

MID DAY 3 - 5 PM DAILY

SHARED

AMERICAN ONION SOUP - 6
SOUP DU JOUR - 4 cup / 6 bowl
CRISPY BRUSSELS SPROUTS - calabrian chili, preserved
lemon, basil, agrodolce 5
LAMB SAUSAGE - red onion salsa, coriander crema 7
ZUCCHINI BASIL MOZZARELLA CROQUETTES - red pepper coulis 5
PORK GREEN CHILI TAQUITOS - cotija cheese, pico de gallo 7
SMOKED TOMATO MUSSELS* - butter fondue, oregano, flatbread 9
CHARCUTERIE - cured meats, local cheeses, pickled vegetables, sourdough 13



FLATBREADS

CAPRESE FLATBREAD - fresh mozzarella, heirloom tomato, basil,
extra virgin olive oil 10
CALABRESE FLATBREAD - pecorino, arugula, charred tomato sauce 11
APPLEWOOD SMOKED BACON & PEAR FLATBREAD - walnut, creamy brie, sage 11

SALADS

add grilled tofu or chicken 3 grilled steak 5
SIMPLE - red wine-agave nectar vinaigrette 5
FLATIRON - green beans, cucumber, tomato, boiled egg, radish, nicoise olive,
feta, red wine vinaigrette 10
BIG COUNTRY - romaine heart, fried chicken, cornbread croutons, tomato, bacon,
blue cheese, horseradish, buttermilk ranch 11
THREE LEAF FARM SALAD - cucumber, falafel, farm vegetables, house-made farm
cheese, yogurt-tahini dressing, flatbread 10

BURGERS

choice of side: coleslaw, cup of soup (1), french fries, pasta salad, quinoa salad, simple salad
BISTRO BISON BURGER* - creamy brie, caramelized onions, arugula, fig jam 11
HALL BURGER* - applewood smoked bacon, tomato preserve, horseradish ranch 11
ALL AMERICAN BURGER* - LTO, pickle, american cheese, special sauce 10
GARDEN BURGER - quinoa-portobello mushroom burger, sweet red pepper aioli,
arugula, house-pickle relish 10

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All ingredients are not listed on the menu; please be specific with your server regarding any dietary restrictions. Some dishes may be modified for vegan, vegetarian & gluten free diets. An 18% gratuity may be added to parties of 6 or more. Split plate fee is \$3. One check will be presented to the table. We will gladly split payments accordingly.*

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ON TAP

KÖLSCH Prost - Denver 26 mi 4
CRAFT LAGER Upslope - Boulder 5 mi 4
IPA, O'Dell - Ft. Collins 55 mi 5
ROTATING RED ALE Black Shirt - Denver 26 mi 5
NITRO MILK STOUT Left Hand - Longmont 16 mi 4
FEATURE DRAFT rotating selection MKT

BY THE CAN 3.5

KÖLSCH, Steamworks - Durango 350 mi
MAMA'S LIL YELLOW PILS, Oskar Blues - Longmont 16 mi
SUNSHINE WHEAT, New Belgium - Fort Collins 65 mi
MODUS HOPERANDI AMERICAN IPA, Ska - Durango 350 mi
COOR'S LIGHT (btl), Coors - Golden 79 mi
CLAUSTHAULER NON-ALCOHOLIC (btl), Binding - Germany 5,000 mi

FEATURED WINE 4
featured selections, red or white

WELL COCKTAILS 4

ROCKY MOUNTAIN MULE 5
infused apple whiskey, house made ginger ale, lime

SANGRIA 5
White Peach or Red Cranberry

CUCUMBER MINT FIZZ 5
vodka, cucumber, mint, lime, soda

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