



FEATURED COCKTAILS & WINES

New Staff Favorite! Four Corners Cocktail

Made with local Colorado Jackalope gin from Palisade, mixed with Solerno blood orange liqueur, lime juice and a splash of red wine.
A very refreshing combination! 12.5

FEATURED WINES BY THE GLASS

Whitehaven Sauvignon Blanc

Pale yellow-green, with star bright clarity, this Sauvignon Blanc offers fragrant aromas of gooseberry, blackcurrant leaf, greengage plums, and a hint of tropical fruit. On the palate, the wine is medium-bodied, with vibrant acidity supporting bright, fragrant fruit flavors that linger on a long, clean finish. 10.5 / 40

1000 Stories Bourbon-Barrel Aged Zinfandel

1000 Stories Zinfandel is made in small batches, first aged in new French and American Oak before maturing in used bourbon barrels from America's finest bourbon distilleries. This technique lends nuance and structure to the complex spice notes, red and black fruit flavors. On the finish you'll experience a subtle layer of smokiness that only a bourbon barrel can deliver. 10.5 / 39

SEASONAL SPECIALS

Warm Asparagus Spring Salad

A starter salad of warm roasted asparagus, golden beets, pickled radishes, blackberries, baby spinach, mixed greens, pistachios, goat cheese.

Tossed with pomegranate-champagne vinaigrette 13*

(Add chicken breast +6; salmon, or bistro beef tender+7)°

Recommended Wine Pair: Whitehaven Sauvignon Blanc or Alexander Valley Rose'

Chef Recommends! Smoked Trout Cake

A small plate of house alderwood-smoked rainbow trout. Topped with mustard-caper remoulade sauce and served with golden beets tossed with pomegranate-champagne vinaigrette, goat cheese and pistachios, and an apple-jicama slaw with apple cider vinaigrette. 20

Recommended Wine Pair: Alexander Valley Rose or Chateau St. Michelle Riesling

Chef Recommends! Lamb Barbacoa Tacos

Achiote-marinated lamb top sirloin, pickled vegetables, tres queso, corn tortillas, house coleslaw, saffron rice and beans 23 *

Recommended Wine Pair: 1000 Stories Zinfandel

Chef Recommends! Great Lakes Walleye Pike

Mild, fresh-water fish from the Great Lakes region. Served with Italian salsa verde, oven-dried tomato vinaigrette, warm roasted fingerling potato salad and asparagus. 32*

Recommended Wine Pairing: Franciscan Cuvee Sauvage or Whitehaven Sauvignon Blanc

Black Angus New York Striploin

House-cut certified Angus beef, topped with pasilla negra tomatillo salsa and garlic-herb-pepita compound butter. Served with a potato-green chile cheddar gratin and rainbow baby carrots 36*

Recommended Wine Pairing: Franciscan Magnificat or Educated Guess Cabernet

**gluten free **gluten free optional*

CORAVIN WINE BY THE GLASS

Coravin is a revolutionary device that allows premium wines to be poured by the glass without opening the bottle. A hollow needle is inserted into the cork airtight and the poured wine is replaced with argon gas. The needle is removed, the cork naturally seals up, and the wine is preserved as if it had never been opened.

Coravin Special Franciscan "Magnificat" Napa, CA

73% Cabernet Sauvignon, 24% Merlot, 2% Malbec, 1% Cabernet Franc

Aromas: Dark cherry, plum, baking spices, and coffee weave into a complex aroma.

Flavors: The wine opens with ripe plum and black currant. The impressive structure is readily apparent in a dense, full body with refined tannins. The extensive finish blends cassis with anise, tobacco, cocoa, and vanilla. 19.5 / 75

Coravin Special Caymus Vineyards "Red Schooner Voyage 3" Malbec

This Malbec is made from grapes grown in the Andes Mountains, shipped chilled to Napa Valley and produced with the same techniques as the award-winning Caymus Cabernet.

With scents of ripe plums and cherries, this wine is powerful and supple, with flavors of French oak and soft tannins. 18.5 / 70

Coravin Special Belle Glos "Clark & Telephone" Pinot Noir Santa Barbara, CA

The color is a deep scarlet-red with lush aromas of blackberry, nutmeg, and hint of caramel. The wine is fresh and exuberant in the mouth with sumptuous strawberry jam, ripe black cherry, cranberry and warm gingerbread. It is perfectly balanced with refreshing acidity, velvety tannins and a hint of toffee carrying through its long finish. 19 / 72

CELLAR FEATURED WINES

Juve & Camps Cava Brut Sparkling Rose' Spain \$40

Our favorite Cava from our recent trip to Spain! Made from Pinot Noir grapes, producing a beautiful bright pink color. Its light effervescence casts a delicate and intense aroma. On the palate you'll find notes of cherry and strawberry, with hints of honey, toast and a floral, creamy finish.

Feixa Negra 2015 Priorat Spain \$39

This is a classic Priorat blend of 50% Garnacha and 50% Carineña. It sees six months in oak barrels. The color is a dark, ruby red and transparent. Red and black fruits on the nose, with hints of oak, vanilla and caramel. On the palate the wine has brisk tannins and good balance.

Pairs well with red meats, as well as poultry, BBQ, or creamy dishes.

J Vineyards 2015 Pinot Noir California \$43

70% Monterey County, 26% Sonoma County, 4% Santa Barbara County

J Vineyards Pinot Noir has aromatic notes of exotic spice, cherry preserves and black tea.

The palate is plush, jammy and ripe with flavors of spicy black pepper, cola and plum.

La Montessa 2014 Rioja Blend Spain \$44

La Montessa's Palacios Remondo multi-faceted flavor profile-including ripe nectarines, pomegranates, blood oranges and fresh strawberries, infused with hints of sweet spice -will pair well with any kind of cuisine. 88% Garnacha & 12% Tempranillo

Ravenswood 2012 Zinfandel Sonoma, California \$49

The 2012 Barricia Vineyard Zinfandel is produced from a single vineyard of old, mature vines, which results in a weighty wine with good texture. Black fruit and dark spice are matched with good acidity.