

FAVORITE SOCIAL HOUR

TO SHARE

ARTISANAL CHEESE &
CHARCUTERIE BOARD \$18

*SELECTION OF SEASONAL CURED MEATS,
ARTISAN CHEESES WITH ACCOUTREMENTS*

GF CRISPY SRIRACHA
CHICKEN WINGS \$9

POINT REYES BLUE CHEESE, CELERY

GRILLED PEACH FLATBREAD \$12

*PROSCIUTTO, BLACK PEPPER RICOTTA,
ARUGULA, BREAKFAST RADISH,
VANILLA GASTRIQUE*

SPICY SHRIMP TACOS \$14

*SWEET CHILI, SESAME SLAW,
PICKLED ONION, AVOCADO*

GF V LUIGI FRIES \$8

*OREGANO, GARLIC,
PARMESAN, SUN-DRIED TOMATO AIOLI*

SLIDERS \$5

CRAB CAKE

CAJUN REMOULADE, ROMAINE

*COLORADO LAMB

FETA, CURRY AIOLI

*BLACKENED AHI TUNA

SMASHED AVOCADO, ASIAN SLAW, BRIOCHE BUN

TO QUENCH

PROST PILS \$4

DENVER, CO 4.8% ABV

WINE OF THE DAY \$6

WHITE, RED, ROSÉ, BUBBLY

COCKTAILS OF THE MOMENT \$7

NEGRONI

SPRING 44 GIN, CAMPARI, COCCHI TORINO

APEROL SPRITZ

APEROL, SODA, SPARKLING WINE

BARREL-AGED OLD FASHIONED

*OLD GRAND-DAD BOURBON,
ORANGE AND ANGOSTURA BITTERS*

V: VEGETARIAN GF: GLUTEN FREE

*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.