

MID DAY 3 - 5 PM DAILY



SALADS & SOUP

add to your salad - grilled chicken or smoked tofu 3 salmon 6

AMERICAN ONION SOUP - 6

SOUP DU JOUR - 4 cup / 6 bowl

SIMPLE Salad - red wine agave nectar vinaigrette 6

FLATIRON - green beans, cucumber, tomato, boiled egg, radish,

nicoise olive, feta, champagne vinaigrette 12

BIG COUNTRY - romaine heart, fried chicken, cornbread croutons, tomato,

bacon, blue cheese, horseradish, ranch dressing 13

Cauliflower Salad- roasted cauliflower, chili peppers, carrots, couscous, arugula,

wild onion soubise dressing 12

SHARED PLATES

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 7.5

HOUSE MADE ELK SAUSAGE - sweet peppers & onions, marinara, grilled sourdough 9

SWEETCORN & PEPPERJACK CHEESE CROQUETTES - oregano sour cream 7

ROASTED BEETS - goat cheese, pistachios, arugula 8

PORK WINGS - chipotle-lime agave glaze, apple slaw 13

CHARCUTERIE - cured meats, local cheeses, pickled vegetables, grilled sourdough 14

HAND CUT PEPPERONI FLATBREAD - Salumeria pepperoni, marinara,

mozzarella, ceasar salad 13

HEIRLOOM TOMATO FLATBREAD - fresh basil, creamy brie 13

BURGERS & SANDWICHES

choice of simple salad, fries, apple slaw, quinoa, or soup du jour (add \$1) American onion(\$2)

BISTRO BISON BURGER* - creamy brie, caramelized onions, arugula, fig jam 14

HALL BURGER* - applewood smoked bacon, tomato preserves,

horseradish ranch 13

ALL-AMERICAN BURGER* - lettuce, tomato, onion, pickle,

American cheese, special sauce 12

GARDEN BURGER - quinoa-portobello mushroom burger, lentils, red pepper aioli,

arugula, house pickle relish 12

All ingredients are not listed on the menu; please be specific with your server regarding any dietary restrictions. Some dishes may be modified for vegan, vegetarian & gluten free diets. An 18% gratuity may be added to parties of 6 or more. Split plate fee is \$3. One check will be presented to the table. We will gladly split payments accordingly.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

MID DAY 3 - 6 PM DAILY



\$4.50 Draft Beer

FEATURE DRAFT - ROTATING SELECTION

MILK STOUT - LEFTHAND BREWING - LONGMONT

CRAFT LAGER - UPSLOPE BREWING - BOULDER

TREE HUGGER AMBER - ASHER BREWING - BOULDER

\$4.50 Cans & Bottles

KOLSCH, STEAMWORKS - DURANGO

JOE'S PILS, AVERY - BOULDER

MODUS HOPERANDI IPA, SKA - DURANGO

CITRADELIC TANGERINE IPA, NEW BELGIUM - FORT COLLINS

FACE DOWN BROWN, TELLURIDE - TELLURIDE

TREAD LIGHTLY ALE, NEW PLANET (GLUTEN FREE) - BOULDER

CLAUSTHAULER (NON ALCOHOLIC), BINDING - GERMANY

\$5 HOUSE WINES

TRINITY OAKS CHARDONNAY

TRINITY OAKS PINOT NOIR

TRINITY OAKS PINOT GRIGIO

TRINITY OAKS CABERNET SAUVIGNON

Featured Cocktails

SPARKLING PEACH SANGRIA 6

PICADILLY DROP 6

LEMON BASIL MOJITO 6

CILANTRO JALAPENO MARGARITA 6

SOUTHERN GENT 7

PAPACITA 7

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