



## FEATURED COCKTAILS & WINES BY THE GLASS

### Piña Margarita

Alto's Reposado, St. Germain, pineapple juice 13

### WillaKenzie Pinot Gris

Extensive lees contact in stainless steel tanks allows this Pinot Gris to maximize fruit expression with notes of pear and papaya. The mouthfeel is rich, yet has a strong backbone of acidity which carries the wine to a long finish. Great food pairing wine or just enjoy to sip. 6 / 12 / 43

### Alexander Valley "Redemption Zinfandel" Dry Creek Valley 2014

This is a big wine with spicy aromas of blackberry, blueberry, dark chocolate, black pepper, oak, vanilla and tea leaves. There are spicy flavors of black pepper, blueberry, black cherry, chocolate and molasses.

The wine was barrel aged for 14 months to allow the tannins to soften.

Great wine for food pairing. Received multiple awards for 2014. 6.25 / 12.5 / 46

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## SEASONAL SPECIALS

### Lamb Ragu Hummus Bowl

A sharable small plate of housemade hummus, mediterranean-spiced ground lamb, pine nuts, quinoa tabbouleh, pickled turnips. Served with housemade zahtar flatbread. 18\*\*

### Warm Asparagus Spring Salad

A starter salad of roasted asparagus, golden beets, pickled turnips, blackberries, strawberries, baby spinach, mixed greens, pistachios, goat cheese and blood orange vinaigrette 15\*

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

Recommended Wine Pairing: WillaKenzie Pinot Gris

### Saffron-Leek Risotto Cakes

Crispy risotto cakes, organic Colorado mushroom & asparagus saute', manchego cheese, fire-roasted tomato vinaigrette. A great vegetarian option. 22\*

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

### Mushroom Truffle Tagliatelle

Fresh tagliatelle pasta and organic Colorado gourmet mixed mushrooms, truffled mascarpone cream, porcini mushroom stock, arugula, shaved parmesan 25

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

Recommended Wine Pairing: J Pinot Noir

### Zucchini & Squash "Zoodles"

Linguini-shaped yellow squash & zucchini, mushrooms, pancetta bacon, artichoke hearts and oven-dried tomatoes. Served over roasted tomato chipotle & green chile sauces 24\*

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

Recommended Wine Pairing: Location F4 Red Blend

### Filet Mignon

Beef tenderloin (8 oz), guajillo-tomatillo salsa, Chimayo compound butter, warm fingerling potato-pancetta salad, roasted asparagus 38 \*°

Recommended Wine Pairing: Intrinsic or Hess Collection Alloumi Cabernet Sauvignon

\*gluten free \*\*gluten free optional

## CELLAR FEATURED WINES

### Paco and Lola

### Albarino

\$40

Straw yellow color with greenish tones, clean and bright. Medium-high intensity on the nose, aromatic herbs, balsamic, citrus, grapefruit, lemon, tropical, pineapple, lychees and white flowers.

The palate is fresh, very fruity, balanced and persistent.

### J. Lohr "Arroyo Vista" Chardonnay, Arroyo Seco, California \$42

The Arroyo Vista 100% Chardonnay is J. Medium straw yellow in color, it exhibits intriguing aromas of lemon cream, white peach, caramel, crème brûlée and toasted hazelnuts. The texture is balanced by fresh flavors of stone, citrus fruit, and baked apple, with a long, sweet oak finish. (92 points Wine Enthusiast)

### *Michael's Favorite!* Bennett Valley Cellars Chardonnay Sonoma County \$54

The wine is perfectly balanced with moderate alcohol and crisp acidity accentuating the bright fruit flavors. This Chardonnay shows aromas of ripe peach, white nectarine, and citrus blossom. It is dry on the palate, with refreshing flavors of pear and tropical fruit and finishes with light, toasty notes and crisp acidity.

### Cantine Sant' Agata Baby Barbera D' Asti 2017 Piedmont, Italy \$36

This juicy mid-weight wine is an example of why Barbera d'Asti is so popular. Lip-smacking, cherry-like acidity enlivens the briary, spicy character of the wine's fruitiness.

Mild tannins make it perfect for current consumption. Great to pair with pizza, pasta or just enjoy.

### 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.

### F4

### French Red Wine

### California

\$44

A blend Grenache, Syrah and assorted Bordeaux varietals from winemaker Dave Phinney. A dominant nose of raspberry, rhubarb, and wild strawberry are complemented by savory aromas of humid tobacco, lavender and rose petal. An immediate entry of cranberry and other red fruit leads to a touch of savoriness. The wine is fresh and lively with great acidity and approachable tannins.

### J Lohr Tower Road

2014

### Petite Sirah

### CA

\$53

This Paso Robles, 2014 vintage offers inviting aromas of blackberry and a bouquet of brown butter and toasted hazelnut from French oak aging, followed by rich, juicy flavors of ripe blackberry on the palate. This vintage exemplifies the bold, juicy flavors characteristic of Petite Sirahs.

### *Birgitte's Favorite!* Allegrini Palazzo Della Torre "Ripasso" \$47

This is one of the wines that has made Allegrini famous. Aromas of ripe, black-skinned fruit and exotic spice are front and center on this delicious red. On the palate, tightly knit, polished tannins carry mouthwatering black cherry, blackberry compote, mocha and cinnamon.

### *Birgitte's Favorite-Favorite!* Beringer 2014 Quantum Red Blend Napa Valley \$78

In creating Quantum, the goal is to showcase an interesting mix of varietals using the foundation of Cabernet Sauvignon — the backbone of the Beringer portfolio. The Merlot contributes round mouthfeel and soft tannins, Cabernet Franc adds great color and unique aromatics, Petite Sirah adds spice complexity, and Malbec adds silkiness and color to the final blend. (91 points - Wine Enthusiast)  
74% Cabernet Sauvignon, 12% Merlot, 7% Cabernet Franc, 5% Petite Sirah, 2% Malbec.