

MID DAY 3 - 6 PM DAILY



SALADS & SOUP

add smoked tofu or grilled chicken 3

AMERICAN ONION SOUP - 6

SOUP DU JOUR - 4 cup / 6 bowl

SIMPLE - red wine-agave nectar vinaigrette 6

FLATIRON - green beans, cucumber, tomato, boiled egg, radish,

nicoise olive, feta, champagne vinaigrette 12

BIG COUNTRY - romaine heart, fried chicken, cornbread croutons, tomato, bacon, blue cheese, horseradish, ranch dressing 13

Spinach Salad - roasted butternut squash, pepitas, pickled red onions, red grapes, creamy oregano vinaigrette 12

BURGERS & SANDWICHES

choice of simple salad, fries, coleslaw, quinoa, or soup du jour (add \$1) with all burgers

BISTRO BISON BURGER* - creamy brie, caramelized onions, arugula, fig jam 14

HALL BURGER* - Applewood smoked bacon, tomato preserves, horseradish ranch 13

ALL-AMERICAN BURGER* - lettuce, tomato, onion, pickle, american cheese, special sauce 12

GARDEN BURGER - quinoa-portobello mushroom burger, sweet red pepper aioli, arugula, house pickle relish 12

TURKEY BACON RANCH MELT - smoked gouda, tomato, ranch dressing, rye bread 11

ROASTED BEET ON SOURDOUGH - glazed beets, goat cheese, honey, arugula, sherry vinaigrette 10.50

CAROLINA PULLED PORK - green apple slaw 11

ASK YOUR SERVER ABOUT OUR DAILY DRINK SPECIALS

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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

HAPPY HOUR 3 - 6 DAILY



\$3.50 DRAFT BEER

FEATURE DRAFT, *rotating selection*

MILK STOUT, Lefthand Brewing - Longmont

CRAFT LAGER, Upslope Brewing - Boulder

TREE HUGGER AMBER, Asher Brewing - Boulder

\$3.50 HOUSE WINES

TRINITY OAKS CHARDONNAY

TRINITY OAKS PINOT NOIR

TRINITY OAKS PINOT GRIGIO

TRINITY OAKS CABERNET SAUVIGNON

\$3.50 SMALL PLATES

PARMESAN TRUFFLE FRIES

ROASTED BEETS - goat cheese, pistachios, arugula

HALL SLIDERS* - Applewood smoked bacon, tomato preserve, arugula, horseradish ranch

PORK GREEN CHILI TOSTADA - pepper jack, cilantro, lime, pico de gallo

HOUSE MADE ELK SAUSAGE - peppers & onions with grilled sourdough

SWEETCORN PEPPER JACK CROQUETTES - oregano sour cream

CRISPY BRUSSEL SPROUTS - calabrian chilis, preserved lemon, basil, agrodolce

FONTINA WHITE CHEDDAR MAC AND CHEESE GRATIN

\$6.50 FLATBREADS

BUTTERNUT SQUASH AND PEAR - walnuts, creamy brie and sage

Add Applewood smoked bacon 1.50

HAND CUT PEPPERONI - salumeria pepperoni, marinara, mozzarella, caesar salad