

munchies iii

BISON STEAK CHILI Δ

cheddar, sour cream & scallions | 12

CRISPY ZUCCHINI

panko, reggiano parmesana, cucumber, yogurt & mint dipping sauce | 13

WILD BOAR QUESADILLA

braised wild boar, roasted apples, sharp cheddar, & dolomite pine syrup | 15

WINGS {12} Δ

maple chipotle barbecue, jardinière, ranch dressing | 16

MEZZE Δ

avocado & gigante bean hummus, vegetable pickles, spicy olives & chickpea wafers | 17

SMOKED SALMON PASTRAMI

summer corn griddle cake with apple salsa | 14

CHILE QUESO NACHOS

crispy corn chips with buffalo chicken, shishito peppers, queso, scallions, sour cream, guacamole & salsa | 15

SALUMI & CHEESE

imported, domestic & house made cured meats with artisan cheese, pepperonata & warm flatbread | 26

HOUSE MADE ARTISAN BREAD

vermont sea salt butter | 9

flatbread iii

Δ available gluten free

CHÈVRE

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 15

FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 14

SALTY PIG

chorizo, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 16

Δ available gluten free

salads iii

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 12

SUPERFOOD Δ

arugula, kale, quinoa tabbouleh artichokes, blueberries, almonds, tomatoes, ricotta salata & lemon-strawberry chia dressing | 18

CHILLED SEAFOOD SALAD

calamari, spanish octopus, argentine pink shrimp & scallops with citrus fregola & lemon parsley aioli | 24

SMOKED CHICKEN COBB

hobbs farm chicken, avocado, pepper bacon, farm egg, organic blue cheese & buttermilk dressing | 19

CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15

add chicken...8 shrimp...11
crispy tofu...7 organic salmon...12

WEDGE SALAD Δ

bacon belly, petit iceberg lettuce, pickled red onion, blue cheese & buttermilk dressing | 19

SUMMER TOMATO Δ

local heirloom tomatoes, burrata mozzarella, kitchen basil, balsamic vinegar & tangerine oil | 21

ALPINE SALAD Δ

smoked duck, red oak lettuce, blackberries, roasted beets, crumbled chèvre & sherry shallot dressing | 24

Special thanks to Neiman Ranch, Serendipity Farms, Rocky Mountain Natural Meats Bison, Legacy Meats, Colorado Catch, Jumping Good Goat Dairy, Haystack Mountain Dairy, MouCo Cheese Company, Lava Lake Lamb, Rosen Ranch, Knapp Ranch, Rock Creek Farm, Crystal River Meats, MacDonald Farms, Boulder Natural Meats & Red Bird Farms for providing inspiration for our menus.

*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, especially if you have certain medical conditions.

street food iii

FISH & CHIPS

cornmeal dusted rock cod, hand cut fries, crispy kale, plantation slaw & spicy tartar sauce | 18

NOODLE BOWL

ramen bowl with peas, shoots, farm egg, shiitakes, scallions, jalapeño, kombu broth & crispy nori | 21

add:

† tempura shrimp...8

† beef sate*...8

† bacon belly...7

† crispy tofu...4

† salmon...8

PAD THAI Δ

soft shell crab, pink shrimp, rice noodles, gochujang chilis, crushed peanuts, sprouts, tamarind, basil & mint | 26

ISLAND POKE BOWL *

sticky rice bowl with kimchi, kaiware, sensei squid salad, cucumber, wakame, edamame, sesame-peanut dressing & crispy glass noodles

choose:

† ahi tuna*...26

† octopus...24

† crispy tofu...21

† smoked salmon...24

† beef sate*.....26

sandwiches iii

french fries or purple kale salad

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, fresh brioche pullman | 17

PUBLIC BURGER *

pepper jack, arugula, tomatoes, pickled onions, russian dressing & pepper bacon

choose:

->or local black angus beef...19

->impossible burger (vegan)...23

CUBANO

cured country ham, salami, mortadella & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 18

MAHI BANH MI

grilled mahi mahi with vietnamese pickled vegetables, siracha aioli & nori fries | 19

large plates iii

BUCATINI CARBONARA

pancetta, julienne zucchini, lemon custard & reggiano parmesana | 23

BEEF SHORTRIBS Δ

pommes robuchon, "pot roast" baby mirepoix, brussels sprouts | 28

VEAL MARSALA

foraged mushrooms, caramelized onions, buttered spaetzle & pan jus | 31

COLORADO STRIPED BASS Δ *

herb salad, grilled corn succotash & garden pistou | 29

LOCH DUART SCOTTISH SALMON Δ *

dungeness crab & orzo risotto "cacciatore", crème fraiche & brown butter | 28

CHICKEN POT PIE

sage roasted chicken casserole baked in pastry with root vegetables, vermouth cream & fine herbs | 24

WAPITI ELK Δ *

grilled elk loin with guajillo-coffee barbeque glaze, pisto-santiago style ratatouille, watercress & lemon | 32

A 20% gratuity will be added for parties of six or more

sweets iii

S'MORES TACO

felchlin chocolate waffle, toasted marshmallow & graham cracker ice cream, salted crumbles, chocolate sauce | 12

FRIED PEACH PIE

whiskey peaches, brown sugar ice cream, peach dust, caramel & candied nuts | 11

WARM COOKIE CAST IRON SPLIT

double chocolate chip cookie, roasted banana, strawberry swirl & caramel ice cream, chantilly cream, chocolate sauce, banana chips & a cherry | 12

VEGAN LEMON "CHEESCAKE" Δ

almond crust, raspberry sorbet, summer berries, sugar glass & raspberry powder | 11

SORBETS & ICE CREAMS Δ

today's house made selection | 11