



WHISKEY

CHIPETA OLD FASHIONED \$15

DICKEL RYE WHISKY, WHISKEY BARREL-AGED BITTERS, BROWN SUGAR SIMPLE SYRUP
SMOKED, GARNISHED WITH LUXARDO CHERRY + ORANGE PEEL

LAND OF THE SUN \$15

TINCUP MOUNTAIN WHISKEY, BLUE AGAVE NECTAR, LEMON JUICE
GARNISHED WITH DEHYDRATED LEMON WHEEL

THE TODD \$16

WHISTLE PIG 6 YEAR BOURBON, SKREWBALL PEANUT BUTTER WHISKEY, CHOCOLATE LIQUEUR, ANGOSTURA COCOA BITTERS
CHERRY RINSED GLASS, GARNISHED WITH LUXARDO CHERRY

MEZCAL

WINTER NEIGHBORS \$18

UNION MEZCAL EL JOVEN, CAMPARI, MELON LIQUEUR, GINGER BEER
GARNISHED WITH ORANGE + BLACK SALT RIM

SEVEN MYSTERIES \$17

LOS SIETE MISTERIOS MEZCAL, WATERMELON PUREE, ABSINTHE
GARNISHED WITH LIME + SALT

TEQUILA

PRICKLY PEAR MARGARITA \$15

MILE HIGH CUIDADO TEQUILA, COINTREAU, PRICKLY PEAR PUREE
GARNISHED WITH LIME + EDIBLE LAVENDAR WAND

CIMARRON CAMPFIRE \$16

SUERTE ANEJO TEQUILA, CHOCOLATE LIQUEUR, COINTREAU, AMARO NONINO, CHOCOLATE + ORANGE BITTERS
GARNISHED WITH DEHYDRATED ORANGE + LINDT DARK CHOCOLATE SQUARE

NEATO MARGARITO \$16

VOLCAN DE MI TIERRA TEQUILA, ANCHO REYES CHILE ANCHO LIQUEUR, APPLE PUREE, LIME JUICE, SMOKED CINNAMON BITTERS
SERVED NEAT, GARNISHED WITH BLACK SALT RIM

GIN

HOLY WATER \$17

HENDRICKS GIN, GREEN CHARTREUSE, BENEDICTINE, BLACK WALNUT BITTERS, LEMON JUICE, FEE FOAM
GARNISHED WITH DEHYDRATED LIME WHEEL + ROSEMARY

UNCOMPAGRE TONIC \$16

PLYMOUTH GIN, WATERMELON PUREE, LIME JUICE, CUCUMBER SODA
GARNISHED WITH CUCUMBER RIBBON

SHARI'S AVIATION \$15

BOTANIST GIN, CREME DE VIOLETTE, LUXARDO MARASHINO LIQUEUR, LEMON JUICE
GARNISHED WITH LUXARDO CHERRY AND EDIBLE PANSY FLOWER

VODKA

MARIGOLD BICYCLE \$18

SPRING 44 ROCKY MOUNTAIN VODKA, MARIGOLD BROWN SIMPLE SYRUP, APEROL, ANGOSTURA AROMATIC BITTERS, GINGER BEER
SERVED IN A COPPER MUG, GARNISHED WITH FRESH MARIGOLD

