
COLORADO COMFORT

ACHIOTE CAULIFLOWER [GF][V][V+] • 15

charred cauliflower, house made sofrito, black bean purée, cilantro oil, micro cilantro, cracked himalayan salt

BISON OXTAIL BOLOGNESE WITH GNOCCHI • 19

braised bison oxtail, kale, roasted tomatoes, basil oil, shaved gruyère, micro basil

FLAT TOP ELK BURGER* • 17

8 oz elk patty, foie gras onion jam, arugula, goat cheese, crispy serrano ham, berry compote

WANT A BEEF OR BISON BURGER? LET'S TALK!

BEER CAN CHICKEN • 19

quarter bird, choice of light or dark meat, 90 shilling amber ale pan gravy, honey glazed tri-color carrots, roasted garlic whipped potatoes

BISON SIRLOIN* & RAVIOLI • 29

6 oz. grilled-to-order, house ravioli stuffed with mascarpone, black garlic, apple & apricot, topped with cipollini cream & hazelnuts, sautéed kale

LION'S MANE RISOTTO [GF][V] • 18

grilled lion's mane mushroom, colorado wild mushroom risotto, roasted patty pan squash, rainbow micro greens

FRIED BISON STEAK • 18

double breaded and fried bison cube steak, sage and cream gravy, duchess potatoes

SEASONAL SEAFOOD

SEASONAL CATCH* • MKT

please ask your server about our offering of the day

PAN ROASTED SCALLOPS* [GF] • 30

butter basted maine scallops, pueblo chile and smoked bacon creamy farro, sautéed kale, green onion oil, rainbow micro greens

MAINE LOBSTER ROLL* • 28

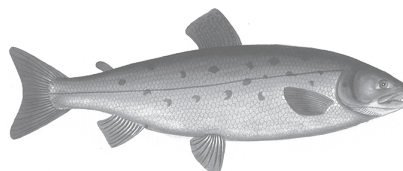
butter poached maine lobster, parsley, scallions, lemon, butter toasted roll, clarified butter

FOUR CHEESE LOBSTER & ROOSTER COMB MACARONI* • 29

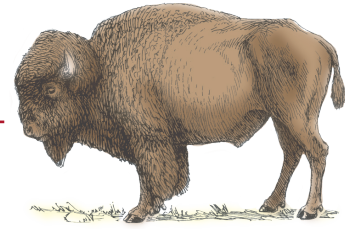
fontina, parmesan, asiago, sharp cheddar, butter poached maine lobster, lobster demi, toasted herb bread crumbs, lemon oil, rainbow micro greens

COLORADO TROUT* [GF] • 24

grilled, sweet potato, green chile, house chorizo, roasted tomato, pickled jalapeño chimichurri, cilantro oil, micro cilantro



DINNER



SMALL PLATES

BISON BONE MARROW • 15

slow roasted rock river ranch marrow bones, cracked himalayan salt, lemon olive oil, bacon marmalade, crostini +5 add torched foie butter

PORK BELLY STEAMED BUNS • 13

steamed bao bun, hoisin pork belly confit, pickled cucumber slaw, micro wasabi

FOIE GRAS MOUSSE • 14

hudson valley foie mousse, cherry gel, pickled red onion, buttered rye toast points

CRISPY PIG EARS [GF] • 10

tender crispy fried pig ears, bacon marmalade, house green chile hot sauce

BAKED GOAT CHEESE [v] • 12

jumpin' good goat cheese, jalapeño jelly, roasted garlic, charred green onion oil, lavash crackers +4 add house made chorizo

ITALIAN BISON MEATBALLS • 12

rock river ranch bison italian sausage, house fried mozzarella, peperonata sauce, parmesan, basil oil, micro basil

PICKLED DEVILED EGGS [GF] • 10

tomato-chili pickled whites, bacon deviled yolks, serrano ham, crème fraiche, pork cracklings, green onion oil, micro rainbow greens

STEAMED MUSSELS • 16

p.e.i. mussels, house made chorizo, roasted green chiles, tomato-saffron broth, wilted arugula, micro cilantro, parmesan crostini

BISON SATAY [GF] • 15

rock river ranch bison flank steak, tamari-citrus marinade, tuxedo sesame seeds, pickled cucumber slaw, chili oil, micro wasabi

HOUSE SOUPS

YOUR CHOICE OF SMALL OR LARGE BOWL

TOMATO BISQUE [GF] • 5/8

house made tomato soup, parmesan, basil oil

VEGETARIAN

GREEN CHILE [GF][v] • 5/8

pueblo green chiles, tortilla chips, cotija, cilantro cream

SMOKED PORK

GREEN CHILE [GF] • 6/9

house smoked pork, pueblo green chiles, tortilla chips, cotija, cilantro cream

BISON CHILI COLORADO • 6/9

rock river ranch ground bison, black beans, green onion, white cheddar, tortilla chips

