



APPETIZERS

MEATS & CHEESES \$32

Two Meats • Two Cheeses • Jam •
Crostini • Nuts

SPINACH & ARTICHOKE DIP \$18

Spinach • Artichoke Hearts •
Four Cheese Blend • Pita Chips

FRIED BRUSSEL SPROUTS \$18

Balsamic • Lemon Vinaigrette
Goat Cheese • Cranberry • Pepita

PORK BELLY \$18

Hoisin • Furikake • Pickled Ginger •
Pickled Onions

CHICKEN WINGS \$12 / \$24

6ea or 12ea Smoked Chicken Wings •
Carrots and Celery • Dry Rubbed • House BBQ •
Buffalo • Chipotle Lime • Ranch or Blue Cheese

SOUP & CHILI

TOMATO BASIL BISQUE \$10 / \$14

Herb - Citrus Crema • Crostini

ROCKY MOUNTAIN CHILI \$12 / \$18

Ground Elk • CO Bison • Angus Beef • Cheddar •
Verde Crema

SALADS

HOUSE SALAD \$12

White Balsamic • Candied Pecan • Goat
Cheese • Cherry Tomato

CEASAR SALAD \$18

Anchovy • Parmesan • Crostini • Lemon

ARUGULA BURATTA SALAD \$22

Arugula • Blueberry • Balsamic Vinaigrette

COLORADO COBB SALAD \$24

House Smoked Turkey • Bacon • Tomato
Roasted Corn and Black Bean Relish • Avocado
Hard-Boiled Egg • Cotija Cheese •
Smokey Chili Ranch

Add a Protein to Your Salad

8oz Grilled Chicken Breast \$11

4oz Flat Iron Steak \$14

3 Poached or Blackened Shrimp \$9

SANDWICHES

BACON CHEESEBURGER \$24

Two 4oz Patties • Bacon • Cheddar Cheese
Garlic Aioli • Fries

COLORADO BISON BURGER \$27

7oz Colorado Bison Patty • BBQ Pork Belly and
Onion Jam • Smoked Gouda • BBQ Aioli • Fries

IMPOSSIBLE BURGER \$22

Impossible 8oz Patty • Truffle Aioli •
Wild Mushroom • Fries

PRIME RIB FRENCH DIP \$24

Sliced Smoked Prime Rib • Sourdough Baguette •
Gruyere • Creamy Horseradish Sauce •
Whiskey Onions • Red Wine Rosemary Au Jus •
House Made BBQ Chips

TACOS

ANGUS TACOS \$20

Grilled Flat Iron Steak • Salsa Verde •
Agave Pico • Cotija Cheese

WALLEYE FISH TACOS \$20

Beer Battered Walleye • Cilantro Slaw •
Pickled Onion • Agave Pico

PLATES

SKUNA SALMON \$45

Wild Rice • Asparagus •
Tequila Lime Butter

8OZ FLAT IRON STEAK \$38

Garlic Whipped Potato • Broccolini •
Bordeaux Demi-glace

SMOKED HALF CHICKEN \$32

Apple Walnut Slaw • Blackberry BBQ Sauce

BACON WRAPPED MEATLOAF \$38

Elk, Angus, Bison & Wild Boar Garlic Whipped
Potatoes • Sautéed Broccolini
Wild Mushroom Demi-glace

FISH & CHIPS \$28

Beer Battered Walleye • Cilantro-Lime Slaw •
Jalapeno Tartar Sauce • Crispy Fries

CHICKEN WING PLATE \$20

9ea Smoked Chicken Wings • Crispy Fries •
Carrots and Celery • Dry Rubbed • House BBQ •
Buffalo • Chipotle Lime • Ranch or Blue Cheese •
