



Denver Restaurant Week Menu  
Available March 1st - March 10th | \$55 per person

FIRST COURSE  
(CHOOSE ONE)

**SMASHED POTATOES (V,GF)**  
potatoes | charred | scallion aioli

**BISON CHILI (GF)**  
bison | black beans | onion | sour cream  
cheddar cheese

**BRUSSEL SPROUT CAESAR**  
fried brussel sprouts | caesar | crouton  
crumb | parmesan

**SIGNATURE COCKTAILS**

Cocktails & Wine are not included in the set \$55 per person Restaurant Week menu price and are an additional cost.

**FIRE JUNGLE BIRD 15**  
baccardi black | campari | pineapple  
lime | falernum

**WINTER TIME MULE 15**  
tito's handmade vodka | pomegranate liquor  
lime | ginger beer | cranberry | mint

**THE STARRY NIGHT 16**  
ketel one vodka | butterfly pea flower | fresh lemon  
ART cava | starry shimmers

**SMOKE & MIRRORS 16**  
copper dog scotch whiskey | amaro montenegro  
orange bitters | torched rosemary

**NIGHTHAWKS 16**  
don julio blanco tequila | mr. black cold brew liqueur  
espresso | maldon salt

**SPIRIT FREE CUCUMBER COOLER 12**  
seedlip spice 94 | lemon | star anise | cucumber  
soda water

**WINE**

**FERRIOL 'THE ART' CAVA 12/48**  
penedes, spain

**GEISEN SAUVIGNON BLANC 12/48**  
marlborough, new zealand 2022

**CLINE CABERNET SAUVIGNON 12/48**  
sonoma, california 2020

MAIN FOCUS  
(CHOOSE ONE)

**PB & B BURGER**  
8oz black and bleu burger | peanut butter  
caramelized onion | yellow BBQ sauce

**CONFIT CHICKEN**  
chicken leg and thigh | leek cream sauce | gnocchi  
blistered cherry tomato

**SHORT RIB RAGU**  
house pappardelle | short rib | tomato

**CIOPPINO (GF)**  
white fish | mussel | clam | shrimp | fennel | potato

**POLENTA & MUSHROOM (V,GF)**  
polenta | local mushrooms | blistered tomato sauce

**DESSERT  
(CHOOSE ONE)**

**BERRIES & PRETZELS**  
mixed berry | pretzel | whipped cream  
cheese | jello

**FUNNEL CAKE (V)**  
funnel cake | candied apple compote

25% gratuity added to parties of 6 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.

(GF): Gluten Free | (V): Vegetarian