WATER SERVED UPON REQUEST

GRATUITY POLICY

A 20% SERVICE CHARGE
MAY BE ADDED TO PARTIES
OF 6 OR MORE

[GF] = GLUTEN FREE

[v] = VEGETARIAN

[v+] = VEGAN

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOUSE SALADS

FIELD GREENS [v] • 6

carrots, radishes, cherry tomatoes, cucumbers, croutons with your choice of house dressing

CAESAR • HALF 6 / FULL 11

chopped romaine, white anchovies, croutons, house caesar dressing, parmesan crisp

GRILLED SIRLOIN* & ROASTED VEGETABLE • 18

snake river farms wagyu sirloin, watercress, braised turnips, butternut squash, fingerling potatoes, roasted tomatoes, gruyère cheese, point Reyes blue cheese dressing

SMOKED BEETS & GRILLED PEARS [GF] • 16

field greens, grilled pears, apricots, smoked beets, red onions, candied pecans, jumpin' good goat cheese, grapefruit-agave balsamic vinaigrette

GRILLED COLORADO TROUT* [GF] • 18

house made fromage blanc, chilled farro, apples, cranberries, shaved brussels, field greens, marcona almonds, lemon-herb vinaigrette

VINAIGRETTES [GF][v]

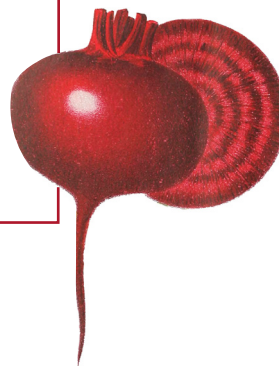
grapefruit-agave balsamic, lemon-herb, honey chipotle, poppyseed

DRESSINGS

[GF] EXCEPT CLASSIC BLUE CHEESE [v] EXCEPT CAESAR caesar*, classic ranch, classic blue cheese, whole grain honey mustard

ADD-ON PROTEINS

PECAN SMOKED BACON	+3
GRILLED OR BLACKENED CHICKEN	+6
GRILLED SIRLOIN STEAK*, WILD SHRIMP*	+8



STEAKHOUSE CLASSICS

ALL STEAKS SEASONED WITH SEA SALT & PEPPER - GRILLED TO ORDER + CRISPY LEEK & SHISHITO GARNISH
SIDES SERVED A LA CARTE

8 OZ GRASS FED LAMB SIRLOIN* [GF] • 28
yarra valley - australia

6 OZ PETITE BEEF FILET MIGNON* [GF] • 29
emerald valley ranch - colorado

8 OZ BISON FILET MIGNON* [GF] • 39
rock river ranch - colorado

8 OZ WAGYU BEEF SIRLOIN* [GF] • 29
snake river farms - idaho

16 OZ WAGYU BEEF NEW YORK STRIP* [GF] • 50
snake river farms - idaho

14 OZ BISON RIBEYE* [GF] • 42
rock river ranch - colorado

20 OZ (BONE-IN) BISON RIBEYE* [GF] • 52
rock river ranch - colorado

BUTCHER'S CUT • MKT
please ask about our offering of the day

STEAK TOPPERS

COMPLIMENTARY HOUSE BOURBON STEAK SAUCE (UPON REQUEST)

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|---------------------------|------------------------------------|
| +2 HOUSE BISON DEMI | +5 SAUTÉED COLORADO MUSHROOMS |
| SMOKED BLUE CHEESE BUTTER | FOIE GRAS BUTTER |
| HATCH GREEN CHILE RUB | +14 BUTTER POACHED LOBSTER* (3 OZ) |
| +3 DIABLO MOLE | |
| STEAKHOUSE CHIMICHURRI | |

A LA CARTE SIDES

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|--------------------------------|---|--------------------------------------|
| +5 ROASTED CAULIFLOWER | +6 ROASTED GARLIC WHIPPED POTATOES | +8 SAUTÉED WILD SHRIMP* |
| HONEY GLAZED TRI-COLOR CARROTS | SWEET POTATO CHORIZO HASH | +16 SEARED SCALLOPS* |
| GARLIC BUTTERED BRUSSELS | CHORIZO GREEN CHILE
RISOTTO CROQUETTES | FOUR CHEESE LOBSTER*
MAC & CHEESE |
| BLISTERED SHISHITO PEPPERS | SMOKED BACON CREAMY FARRO | |
| SAUTÉED KALE | GREEN CHILE MAC & CHEESE | |
| | CHARRED BROCCOLINI | |
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