



SHARABLE

Colorado Lamb Ribs | 16

Braised & Seared ♦ Romesco

Bread & Butter Board | 6

Spiced Citrus Butter ♦ Grilled Bread ♦ Olive Oil

Butcher's Board | 28

Artisanal Meats & Cheese ♦ Mostarda ♦ House Pickles ♦ Grilled Bread

Mountain Bruschetta | 12

Grilled Bread ♦ Goat Cheese Dressing ♦ Pistachio Pesto ♦ Tomato Relish

Mussels* | 18

Mountain Butter ♦ White Wine ♦ Romesco ♦ Grilled Bread

Pacific Salmon Cakes | 19

"Creative" Organic Pacific Salmon ♦ Mostarda ♦ Garlic Aioli ♦ Arugula & Radish

SOUPS & SALADS

Chicken + 6 | Salmon + 7 | Steak + 8

Winter Greens | 13

Black & Scarlet Kale ♦ Pickled Swiss Chard ♦ Sunflower Seeds ♦ Carrot ♦ Pear ♦ Smokey Mustard Vinaigrette

Roasted Beet | 12

Roasted Beets ♦ Pumpkin Seed ♦ Frosted Walnuts ♦ Arugula ♦ Radish ♦ Tomato ♦ Balsamic

Bighorn Caesar* | 14

Chopped Romaine ♦ Parmesan ♦ Crispy Garbanzo ♦ House Made Hatch Chile Caesar

French Onion Soup | 13

Charred Onion Broth ♦ Wine Braised Onion ♦ Smoked Gouda Crostini

Winter Mushroom & Chestnut Bisque | 12

Roasted Mushrooms ♦ Coconut Cream ♦ Toasted Pumpkin Seeds



– *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Groups of 6 or more will have an automatic 20% Gratuity added. Maximum of 2 checks per table –

ENTRÉES

Winter Gnocchi | 30 ^{VEGAN}

Sweet Potato Gnocchi ♦ Butternut Mole ♦ Roasted Mushrooms & Squash ♦ Pumpkin Seeds

Pacific Salmon* | 38

Skin on "Creative" Organic Pacific Salmon ♦ Winter Spice Risotto ♦ Romesco

Duck Confit | 42

Celery Root Puree ♦ Swiss Chard ♦ Mostarda

Pappardelle | 32

Swiss Chard ♦ Pistachio Pesto ♦ Goat Cheese Sauce ♦ Pumpkin Seeds

Dry Aged NY Strip* | 54

14-16oz NY Strip ♦ Smashed Potato ♦ Crispy Brussels Sprouts ♦ Maple Bordelaise

Pork Belly | 36

Crispy Pressed Pork Belly ♦ Chicharrón ♦ Apple & Fennel Slaw ♦ Mostarda ♦ Crispy Brussel Sprouts

Delicata & Fennel | 28 ^{VEGAN}

Roasted Delicata Squash ♦ Braised Fennel ♦ Butternut Mole ♦ Pickled Swiss Chard

Bighorn Burger* | 24

½ Pound Hand Ground Burger ♦ House Made American Style Beer Cheese ♦ Bacon Onion Jam ♦ House Made Bread & Butter Pickles ♦ Lettuce ♦ Potato Bun ♦ Fries

SWEET

Apple Pie Tart | 10

Pie Spice Mousse ♦ Roasted Apples ♦ Caramel ♦ Whipped Cream

Banana Rum Bread Pudding | 12

Brioche Soaked w/ Rum ♦ Over Ripe Banana ♦ White Chocolate ♦ Custard ♦ Salted Caramel

Basque Cheesecake | 13

Honey Cheesecake ♦ Honeycomb Candy

Smore Pie | 10

Graham Cracker Crust ♦ Hazelnut Ganache ♦ Marshmallow Brulee

Mulled Berry Cobbler | 11

Mulled Berry Compote ♦ Nut Streusel

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