

## STARTERS

### CHARCUTERIE AND CHEESE BOARD | 21

barolo salami, prosciutto, finocchiona, manchego, brie, point Reyes blue cheese, castelvetro olives, grilled baguette, and whole grain mustard

### HAMACHI SASHIMI \* | 18

roasted red beet-ginger chutney, miso and sesame vinaigrette, wakami seaweed, pickled ginger, wonton crisps

### ANGUS BEEF BROCHETTES | 15

beef ribeye, shishito peppers, tomato, red onions, watercress chimichurri, maldon sea salt

### CALAMARI | 16

marinated daikon and carrots, cilantro, basil, chili-lime sauce, salt roasted peanuts

### FRIED BRIE | 14

grilled baguette, kumquat jam

### MILE HIGH WINGS | 15

choice of: pickled fresno chili sauce or citrus honey, smoked blue cheese dressing, ranch and root vegetables

### AMERICAN KOBE BEEF TARTARE \* | 17

garlic-black pepper aioli, golden beet chip, foie gras brûlée, kumquat jam, toasted baguette

### JUMBO LUMP CRAB CAKE | 18

roasted, mustard aioli, shaved fennel salad

### SCALLOP & AVOCADO TOAST | 16

carrot and candied walnut pesto, radish, maldon sea salt

### CARAMEL PORK BELLY WONTONS | 13

serrano chili and radish slaw, wasabi sour cream

## SOUPS & SALAD

### SOUPS | 9

Buffalo Red Chili... with grilled baguette

Soup of the day... chef's creation

Add chicken | 7

Add salmon \* | 10

### CAESAR | 8

heart of red leaf romaine, asiago crisp, caesar dressing, shaved parmesan cheese, brioche croutons

### ROASTED BEETS | 12

baby spinach, manchego, toasted pepitas, salt roasted almonds, green goddess dressing

### BABY WEDGE | 9

baby iceberg lettuce, heirloom tomatoes, apple wood smoked bacon, point Reyes blue cheese crumbles, moody smoked blue cheese dressing, asiago crisp

### SPICED PEAR & CRISPY GOAT CHEESE | 11

slow roasted pears, baby arugula, candied walnuts, crispy goat cheese, blood orange vinaigrette

### COBB | 10

chopped iceberg lettuce, baby heirloom tomatoes, pork belly lardoons, avocado, boiled egg, cucumbers, point Reyes blue cheese

# SANDWICHES & BURGERS

~ ALL SANDWICHES & BURGERS ARE SERVED WITH FRIES ~

## SWEET BASIL CHICKEN | 15

marinated grilled chicken breast, beefsteak tomatoes, provolone, baby arugula, fresh basil, mustard aioli, baguette

## SMOKED TURKEY BLTA | 16

olive oil roasted turkey, apple wood smoked bacon, avocado, shredded lettuce, beefsteak tomatoes, swiss, mayonnaise, sourdough

## ADD TO ANY SANDWICH | \$2 each

- fried egg
- avocado
- apple wood smoked bacon
- herb roasted seasonal mushrooms
- caramelized shallots
- point Reyes blue cheese crumble

## STEAK BURGER \* | 16

angus beef, shredded lettuce, swiss cheese, beefsteak tomatoes, pickle chips, red onions, brioche bun

## B&B BURGER \* | 16

angus beef, blackened seasoning, blue cheese, shredded lettuce, apple wood smoked bacon, beefsteak tomatoes, pickle chips, red onions, brioche bun

## GREEN CHILI BURGER \* | 16

angus beef, shredded lettuce, beefsteak tomatoes, apple wood smoked bacon, pickle chips, red onions, fresno chili mayonnaise, green chili and smoked cheddar, brioche bun

# ENTRÉES

## BUTTER ROASTED BRANZINO FILLET | 27

pan-seared whole fillet, Burmese style noodles in a light curry sauce, daikon, carrot, herbs

## SCOTTISH SALMON \* | 25

6 ounces, roasted cauliflower, gnocchi, caper-raisin velouté, blood orange balsamic glaze

## ANGUS COWBOY STEAK \* | 49

18 ounce bone in ribeye, shiitake mushrooms, foie gras butter, yukon gold potato mousseline, asparagus, bordelaise sauce

## COLORADO RACK OF LAMB \* | 36

roasted half-rack of lamb, garam masala hummus with toasted sesame seeds, asparagus, black pepper cabernet sauce

## SNAKE RIVER FARM'S TOP SIRLOIN \* | 33

10 ounce, potato cassoulet, caramelized onions, red wine reduction

## OVEN ROASTED CHICKEN | 24

10 ounce, herb roasted mushrooms, yukon gold potato mousseline, tarragon cream

## FARRO CASSEROLE WITH TOMATO & HERBS | 21

matignon, garlic, thyme, lemon zest, heirloom tomatoes, parsley and carrot pesto, candied walnuts

## SWEETS

### CRÈME BRÛLÉE | 9

fresh berries

### BUTTERSCOTCH DATE CAKE | 9

brandied cranberries, butterscotch sauce

### PEAR CLAFOUTI | 9

crème chantilly

### S' MORES | 9

chocolate custard, honey graham cracker streusel, toasted meringue

### ALCHEMY ICE CREAM OR SORBET | 9

choice of ice cream: vanilla bean or chocolate

choice of sorbet: strawberry-lime or passion fruit

served with fresh berries

*All prices are subject to \$3.00 per delivery charge, 8% tax and 19% gratuity.*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Especially if you have any medical conditions*