

MID DAY 3 - 5 pm Daily



SALADS & SOUPS

SOUP DU JOUR - 4 cup / 6 bowl

AMERICAN ONION SOUP - 6

SIMPLE - mixed greens, red wine-agave nectar vinaigrette 6

FLATIRON - green beans, cucumber, tomato, boiled egg, radish, niçoise olive, feta, champagne vinaigrette 12

KALE SALAD - candied walnut, pomegranate seeds,

red wine poached pear, pomegranate vinaigrette 12

CHICKEN BROCCOLINI* - grilled chicken, arugula, red quinoa, almond, oranges, pickled red onion & beets, parsley vinaigrette 13

add to your salad - grilled chicken* or smoked tofu 3 salmon* 6

SHARED

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 8

PORK BELLY - cilantro cabbage slaw, pickled Fresno, Fireside Bourbon glaze 10

HAZEL DELL FARM MUSHROOM PATE - sesame cracker, rosemary pickled carrots 8

FRIED PICKLES - house made dill pickle chips, habanero ranch 7

CHARCUTERIE - cured meats, local cheeses, pickled vegetables, huckleberry preserves, grilled sourdough 14

PEPPERONI & CAESAR FLATBREAD - hand cut salumeria pepperoni, marinara, mozzarella, Caesar salad 13

HUITLACOCHÉ FLATBREAD - corn, jalapeno, mozzarella, Oaxaca cheese, IPA red onions, arugula 12

SANDWICHES

choice of: simple salad, house cut fries, soup du jour (add \$1) American onion (add \$2)

BISON BURGER* - creamy brie, caramelized onions, fig jam, arugula 14.25

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

SOUTHWEST BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula 12

CHICKEN CORDON BLEU - ham, fried buttermilk chicken thigh, swiss fondue, stone mustard, tomato, frisée, onion bun 13

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\$5 Draft Beer

Mountain Standard IPA - Odell Brewing - Fort Collins

Tart & Juicy Sour IPA - Epic Brewing - Denver

Milk Stout - Lefthand Brewing - Longmont

Craft Lager - Upslope Brewing - Boulder

Tree Hugger Amber - Asher Brewing - Boulder

\$5 House Wines

Canyon Road - Modesto, CA

Pinot Grigio, Chardonnay,

Pinot Noir, Cabernet Sauvignon

\$2 off Specialty Cocktails



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.*

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