

MID DAY 3 - 6 PM DAILY



SALADS & SOUP

SOUP DU JOUR - 4 cup / 6 bowl

AMERICAN ONION SOUP - 6

ELK CHILI - sour cream, cheddar cheese, green onions 5 cup / 6.5 bowl

SIMPLE - mixed greens, 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

CHICKEN BROCCOLINI - grilled chicken, arugula, quinoa, almond, oranges, pickled red onions & beets, parsley vinaigrette 14

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

BURGERS & SANDWICHES

choice of: simple salad, house cut fries, soup du jour (add \$1)

elk chili & American Onion (add \$2)

RODEO BURGER* - beef patty, arugula, IPA pickled red onion, cucumber relish, Rocky Mountain Oysters 13

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

ALL-AMERICAN BURGER* - lettuce, tomato, onion, pickle, American cheese, special sauce 12

SOUTHWEST BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula 12

SALMON BURGER - freshly ground salmon, corn, scallion, avocado mousse, arugula, sweet red pepper aioli 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.*

HAPPY HOUR 3 - 6 DAILY



\$3.50 DRAFT BEER

TART & JUICY SOUR IPA - Epic Brewing - Denver

MILK STOUT - Lefthand Brewing - Longmont

CRAFT LAGER - Upslope Brewing - Boulder

TREE HUGGER AMBER - Asher Brewing - Boulder

\$3.50 HOUSE WINES

PINOT GRIGIO, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

CANYON ROAD - MODESTO, CA

SMALL PLATES

PARMESAN TRUFFLE FRIES 4

ROCKY MOUNTAIN OYSTERS - marinara, cucumber pickle relish 6

USA SLIDERS* - LTO, pickle, American cheese, special sauce 6

FRIED MAC & CHEESE - marinara sauce 4

CRISPY BRUSSEL SPROUTS - peppadew chilis, preserved lemon, agrodolce 4

FRIED GREEN TOMATOES - chevre, roasted red pepper vinaigrette, basil 6

\$7.00 FLATBREADS

BUTTERNUT SQUASH - fig jam, beets, burrata, arugula, sherry vinaigrette, candied pecans

PEPPERONI & CAESAR - salumeria pepperoni, marinara, mozzarella, Caesar salad

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