

lunch

Fall 2025



small bites

charcuterie board	25
three rotating meats/three rotating cheeses/red onion jam/apple stone mustard/baguette/sourdough	
blistered shishito peppers	8
cajun spice/served with spicy aioli	
roasted brussel sprouts	8
maple bourbon glaze	
french onion dip	6
caramelized onions/ potato chips	

soup and salad

butternut squash soup	8
french onion soup 	10
gruyere/baguette/carmelized onions/ add braised short rib +3	
beets salad	13
aragula/beets/apples/pistachio/goat cheese/lemon vinaigrette	
our house salad	12
mixed greens/cherry tomatoes/pears/sunflower seeds/balsamic vinaigrette	
caesar salad	12
romaine/parmesan/croutons/caesar dressing	
steak salad*	18
new york strip/mixed greens/avocado/tomato/crispy onion/red wine vinaigrette	
add protein: salmon +10 / steak^ +12 / chicken +9/ tofu +6	

sandwiches

apple blossom burger*	18
white cheddar/lettuce/tomato/onion/pickle/spicy aioli/fries or side salad	
chicken caesar sandwich	15
brioche bun/fried chicken/caesar salad/side of fries or side salad	
california veggie sandwich	14
birdseed bread/avocado spread/tomato/cucumber/spinach/side of fries or side salad	

mains

rigatoni bolognese	19
rigatoni pasta/beef bolognese/parmesan	
airline chicken	24
pea orzo salad /glazed carrots	



Parties of eight or larger will have a 20 % gratuity added to the final bill.

* These items can be made gluten-free. ^These items may be served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Not all menu ingredients are listed. Please inform your server of any food allergies or sensitivities.

A 4% Kitchen Appreciation Fee will be added to all checks. This fee will be paid out directly to our small and mighty kitchen staff, in an effort to bridge the gap in wages between our service staff and kitchen employees. Please note, this fee does not replace a gratuity to our service staff and we encourage you to continue to tip as you see fit.

libations



mimosa	9
choice of juice: orange/grapefruit/cranberry/pineapple	
really loaded bloody mary	16
titos/house made bloody mary mix/topped with slider, bacon, and cheese	
sage and spicy margarita 	14
sage and ancho pepper-infused cazadores reposado/agave/lime	
lambrusco & fig 	13
kasama rum/fig shrub/dry lambrusco/amaro nonino	
espresso old fashioned	14
four roses bourbon/espresso/chocolate bitters	
basil lemon drop	14
milk wash vodka/lemon/basil/sugar rim	

REDS

 côtes-du-rhône(syrah/grenache)	domaine. de. la bastide/côtes du rhone, france.	13
pinot noir	chehalem/willamette valley, oregon	14
barbera d'asti	bava/albera, italy	14
merlot	emmolo/napa valley, california	21
 cabernet sauvignon	honig/napa valley, california	29
cabernet sauvignon	klinker brick/ lodi,california	14
rioja(tempranilo)	ramirez de la piscina/rioja, spain	14

WHITES

grüner veltliner	leth/wagram, austria.	13
sauvignon blanc	via alpina/friuli, italy	13
 chardonnay	domaine rolet/jura, france.	15
rose	roseblood/provence,france	14

SPARKLING

prosecco	villa marcello/veneta, italy	12
sparkling rose	cremant d'alsace/alsace, france.	12
lambrusco	medici ermete/emilia-romagna, italy.	11

ask for our full bottle list!

coors light	8
coors brewing/golden,co	
blue moon	9
blue moon brewery/denver,co	
pilsner	10
wood bros brewing/denver,co	
hazy double ipa	10
new image brewing/arvada,co	
sour	10
martin house brewery/fort worth, tx	
finkel & garf stout	10
finkel & garf brewery/boulder,co	
cream ale	10
living the dream/denver, co	
n/a ipa or pilsner	10
safety glasses/beacon,ny	

DRAFT

coors banquet	8
coors brewing/golden, co	
juicy banger ipa	10
station 26 brewing/denver,co	
mexican lager	10
dewey brewing/denver, co	