NON-ALCOHOLIC COCKTAILS

PONDEROSA PALOMA \$15

LYRE'S AGAVE BLANCO SPIRIT, CUCUMBER SODA, ROSEMARY SIMPLE SYRUP,
BLUE AGAVE NECTAR, LIME JUICE

WOMAN OF PEACE \$15

LYRE'S WHITE CANE SPIRIT, LYRE'S APERTIF ROSSO, PRICKLY PEAR PUREE, TONIC

WATERMELON NOMAD \$15

LYRE'S DRY LONDON SPIRIT, WATERMELON PUREE, LEMON JUICE, SIMPLE SYRUP, FEE FOAM

MOCCASIN MULE \$15

LYRE'S AGAVE BLANCO SPIRIT, PRICKLY PEAR PUREE, LIME JUICE, COCK AND BULL GINGER BEER

WHITE BUFFALO

RED WINE

MAISON L'ENVOYÉ STRAIGHT SHOOTER PINOT NOIR - WILLAMETTE VALLEY, OREGON 2022	\$15/\$52
MAISON L'ENVOYÉ MORGON CÔTE DU PY GAMAY NOIR - BURGUNDY, FRANCE 2021	\$16/\$62
PENLEY PHOENIX CABERNET SAUVIGNON - COONAWARRA, SOUTH AUSTRALIA, 2021	\$15/\$49
BANSHEE CABERNET SAUVIGNON - SONOMA COUNTY, CALIFORNIA, 2022	\$14/\$47
CHASING RAIN MERLOT - RED MOUNTAIN, WASHINGTON, 2019	\$14/\$48
MAISON L'ENVOYÉ TWO MESSENGERS PINOT NOIR - WILLAMETTE VALLEY, OREGON 2022	\$70
EL PINO CLUB FUNKY JORY PINOT NOIR - DUNDEE HILLS, OREGON 2021	\$88
FLOWERS SONOMA COAST PINOT NOIR - SONOMA COUNTY, CALIFORNIA 2022	\$105
BROWNE FOREST PROJECT CABERNET SAUVIGNON - PASO ROBLES, CALIFORNIA 2021	\$65
FAUST NAPA VALLEY CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA 2022	\$105
ROBERT CRAIG HOWELL MOUNTAIN CUVÉE - NAPA VALLEY, CALIFORNIA 2020	\$105
JOHN DUVAL ELIGO SHIRAZ - BAROSSA VALLEY, SOUTH AUSTRALIA 2017	\$172
POGGIOTONDO VIGNA DELLE CONCHIGLIE CHIANTI - TUSCANY, ITALY 2013	\$132
SPRING VALLEY VINEYARD URIA RED WINE (MERLOT/CAB FRANC) - WALLA WALLA, WASHINGTON 2016	\$88

WHITE WINE

DEVIL'S CORNER TASMANIA CHARDONNAY - TASMANIA, AUSTRALIA 2021	\$14/\$47
CHALK HILL RUSSIAN RIVER VALLEY CHARDONNAY - SONOMA COUNTY, CALIFORNIA 2023	\$15/\$52
GROTH NAPA VALLEY SAUVIGNON BLANC - NAPA VALLEY, CALIFORNIA 2023	\$18/\$68
THE FOUR GRACES PINOT GRIS - WILLAMETTE VALLEY, OREGON 2022	\$14/\$47
CHATEAU STE. MICHELLE EROICA RIESLING - COLUMBIA VALLEY, WASHINGTON 2022	\$14/\$47
LEEUWIN ESTATE MARGARET RIVER RIESLING - MARGARET RIVER, AUSTRALIA 2023	\$14/\$47
MAR DE FRADES ATLANTICO ALBARINO - RIAS BAIXAS, SPAIN 2022	\$56
WENTE RIVA RANCH ARROYO SECO CHARDONNAY - ARROYO SECO, MONTEREY, CALIFORNIA 2022	\$60
FLOWERS SONOMA COAST CHARDONNAY - SONOMA COUNTY, CALIFORNIA 2022	\$80
LOUIS JADOT PETIT CHABLIS PETIT CHABLIS - BURGUNDY, FRANCE 2021	\$60
MICHELE CHIARLO GAVI GAVI LE MARNE - CALAMANDRANA, ITALY 2021	\$47

BUBBLES

JOSH PROSECCO PROSECCO - D.O.C., ITALY	\$15/\$45
MOËT & CHANDON CHAMPAGNE - A.O.C., FRANCE	\$120
VEUVE CLICQUOT CHAMPAGNE - REIMS, FRANCE	\$150

