



ALL DAY DINING

Happy Hour Monday- Friday 3-5PM
\$ 2 off any items

EATS

CHARCUTERIE BOARD 21

il porcellino salumi | artisan cheese
local jam | marcona almonds | grilled bread

BIRRIA FONDITO 16

tortilla chips | guajillo pepper broth
oaxaca cheese

GRILLED WINGS 14

peach buffalo sauce | blue cheese mousse
micro celery

BURRATA TOAST 18

buffalo milk burrata | heirloom tomato | foccacia
basil balsamic vinaigrette

GRILLED CAESAR* 13

buttered panko | herb trio | grana padano | white
anchovies | cured egg yolk
add: chicken 7 | salmon 9 | steak 12

CHOPPED ROMAINE SALAD* 14

cherry tomato | cucumber | hardboiled
egg | avocado | pickled red onion | ranch
add: chicken 7 | salmon 9 | steak 12

THE ART BURGER* 19

centennial cuts beef | colby cheese
bacon | romaine | smoked tomato aioli
add: fried egg 2 | avocado 4 | onion string 3

GRILLED CHEESE 14

cheddar | monterey | sourdough | tomato bisque

FIRE TRUFFLE FRIES 10

Italian Seasoning | Parmesan

MILE HIGH ICE CREAM TRIO 9

cookies and cream | cranberry sorbet
bavarian cream

SIPS

PROST BREWING CO. PILS 7

german style lager | colorado

SPARKLING 11

art label ferriol cava | spain

HOUSE WINE 11

cabernet sauvignon | chardonnay

MONTUCKY COLD SNACKS LAGER 5

a portion of the proceeds will be donated
to Chefs Cycle- No Kid Hungry

BARREL AGED OLD FASHIONED 16

evan williams bourbon | simple syrup | bitters

CHANDON GARDEN SPRITZ 14

oranges | herbs | spices

NEGRONI 14

spring 44 gin | sweet vermouth | campari

APEROL SPRITZ 12

aperol | cava | club soda

25% gratuity added to parties of 8 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.