

MID DAY 3 - 5 pm Daily



SHARED

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 8.75

MOLE TOTS - queso fresco, pickled IPA red onions, crema, cilantro 8.75

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

ELK BRATWURST - snow pea slaw, pilsner mustard, pickled vegetables 9

ASPARAGUS FLATBREAD - olive oil, pecorino, soft egg, preserved lemon 13

SOUPS & SALADS

SOUP DU JOUR - 4 cup / 6 bowl

WHITE GAZPACHO - pickled grapes, garlic oil, pine nuts 9/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 12.5

KALE SALAD - cornbread croutons, cherry tomato, avocado, grated parmesan, creamy dill vinaigrette 12.5

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)

BISON PASTRAMI REUBEN - Swiss, house made sauerkraut, special sauce, marble rye 14.50

HALL BURGER* - sautéed onions & mushrooms, aged cheddar, smoked bacon, horseradish aioli, fried egg, brioche 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, brioche bun 14

SOUTHWEST BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula, brioche bun 14

FRIED CHICKEN SANDWICH - bread & butter pickles, garlic aioli, peppadews, coleslaw, brioche bun 13

OYSTER MUSHROOM TACOS - avocado crema, shredded cabbage, pickled onions, queso fresco, simple salad 13

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



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.