, white cranberry juice, glitter

TOASTY TRAVELER 22

chai infused rum, spiced butter, vanilla syrup



★ APPLE OF MY RYE 20

rye whiskey, vanilla spiced apple syrup, lemon juice, hot water

Warm up your complimentary hot chocolate
with a splash of peppermint schnapps for \$5!
Available only from 3:30 - 4:30PM

for the table	sourdough flatbreads
<i>designed for sharing – great for the first round</i> ★ CHEESE & CHARCUTERIE 27/20 artisanal meats and cheeses, spiced almonds, accoutrements, apricot reduction, sourdough N.S SALSA & GUACAMOLE 22 corn tortilla chips VG, DF, GF RIVERFRONT NACHOS 27 corn tortilla chips, nacho cheese, pickled onions, jalapeños, pico, black beans, crema V, GF STEAK +18, CHICKEN +12 ★ TUNA POKE NACHOS* 25 avocado, wonton chips, chipotle aioli, sesame seeds, jalapenos, pickled red onions F, S	GLUTEN FREE CRUST +3 ★ COLORADO MUSHROOM 22 house ricotta, truffle oil, frisee, mushroom puree, sautéed mushrooms, red pepper flakes v MARGHERITA 22 house red sauce, fresh mozzarella, basil, sun-dried tomato v BYO FLATBREAD 22 TOPPINGS +2 EA. pepperoni sausage grilled chicken prosciutto fresh mozzarella basil roasted mushrooms bell peppers serranos sun-dried tomatoes
BUFFALO WINGS 25 <i>(grilled or fried)</i> house ranch, celery, carrots GF PRETZEL BITES 14 queso, beer mustard v CRISPY BRUSSEL SPROUTS 14 smoked bacon, grana panada cheese, honey shallot vinaigrette GF RED PEPPER HUMMUS 12 carrots, celery, cucumber, lemon marinated olives, pita bread DF	handhelds <i>includes fries or side salad</i> +3 TRUFFLE FRIES, +3 SWEET POTATO FRIES TURKEY BLTA 24 applewood smoked bacon, tomato, bibb lettuce, avocado, herb aioli, sourdough ★ SOUTHWEST CHICKEN SANDWICH 24 avocado, chipotle slaw, muenster, black bean puree, pickled red onions, ciabatta SMOKED SALMON SANDWICH 24 avocado, cucumber, caper aioli, frisee, ponzu sauce, pickled fresnos, sourdough bread F, V HOT GRILLED CHICKEN WRAP 22 Herb aioli, pimento cheese, chipotle coleslaw, lettuce, pickled fresnos, flour tortilla ★ LOBBY BAR BURGER* 30 8oz ground chuck, red onion, tomato, bibb lettuce, cheddar cheese, herb aioli, challah bread ADD BACON +2

lighter fare

ADD STEAK +18, CHICKEN +12, SHRIMP +14, SALMON +16

★ CAESAR SALAD* 17

garlic croutons, parmesan, anchovies, cherry tomatoes, house caesar ^F

MIXED GREEN SALAD 17

fennel, carrots, cucumber, cherry tomato, candied almonds, sherry vinaigrette

SPINACH SALAD 18

feta, strawberries, fennel, candied walnuts, honey shallot vinaigrette ^{GF, N, V}

SUPERFOODS BOWL 20/14

mushroom broth, farro, kale, rice, quinoa, fresno chiles, sesame seeds, ponzu ^{S, F, V, DF}

TOMATO SOUP 10/16

crispy potatoes, blue cheese crumbles ^{V, GF}

CO BEEF CHILI 14/20

shredded cheddar, scallions, crema fresca, jalapeño cornbread

entrées

★ GRAIN BOWL 22

Sauteed quinoa, brown rice, farro, spinach, ponzu, avocado, pickled jalapenos, pickled onions ^{DF}
+STEAK 18 + CHICKEN 12
+ RAW AHI TUNA 12

PAN-SEARED SALMON* 35

mashed potatoes, spinach, sautéed mushrooms, chile oil ^F

★ STEAK FRITES* 48

10oz center cut sirloin, truffle fries, chimichurr ^{GF}

CHICKEN ALFREDO 30

spaghetti noodles, grilled chicken, garlic cream sauce, grana padano, parsley

BISON MEAT BALLS 32

tomato and basil sauce, parmesan cheese, house focaccia bread

sides

TRUFFLE FRIES ^{V, GF} 12

SWEET POTATO FRIES ^{GF, DF, VG} 8

FRENCH FRIES ^{GF, DF, VG} 8

SIDE SALAD ^{GF, DF, VG} 8

GRILLED SOURDOUGH ^V 6

CORNBREAD ^V 6

desserts

finish with something sweet

CHOCOLATE CHIP COOKIES ^V 12

★ CHOCOLATE 14 FLOURLESS CAKE

caramelized orange, chocolate ganache ^{GF}

APPLE MINI TART 14

vanilla ice cream, caramel sauce

Split plate fee - \$8 *These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all ingredients are listed on our menu. Please inform your server of any food allergies or dietary restrictions.

GF - Gluten Free V - Vegetarian VG - Vegan N - Contains Nuts F - Contains Fish S - Contains Sesame DF - Dairy Free