

<b>Country Terrine*</b> .....	18
<i>balsamic onion jam, pistachio, cornichon, country toast</i>	
<b>Caesar Salad*</b> .....	11
<i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i>	
<b>Escargot</b> .....	13
<i>parsley, piment d'esplette, baguette</i>	
<b>Beef Tartare*</b> .....	12
<i>crispy pearl onion, country toast</i>	

<b>Classic American Burger*</b> .....	16
<i>lettuce, tomato, onion, american cheese</i>	
<b>Brie Fritters</b> .....	9
<i>truffle honey</i>	
<b>French Fries</b> .....	8
<i>sauce aux poivres</i>	
<b>Meatballs</b> .....	12
<i>marinara, ricotta, grilled bread</i>	

## WINES

OVUM Big Salt Riesling	13
Mas La Chevaliere Pays d'Oc Chardonnay	13
Domain St. Cyr Beaujolais	14
Chateau Du Callau Malbec	14

## BEER

Coors Light	5
Denver Beer Co. Graham Cracker Porter	7
Russell Kelley Mosaic IPA	7
Telluride Pilsner	7
Stem Ciders Hibiscus	7
Surfside Iced Tea/Lemonade/Green Tea	5
White Claw	5

**COCKTAILS**

12

**Old Fashioned**  
*bourbon, demerara, bitters*

**Martini**  
*vodka or gin, dry vermouth*

**Gimlet**  
*gin, lime, simple*

**Mule**  
*choice spirit, ginger beer, lime*

**Aperol Spritz**  
*aperol, sparkling, wine, soda, orange*

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. 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.

**BAR  
MAGGY**