

MENU

BAGUETTE SLICES

SERVED WITH TOASTED GARLIC AND HERB OLIVE OIL

— \$12 —

CLASSIC MEAT AND CHEESE CHARCUTERIE

AGED, SMOKED, SPICED AND SEASONAL SELECTIONS OF CURED MEATS AND CHEESES PAIRED WITH NUTS, OLIVES, CRACKERS, AND ACCOMPANIMENTS

— \$28 —

GARDEN BOARD

SEASONAL FRUITS, VEGETABLES, SPREADS AND DIPS

— \$24 —

SMEARS AND SPREADS

CHEF INSPIRED SOFT CHEESES WHIPPED INTO SWEET, SPICY, SALTY, AND TANGY SPREADS TO SMEAR ON CRACKERS AND BREADS

— \$24 —

DESSERT

S'MORES BOARD

S'MORES KIT FOR 2 INCLUDING TABLETOP FIRE PIT, GRAHAM CRACKERS, MARSHMALLOWS AND CHOCOLATE

— \$16 —

BEERS & MORE

COLORADO CRAFT BEERS

— \$6 —

AVERY BREWING CO.
ELLIE'S BROWN ALE 5.5%

DENVER BEER CO.
GRAHAM CRACKER PORTER 5.6%

GREAT DIVIDE
DENVER PALE ALE 5.0%

DRY DOCK BREWING CO.
APRICOT BLONDE ALE 5.1%

ODELL BREWING CO.
ODELL IPA 7.0%

UPSLOPE BREWING CO.
CRAFT LAGER 4.8%

NON ALCOHOLIC BEERS

— \$5 —

SHINER BREWING CO
RODEO

CLAUSTHALER
ORIGINAL

ROCKY MOUNTAIN SODAS

— \$3 —

COLORADO COLA
ROOT BEER

PRICKLY PEAR
LEMON LIME

KID'S BUBBLES

— \$4.50 —

SPARKLING WHITE GRAPE

SPARKLING RED GRAPE