



## SHARABLES

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### House Bread Service | 9

Warm Bread ♦ Whipped Seasoned Butters  
– GSO

### Smoked Trout Dip | 14

House Smoked Rocky Mountain Trout ♦ Herbed Crostini  
– GSO

### Colorado Lamb Ribs | 19

Pomegranate molasses ♦ serrano lavender jam

### Mountain Bruschetta Duet | 14

Crusty Baguette ♦ Peach & Tomatillo ♦ Grilled Apple & Goat Cheese  
– GSO

## FLATBREADS

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*Sub Gluten Free Flatbread +4*

### White Truffle | 22

White Truffle Mornay ♦ Wild Shitake & Oyster Mushrooms ♦ Arugula ♦ Pecorino

### Wild Game Sausage | 24

Smoked Tomato Red Sauce ♦ Wild Game Sausage ♦ Cheese Blend

### Market | 21

Ask your server about the market special

## SOUPS & SALADS

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*Chicken + 6 | Salmon\* + 8 | Steak\* + 10*

### French Onion Soup | 13

Beef Broth ♦ Wine Braised Onion ♦ Rye Crouton ♦ Gruyere  
– GSO

### Rotating Bistro Soup | 12

Our servers would be delighted to tell you about our rotating seasonal soups

### Summer Grain | 16

Quinoa ♦ Arugula ♦ Cherry Tomato ♦ Roasted Squash ♦ Chickpea ♦ Cured Beets ♦ Pickled Shallot ♦  
Pepita Granola ♦ Smoky Tomato Vinaigrette

### White Caesar | 14

House White Anchovy Dressing ♦ Romaine ♦ Rye Crouton ♦ Parmesan Crisps  
– GSO

### Pistachio & Goat | 17

Arugula ♦ Goat Cheese Mousse ♦ Dried Strawberry ♦ Crispy Prosciutto ♦ Pistachio Granola ♦ Orange  
Blossom Vinaigrette

### The House Salad | 12

Green Leaf Lettuce ♦ Carrot ♦ Onion ♦ Tomato

– Dressing: ranch / blue cheese / balsamic / orange blossom / white Caesar / smoky tomato vinaigrette

# BISTRO SPECIALS

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## Market Trout | 34

Ask your server about our market special Colorado trout feature

## Stuffed Chicken | 32

Herb Marinated Chicken Breast ♦ Spinach ♦ Brie ♦ Roasted Tomato Orzo ♦ Tomato Basil Jus  
– GSO

## Wild Boar Ravioli | 32

Black Garlic Sage Cream

## Creative Salmon\* | 48

Miso Cured Chinook King Salmon ♦ Toasted Quinoa & Peppers ♦ Roasted Tomato ♦ Wilted Spinach  
– contains soy

## Wild Mushroom Cannelloni | 28

Ricotta & Wild Mushroom ♦ Porcini Cream ♦ Citrus Arugula Nest

## Lamb T-Bones\* | 36

Colorado Lamb ♦ Blistered Bell Pepper ♦ Quick Pickle ♦ Couscous ♦ Pomegranate Lavender Demi  
– GSO

## Elk Bolognese | 30

Pappardelle ♦ Tomato ♦ Elk  
– GSO

## Filet Mignon\* | 48

7oz Hand Cut Filet ♦ Confit Fingerling Potato ♦ Sumac Honey Butter Baby Carrot ♦ Bordelaise

## Bistro Pasta | 28

Ask your server about our current Bistro pasta feature  
– GSO

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# A LA CARTE SIDES

## Herbed Couscous | 6

## Toasted Quinoa | 6

## House Salad | 5

## Sumac Honey Butter Carrots | 8

## Roasted Tomato Orzo | 6

## Roasted Fingerling Potatoes | 7

– \*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 | Cashless Property –