

MID DAY 3 - 5 pm Daily



SHARED

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 8.5

MOLE TOTS - queso fresco, pickled IPA red onions, crema, cilantro 8.5

CHARCUTERIE - cured meats & cheeses, pickled vegetables, spiced nuts, grilled sourdough 15

ELK BRATWURST - braised cabbage & apples, pickled beets, IPA mustard 9

BUTTERNUT FLATBREAD - roasted mushroom, fontina, evoo, sage 12 Add elk sausage 15

SOUPS & SALADS

SOUP DU JOUR - 4 cup / 6 bowl

ELK CHILI - aged cheddar, cilantro, crema, cornbread 8.5/bowl

AMERICAN ONION SOUP - sweet onion, Colorado bourbon, crouton, aged white cheddar 6/bowl

SIMPLE SALAD -

mixed greens, red wine-agave nectar vinaigrette 6

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

KALE SALAD - quiona, roasted beets, candied walnut, poached pear, shaved pecorino, citrus vinaigrette 12

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



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SANDWICHES & PLATES

all sandwiches come with choice of: house cut fries or simple salad, house tots (add \$1), soup du jour (\$add 1) American onion (add \$2) Bowl Elk Chili (add \$4)

BISON PASTRAMI RUEBEN - Swiss, house made sauerkraut, special sauce, marble rye 14

HALL BURGER* - sautéed onions & mushrooms, aged cheddar, smoked bacon, horseradish aioli, fried egg, sourdough bun 15

BISTRO BISON BURGER* - creamy brie, caramelized onions, fig jam, arugula, brioche bun 15

TURKEY BURGER* - seasoned house made turkey patty, guacamole, aged white cheddar, roasted garlic chipotle aioli, sourdough bun 13

SOUTHWEST BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula, brioche bun 13

MOUNTAIN HIPPIE SANDWICH -

zucchini, roasted red peppers & mushrooms, kale, sprouts, pepper jack cheese, avocado vinaigrette, 9 grain bread 13

CHILE RELLENO - Southwestern quinoa filling, fire roasted poblano, arugula, black bean puree, tomatillo reduction, queso fresco 14

LAMB SHEPHERD'S PIE -

slow braised lamb, roasted carrots & mushrooms, tomatoes, herbs, parsnip whipped potato crust, aged cheddar 15



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.*

A 3% surcharge will be added to your final bill to lessen the financial burden of our mandated efforts to minimize the spread of Covid-19. We greatly appreciate your support and patronage and we will do all we can to keep our Guests and staff safe.