

dinner

winter 2025



starters	bread service	7
	sourdough/rotating butter	
	brussels sprouts*	8
	miso bagna cauda sauce/ panko /parsley	
	blistered shishito peppers*	8
	cajun spice/served with spicy aioli	
	charcuterie board	25
	three rotating meats/three rotating cheeses/jalapeno jam/apple/olives/marcona almonds/sourdough bread	
soup and salad	butternut squash soup*	8
	french onion soup 	10
	gruyere/baguette/caramelized onions +\$3 add braised short rib	
	beet salad*	13
	arugula/beets/apples/goat cheese/pistachio/pickled red onion/lemon vinaigrette	
	our house salad*	12
	mixed greens/cherry tomatoes/pears/sunflower seeds/balsamic	
	caesar salad*	12
	romaine/parmesan/croutons/caesar dressing	
	add protein: salmon +10 / steak^ +12 / chicken +9/ tofu +6	
mains	short rib lollipop	36
	creamy polenta/sauteed garlic/parmesan/kale/demi glace	
	airline chicken	24
	pea orzo salad /glazed carrots	
	seared salmon*	29
	honey garlic glaze/asparagus/pomme puree	
	rigatoni bolognese 	23
	rigatoni pasta/beef bolognese/parmesan	
	steak frites*	30
	10oz. new york strip^/garlic butter/fries	
	harvest bowl	17
	squash/brussels sprouts/kale/carrots/pomegranate/goat cheese/walnuts/balsamic honey mustard	
	add protein: salmon +10 / steak^ +12 / chicken +9/ tofu +6	
sweets	pumpkin bread	9
	served warm / ice cream /caramel sauce	
	carrot cake*	11
	3 layer carrot cake/lime cream cheese frosting	
	brownie	8
	fudge brownie /salted caramel ice cream	

 Apple Blossom signature dishes

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



holiday specials

cocktails

night haze	16
four roses bourbon/smith & cross overproof rum/cinnamon demerara/hazelnut eau de vie	
lambrusco & fig	13
kasama rum/fig shrub/dry lambrusco/amaro nonino	
sage and spicy margarita	14
sage and ancho peppers infused cazadores reposado/agave/lime	
basil lemon drop	14
milk wash vodka/lemon/basil/sugar rim	
sugar plum fairy	13
tarragon infused tanqueray gin/plum syrup/lemon	
espresso martini	13
ketel one/mr black coffee liqueur/espresso/ nixta corn liquor	
n/a spicy margarita	14
ritual's NA tequila/lime/agave/hot honey	
n/a espresso martini	14
seedlip 94/ lyre's n/a coffee liquor/espresso/vanilla-demerara syrup	

nothing like	14
a mulled wine	
sazerac rye/tempranillo/lemon/pomegranate/plum syrup	
gingerbread	15
bourbon/apple jack/cocolopez/ amaro nonino/christmas spices	
aged eggnog	13
bourbon / cross & smith overproof rum / hennesy / egg-yolk sabayon / heavy cream	
coquito	15
walnut infused bacardi/ ancho reyes/coconut/ nut meg/cinnamon	

wines by the glass

REDS

côtes-du-rhône(syrah/grenache)	domaine de la bastide/cotes du rhone, france.	13
pinot noir	chehalem/willamette valley, oregon	14
barbera d'asti	bava/albera, italy	13
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	14
chardonnay	domaine rolet/jura, france.	15
rose	la spinetta/ tuscany, italy	14

SPARKLING

prosecco	villa marcello/veneto, italy	12
sparkling rose	filipa pato/beiras, portugal.	12
lambrusco	medici ermete/emilia-romagna, italy.	11
champagne	veuve clicquot/champagne, france.	▼ 29

CIDER

haykin	haykin family cider/denver,colorado.	25
ask for our rotating selection!		

ask for our full bottle list!

▼ these wines are poured from a coravin to ensure freshness and quality

beer

CANS

coors light	8
coors brewing/golden, co	
blue moon	9
blue moon brewing/denver, co	
pilsner	10
woods bros brewing/denver, co	
hazy double ipa	10
new image brewing/arvada,co	

stout	10
finkel and garf/boulder, co	
cream ale	10
living the dream/denver, co	
sour (16oz)	12
new image brewing/arvada, co	
n/a pilsner or ipa	10
safety glasses/beacon, ny	

DRAFT

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



we love our entire selection, but those are our favorites!