

our menu

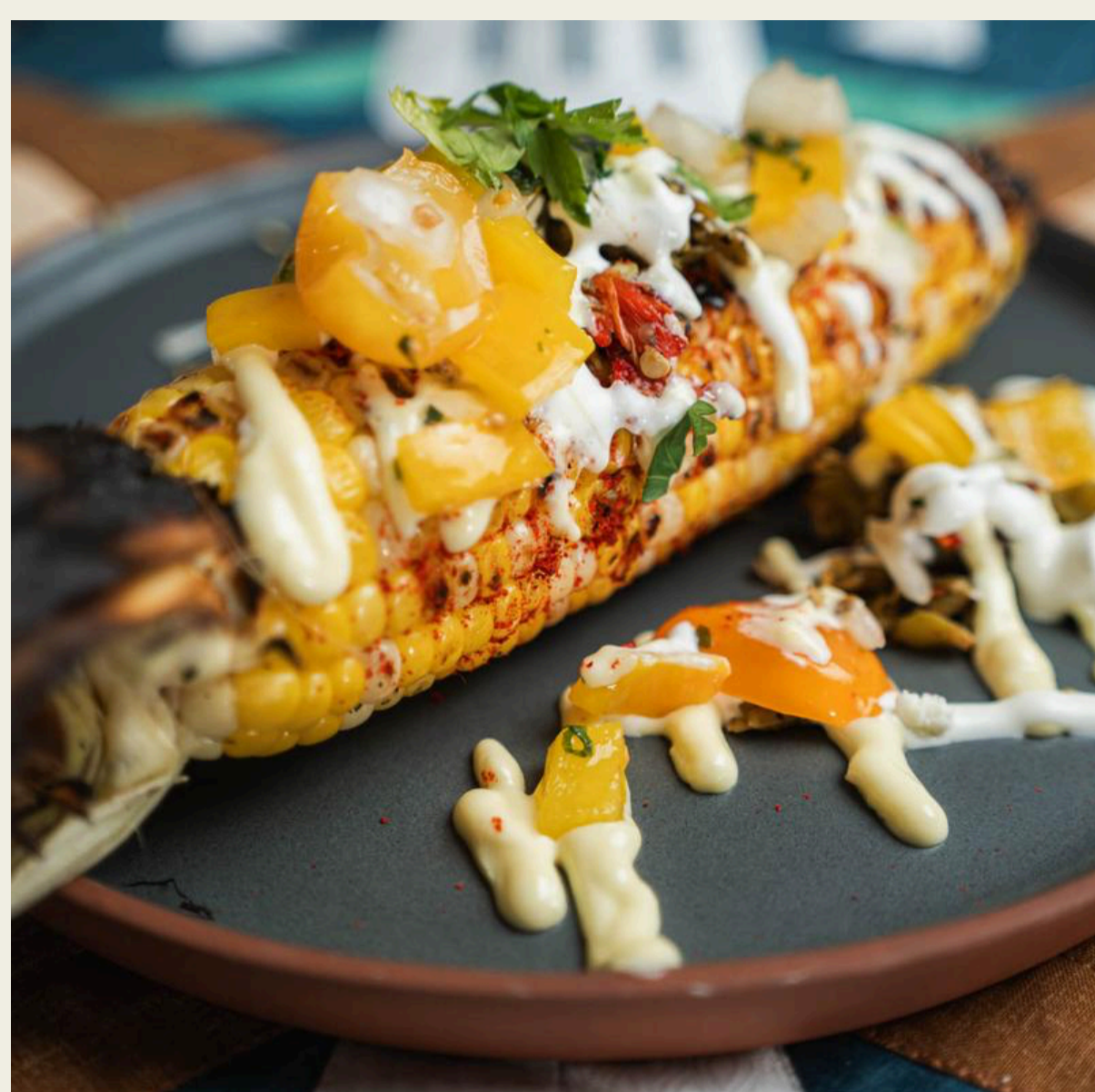
MENU

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLAINS

Corn Muffins \$10.00
Whipped agave butter.

Cauliflower Hummus \$10.00
Fresh veggies, flatbread.



Street Corn \$10.00
Chili powder, poblos chilies, huitlacoche, corn aioli, pico de gallo, sour cream.

Potato Salad \$10.00
Fried prosciutto, huitlacoche, balsamic reduction.

MOUNTAINS



Grilled Brie \$20.00
Creamy grilled brie with raspberry chipotle sauce on flatbread.



