

STARTERS

Classic French Onion Soup	15
<i>veal stock, croutons, gruyère</i>	
Escargot	18
<i>parsley garlic butter, piment d’esplette, baguette</i>	
Crispy Calamari	16
<i>yuzu kosho tartar sauce, lemon, scallion</i>	
Crab Toast	18
<i>brioche, shrimp mousse, blue crab, thai vinaigrette</i>	
Beef Tartare*	18
<i>crispy pearl onion, country toast</i>	
Asparagus & Morels	17
<i>vin jaune cream, asparagus coulis, chervil</i>	

SALADS

Boston Lettuce Salad	13
<i>dijon vinaigrette</i>	
Belgian Endive Salad	14
<i>marcona almonds, stilton cheese, horseradish cream, granny smith apples, sherry vinaigrette</i>	
Beet Salad	13
<i>red & golden beets, horseradish crème fraîche, pistachios, almonds, red wine dressing</i>	
Caesar Salad	13
<i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i>	

ADD ONS: chicken +9, salmon +12, steak* +14

MAINS

Denver Omelette.....	23
<i>bell peppers, onions, parisian ham, gruyère cheese sauce</i>	
Croque Madame*	25
<i>parisian ham, gruyère, sunny side up egg, country toast</i>	
Mussels	23
<i>bang island mussels, white wine, crème fraiche, fries and bread</i>	
Trout Almondine	32
<i>shallot, brown butter, green beans, lemon supremes, dill</i>	
Maggy’s Tagliatelle Bolognese	29
<i>beef and pork ragu, parmesan cheese</i>	

Chilled Seafood

Shrimp Cocktail 23
<i>cocktail sauce, lemon</i>
Hamachi Crudo* 21
<i>shredded green papaya, lotus root</i>
<i>vietnamese vinaigrette</i>
Tuna Tartare* 19
<i>diced ahi, garlic aioli, pimenton oil,</i>
<i>potato hay</i>

HANDHELDS

All handhelds come with fries or side salad

Fried Chicken Sandwich	19
<i>toasted bun, chicken breast, bread and butter slaw, ranch</i>	
French Dip	22
<i>ground wagyu brisket, horseradish fondue, onion jus</i>	
Green Wrap	16
<i>herbed yogurt, avocado, cucumber, mozzarella, side salad</i>	
Classic American Burger*	21
<i>lettuce, tomato, onion, american cheese</i>	
Chez Maggy Burger*	22
<i>american cheese, pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion</i>	

★ Chef’s Special ★

Chicken Paillard 24
<i>diced vegetables,</i>
<i>olive tapenade,</i>
<i>crushed potatoes</i>
Steak Frites* 38
<i>bavette steak, bearnaise</i>
<i>butter, french fries</i>

SIDES

9

French Fries
Potato Purée
Fricassée of Mushrooms
Sautéed Spinach
Chez Maggy Potato Pavé
Fried Brussel Sprouts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 20% service charge is applied to each guest check and is distributed to our team members who served you today. Additional gratuity is at the guest’s discretion.

SIGNATURE COCKTAILS

Canary	14
<i>cazadores blanco, lime, pineapple gomme, suze, nutmeg salt</i>	
BouRye Buddy	16
<i>old granddad bonded bourbon, jim beam rye, spiced demerara, absinthe, bitters</i>	

Maggy Martini	16
<i>ford's gin, ketel one botanicals peach & orange blossom, lillet blanc, carpano dry vermouth, pate de fruit</i>	
Fleur du Mal Spritz	18
<i>grey goose vodka, st. germain, carpano dry vermouth, cappuro pisco quebranta, jasmine tea acid, grapefruit, simple, soda</i>	

CLASSIC COCKTAILS

Corpse Reviver #2	15
<i>sipsmith gin, lemon, lillet blanc, cointreau, absinthe</i>	
French 75	16
<i>choice of (hendrick's gin or hennessy vs cognac), lemon, simple, sparkling wine</i>	
French Martini	16
<i>belvedere vodka, giffard cassis, pineapple, lemon, simple, vanilla</i>	
Side Car	16
<i>hennessy vs cognac, lemon, cointreau, simple</i>	
Negroni	16
<i>beefeater gin, campari, volume primo sweet vermouth</i>	
Bijou	18
<i>beefeater gin, volume primo sweet vermouth, green chartreuse, bitters</i>	

WINES BY THE GLASS

Sparkling/Champagne	
Simonnet Febvre Cremant de Bourgogne Brut <i>Burgundy, France</i>	13/65
Chandon Brut <i>Yountville, California</i>	16/80
Scharffenberger Brut <i>Anderson Valley, California</i>	14/70
Moet Imperial, Brut <i>Champagne, France</i>	25/125
Gruvi Dry-Secco NA.....	12
White	
Famille Hugel, Pinot Blanc <i>Alsace, France</i>	14/70
Villebois Sancerre <i>Loire, France</i>	20/100
OVUM Big Salt <i>Newberg, Oregon</i>	14/70
Martin Ray, Chardonnay <i>Sonoma Coast, California</i>	18/90
Mas La Chevaliere Pays d'Oc Chardonnay <i>Languedoc, France</i>	14/70
Rosé	
Gruet Sparkling Rosé, Brut <i>Albuquerque, New Mexico</i>	18/90
La Fete du Rosé <i>Cotes De Provence, France</i>	18/90
Chandon Brut Rosé <i>Yountville, California</i>	16/80
Whispering Angel Rosé <i>Cotes De Provence, France</i>	16/80
Red	
E. Guigal Côtes du Rhône Rouge <i>Rhone Valley, France</i>	14/70
Marc Bedif Chinon <i>Loire Valley, France</i>	16/80
Benton-Lane Estate, Pinot Noir <i>Williamette Valley, Oregon</i>	16/80
Domaine St. Cyr <i>Beaujolais, France</i>	15/75
Chateau Du Caillau Malbec <i>Cahors, France</i>	15/75
Domaine Baron De Rothschild Lafite 'Les Legendes' <i>Bordeaux, France</i>	20/100
St. Francis Cabernet Sauvignon <i>Sonoma Country, California</i>	19/95

BEER

Draft	
Breckenridge Amber.....	8
Allagash Wheat.....	8
Stem Ciders Hibiscus.....	8
Denver Beer Co. Graham Cracker Porter.....	8
Odell 90 Shilling.....	8
Outer Range In The Steep IPA.....	8
Coors Light.....	6
Bottle/Can	
Corona Extra.....	7
Russell Kelley Mosaic IPA.....	8
Surfside Iced Tea/Lemonade/Green Tea.....	8
Telluride Pilsner.....	8
Holidaily Brewing Favorite Blonde (GF).....	10

ZERO PROOF

Earl Grey Bliss 12
<i>earl grey infused ritual gin zero proof, lemon, honey</i>
Hibiscus Sunset 12
<i>hibiscus infused ritual gin zero proof, lime, pineapple, honey</i>
St. Agrestis Phony Negroni 15
St. Agrestis Phony Mezcal Negroni 15

NON ALCOHOLIC

Soda 4
<i>coke, diet coke, sprite</i>
Fever-Tree Soda 5
<i>sicilian lemonade, grapefruit, blood orange ginger beer</i>
Two Leaves & A Bud Iced Tea 4
Acqua Panna 1L 8
Pellegrino 1L 8

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