WHITE BUFFALO

BEER ON DRAFT

YETI IMPERIAL STOUT \$8

IMPERIAL STOUT - GREAT DIVIDE BREWING, DENVER CO, 9.5% ABV

HOWDY BEER \$5

WESTERN PILSNER - POST BREWING, LAFAYETTE CO, 4.5% ABV

MODUS HOPARANDI \$7

WEST COAST IPA - SKA BREWING, DURANGO CO, 6.8% ABV

OKTOBERFEST \$6

OCTOBERFEST LAGER - SKA BREWING, DURANGO CO, 6.1% ABV

BOTTLE + CAN

LIGHT + FRUITY

ROAD TRIPPER AMBER - CROOKED STAVE BREWING, DENVER CO, 6.0% ABV - \$5

NIGHTMARE ON BRETT (750ML) - CROOKED STAVE BREWING, DENVER CO, 7.5% ABV - \$37

PERSICA PEACH WILD ALE (750ML) - CROOKED STAVE BREWING, DENVER CO, 6.0% ABV - \$37

PEACHES OF IMMORTALITY SOUR (375ML) - CROOKED STAVE BREWING, DENVER CO, 8.5% ABV - \$18

MOUNTAIN TIME LAGER - NEW BELGIUM BREWING, FT COLLINS CO, 4.4% ABV - \$5

BLONDE ALE (GLUTEN FREE) - NEW PLANET BREWING, DENVER CO, 4.8% ABV - \$5

RASPBERRY BLONDE ALE - SKA BREWING, DURANGO CO, 5% ABV - \$6

TROPICAL HAZY IPA - SKA BREWING, DURANGO CO, 6% ABV - \$7

HOP FORWARD

MAHARAJA IMPERIAL IPA - AVERY BREWING, BOULDER CO, 10% ABV - \$8

DOUBLE MODUS DIPA - SKA BREWING, DURANGO CO, 9% ABV - \$8

PHANTOM BRIDE IPA - BELCHING BEAVER BREWING, VISTA CA, 7.1% ABV - \$6

KING SUE DOUBLE IPA - TOPPLING GOLIATH BREWING, DECORAH IA, 7.8% ABV - \$10

MALTY, DARK + BARREL AGED

LATTE ON MY MIND ESPRESSO STOUT - AVERY BREWING, BOULDER CO, 6.5% ABV - \$7

THE KAISER IMPERIAL OKTOBERFEST LAGER - AVERY BREWING, BOULDER CO, 8% ABV - \$7

TWEAK IMPERIAL COFFEE STOUT - AVERY BREWING, BOULDER CO, 13.1% ABV - \$10

THE REVEREND BELGIAN-STYLE QUADRUPLE ALE - AVERY BREWING, BOULDER CO, 10% ABV - \$8

PEANUT BUTTER MILK STOUT - BELCHING BEAVER BREWING, VISTA CA, 5.3% ABV - \$6

EL CHURRO PASTRY STOUT - CROOKED STAVE BREWING, DENVER CO, 7.5% ABV - \$6

BARREL AGED YETI IMPERIAL STOUT (16OZ) - GREAT DIVIDE BREWING, DENVER CO, 12.5% ABV - \$17

MEDIANOCHE (500ML) - WELDWERKS BREWING, GREELEY CO, 14.1% ABV - \$36

CIDER (NOT BEER)

COLORADO PEACH - SNOW CAPPED CIDER, CEDAREDDGE CO, 6.9% ABV - \$8

HONEYCRISP - SNOW CAPPED CIDER, CEDAREDDGE CO, 6.9% ABV - \$8

GOLD RUSH - SNOW CAPPED CIDER, CEDAREDDGE CO, 5.5% ABV - \$7

NON-ALCOHOLIC BREWS

MEXICAN LAGER - RATION ALE BREWING, BEND OR, LESS THAN 0.5% ABV - \$5

HAZY IPA - RATION ALE BREWING, BEND OR, LESS THAN 0.5% ABV - \$5



Chii'náák(ā)

UTE WORD FOR FOOD

STARTERS + SMALL PLATES

FRIED HOMINY \$8

GOLDEN FRIED HOMINY TOSSED IN NUTRITIONAL YEAST WITH SEA SALT + TAJIN

BLUE CORNBREAD \$10

MINI BLUE CORNBREAD LOAVES + WHIPPED HONEY BUTTER

COLORADO HARVEST BOARD \$28

ELK PEPPERONI, ASSORTED SEASONAL CHEESE, CROSTINI, WINE MARINATED APRICOTS, CHERRY COMPOTE, LAVENDER HONEY, HOT BOURBON PEACH JAM, NUTS, SEEDS, FRUIT, AND EDIBLE FLOWERS

DUCK PUPUSAS \$15

DUCK CONFIT, GOAT CHEESE, BLACK BEANS AVOCADO TOMATILLO SALSA, CREMA, JALAPENO PUREE

SAUTED MUSHROOMS \$15

HERB BUTTER SAUTED MUSHROOMS WITH TOASTED CROSTINI

NAVAJO TACOS \$17

PINTO BEAN PUREE, ASADERO + COTIJA CHEESES, CORN, HEIRLOOM TOMATOES, ARUGULA + MICRO GREENS, WITH LIME CREMA - CHOOSE BETWEEN CHICKEN, STEAK OR THREE SISTERS VEGETARIAN (CORN, SQUASH, MUSHROOMS)