Barbecue Relleno \$20.00
Pulled pork stuffed peppers, fried and smothered in chipotle barbecue sauce.

Zucchini Tikka Masala \$20.00
Grilled zucchini in a tangy sauce on basmati rice.



Colorado Cobb \$20.00
Romaine lettuce, smoked trout, fire-roasted corn, poblos chili, pico de gallo, brie, avocado, dijon dressing.

FOOTHILLS

Pork Green Chili Meatballs \$15.00
Sour cream and cotija cheese.



Peach Prosciutto Bruschetta \$15.00
Grilled prosciutto wrapped peaches, house-made ricotta, balsamic reduction.

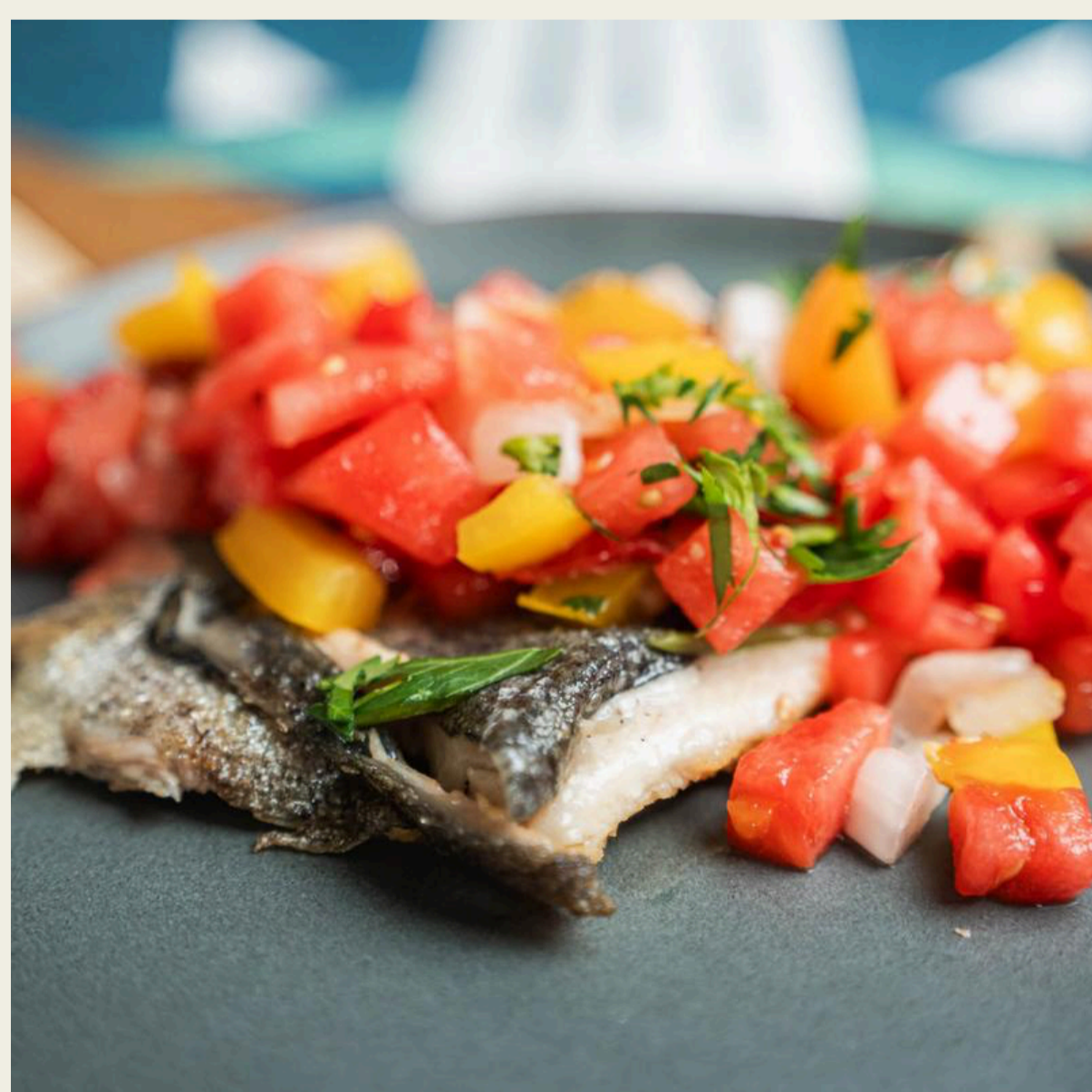
Southwest Corn Chowder \$15.00
Rich and spicy with pico de gallo, poblano chilies, red potatoes, and sour cream.

