

SOUP & SALADS FOR STARTERS

SOUP DU JOUR

our special of the day cup 7 | bowl 9

POWER GREENS (ve)

spinach, arugula, roasted pepitas, quinoa
crispy garbanzos, green beans, cucumber
carrot, champagne vinaigrette 16

STEAK CHOPPED SALAD (gf)

local greens & watercress, blue cheese crumble,
tomato, pickled red onion, red wine mustard
vinaigrette 19

KALE SALAD (vg) (p)

marcona almond, apples, shaved grana padano,
fig dressing 14

LOCAL MIXED GREEN (ve)

cherry tomatoes, carrot, pickled red onion
champagne vinaigrette 14

add chicken +7 | salmon +10 | steak +9

SMALL PLATES FOR SHARING

OVEN CHARRED CAULIFLOWER (ve) (gf)

golden raisin, green olive & caper emulsion,
crispy shallots, parsley 12

COLORADO CRUDITE (vg) (gf) W/HUMMUS

green goddess & avocado dip, classic &
red pepper hummus, kalamata olive hummus
local seasonal veggies 15

HOMEMADE MEATBALL W/POLENTA

housemade marinara, truffle oil drizzle 12

FRENCH FRIES AND DIPPNG (vg)

old bay aioli, horseradish caraway
chimichurri pesto 13
add truffle +4

SAGANAKI

kasseri cheese a la plancha, fried artichoke
saba glaze, ouzo 12

PEI MUSSELS

white wine broth, fine herbs, garlic toast points
half 15 | full 24

FROMAGE AND CHARCUTERIE

housemade charcuterie, local & imported salumi,
fruit preserves, grilled crostini half 14 | full 20

BOULDER CHICKEN CROQUETTES

creamy pulled chicken, panko breading
chive aioli 10

PORK BELLY RILLONS

frisee & market greens, dijon vinaigrette
pomegranate molasses 13



vegan dishes that do not contain products
that come from animals



vegetarian dishes that include milk products
such as milk, cheese, yogurt, and eggs, but no
meat, poultry, or shellfish



dishes that contain **peanuts** for those with
peanut allergies



gluten-free dishes that excludes the protein
gluten, found in grains such as wheat, barley,
and rye

LARGE PLATES FOR MAIN MEAL

PAN ROASTED BOULDER CHICKEN

braised winter greens, crunchy garlic fingerling potatoes, pan jus 24

BISTRO TENDER STEAK

root vegetable puree, tempura green beans chimichurri 28

SEARED SUSTAINABLE SALMON

warm farro & beet salad preserved lemon gremolata 27

PORK MILANESA NAPOLITANA

topped with ham, tomato sauce, mozzarella arugula tossed with lemon oil 25

FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

FENNEL SAUSAGE

roasted tomato, mozzarella, pepperoncini parmesan 17

MEATBALL

roasted bell peppers, mozzarella parmesan-reggiano 18

DIAVOLA

spicy pepperoni, chorizo, spicy salami pickled fresno chili, mozzarella, basil 17

PROSCIUTTO CRUDO

caramelized onion, parmesan reggiano baby arugula, mozzarella, white truffle oil 19

WILD MUSHROOM vg

bechamel, fontina, roasted leek local farm fresh egg 17

TO GO & IN-ROOM DELIVERY AVAILABLE

HOMEMADE WINTER SQUASH GNOCCHI

braised leeks, guanciale, roasted squash parmesan broth 22

COLORADO LAMB gf

braised roulade of lamb, creamy polenta honey braised baby carrots, thyme jus 26

LIMELIGHTER PIZZA

detroit style pan pizza, white cheddar, muenster, mozzarella, marinara 34

add protein +5ea | veggies +3ea

BOULDER CHICKEN PESTO p

creamy basil pesto, mozzarella fresh tomato, basil 18

THE GREENS vg

parmesan white sauce, spinach, broccoli crispy kale, mozzarella 17

GREEK vg

basil pesto, artichokes, roasted tomato kalamata olive, feta, mozzarella 17

STROMBOLI FUGGAZETTA

ham, milk braised onions, mozzarella aged provolone, marinara 16

gluten free crust +2

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness