

MID DAY 3 - 5 pm Daily



SHARED

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 9

MOLE TOTS - queso fresco, pickled IPA red onions, peanuts, crema, cilantro 9

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

ELK & CHEDDAR BRATWURST - charred corn succotash, whole-grain honey mustard, pickled vegetables 9

HEIRLOOM TOMATO FLATBREAD - creamed leeks, bacon, basil, balsamic reduction 13

SOUPS & SALADS

SOUP DU JOUR - 4 cup / 6 bowl

WHITE GAZPACHO - marcona almonds, pickled grapes, garlic oil, pine nuts 8/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, charred corn, cherry tomato, avocado, grated parmesan, creamy dill 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* - bacon jam, grilled onions, roasted chilis, aged cheddar, arugula, brioche bun 15

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

TURKEY BURGER* - house made turkey patty, guacamole, aged white cheddar, 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, choice of side 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 2.5% Kitchen Living Wage surcharge will be added to each Guest check to address the growing wage disparity among restaurant employees. This fee goes directly to hardworking and creative Kitchen staff. We ask for your support in this new, sustainable practice.