Paloma Shrimp Skewers \$15.00
Grapefruit tequila glaze, jicama slaw.

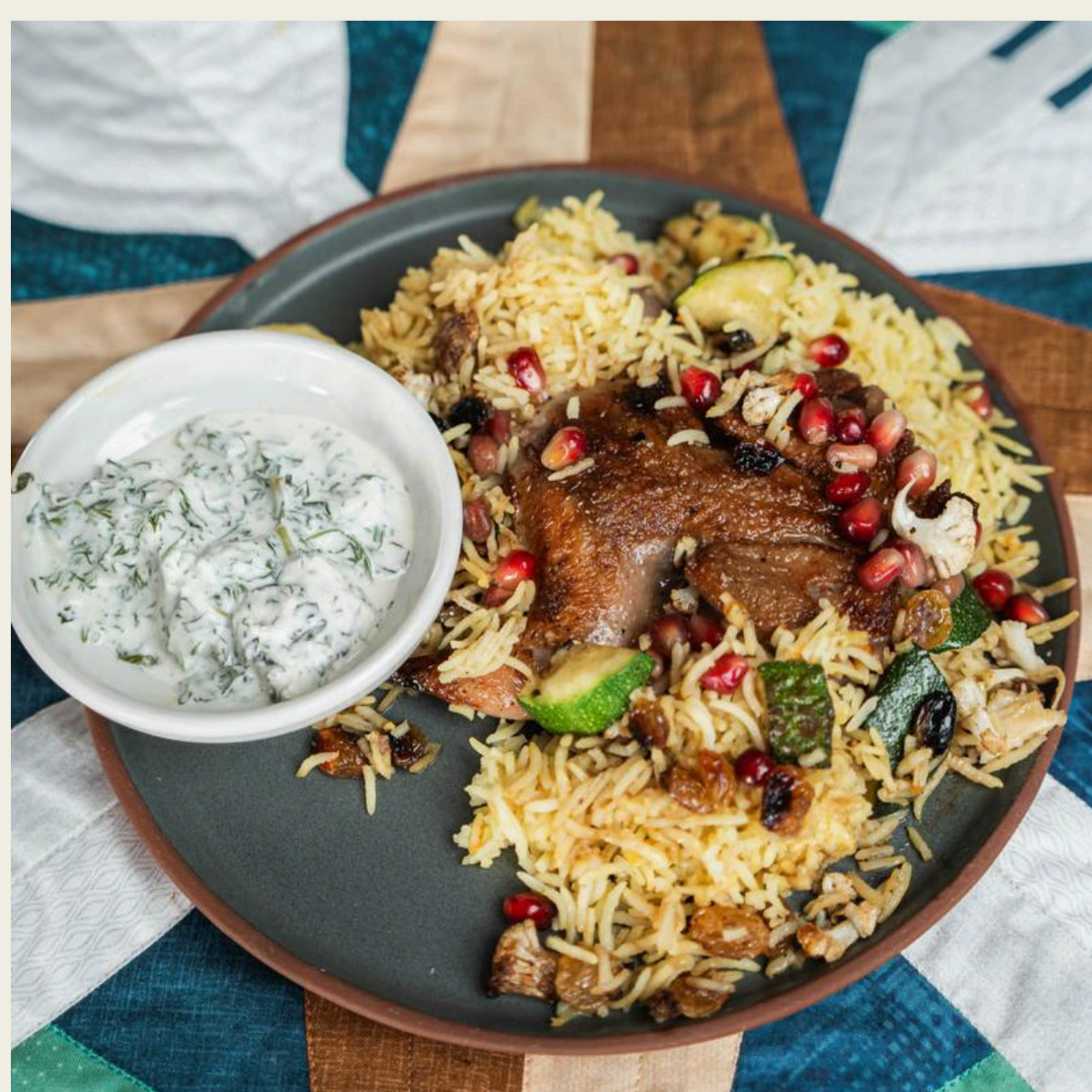
PEAKS

Lamb Ribs \$25.00
Brown sugar rub, mathstick fries.

Bourbon Bison Steak \$25.00
Pancetta bourbon glaze, huitlacoche, creamed corn.



Trout Sandia \$25.00
Pan-seared trout with watermelon pico de gallo.



Quail Tajine \$25.00
Roast quail and zucchini with golden raisins, mint yogurt sauce, and spiced basmati rice.