CHICKEN WELLINGTON BITES \$16

MINI MORSELS OF CHICKEN AND MUSHROOM DUXELLES WRAPPED IN PUFF PASTRY WITH CHICKEN DEMI, CHILI OIL, GREEN ONION, AND PICKLED RED PEPPER

HUARACHE FLATBREAD \$19

BLACK BEAN PUREE, ASADERO + COTIJA CHEESES, CORN, HEIRLOOM TOMATOES, RED BELL PEPPER, PEPITAS, ARUGULA + MICRO GREENS CHOOSE BETWEEN CHICKEN, STEAK OR THREE SISTER VEGETARIAN (CORN, SQUASH, MUSHROOMS)

GREENS

ADD CHICKEN \$4 / ADD SHRIMP \$5 / ADD STEAK \$6

ELOTE CAESAR SALAD \$15

CHOPPED HEART OF ROMAINE, ROASTED CORN, HEIRLOOM TOMATO, HOUSE CHIPOTLE CAESAR DRESSING, BLUE CORNBREAD CROUTONS, COTIJA CHEESE, TAJIN

BRUSSELS SPROUT + CARROT SALAD \$15

WARM BRUSSELS, CARROTS, GORGONZOLA, PICKLED RED BELL PEPPER, BACON, CHIVE OIL, TOASTED HAZELNUT, BALSAMIC MERLOT GASTRIC

GRILLED PEAR SALAD \$15

MIXED GREENS, PISTACHIOS, BRUSSELS SPROUT LEAVES, CHIVE OIL, BACON, AND GOAT CHEESE

VICHYSOISE \$16

CREAM OF POTATO, PARSLEY, CHIVE, BASIL PUREE, WITH WATERMELON RADISH, PURPLE KALE, CORN, COTIJA CHEESE, CILANTRO, CHIVE OIL, CHILI OIL, AND HOUSE BAKED BAGUETTE

ENTREES

FILET OF BEEF \$44

COLORADO GRASS-FED BEEF FILET MIGNON, RED WINE DEMI-GLACE, WHIPPED POTATOES, GREEN BEANS + CARROTS

LAMB OSSOBUCO \$42

BRAISED COLORADO LAMB SHANK, GREEN CHILI, RED WINE, ROSEMARY, THYME, ONION AND GARLIC OVER CHIPOTLE POLENTA AND CARROTS

BISON SHORT RIB \$42

BARLEY RISOTTO WITH TOMATO MUSHROOM BORDELAISE, GORGONZOLA, MERLOT MORITA BALSAMIC DEMI GLACE

WAGYU BURGER \$24

8OZ WAGYU BEEF BURGER WITH BURATTA CHEESE, JALAPENO PUREE AND DAILIES APPLEWOOD BACON. SERVED WITH HERB, COTIJA FRIES AND FRESH JICAMA STICKS

ACHIOTE DUCK BREAST \$36

PAN ROASTED DUCK BREAST, YUCCA PUREE, CARROTS, RAINBOW CHARD, BRUSSELS SPROUT LEAVES, WITH AN ORANGE ACHIOTE SAUCE

GATHERER'S CHICKEN \$32

PAN ROASTED CHICKEN BREAST WITH A ROBUST TOMATO, CILANTRO, PARSLEY SAUCE AND HEIRLOOM TOMATOES, FRIED ONIONS, AND SEASONAL GREENS OVER BLACK BEAN PUREE

CHILEAN SEA BASS \$38

HAZELNUT GREMOLATA CRUSTED SEA BASS SERVED OVER WHITE BEAN RAGOUT, CARROT, RADISH, RAINBOW CHARD AND LEMON OIL

LIL DIABLO MUSHROOMS \$32 ✓

VEGAN SAUTED EXOTIC MUSHROOMS, CHIPOTLE HOMINY, YUCCA PUREE, CARROTS, CHILI OIL, WATERMELON RADISH AND RAINBOW CHARD

CHEF DE CUISINE - MARK CAVALLI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS