



Monday, August 18, 2025

:: STARTERS ::

CALAMARI

beer battered, banana peppers, sweet thai chili 19

BAKED CLAM DIP

sweet corn, bacon, bell pepper, chives 20

SQUASH BLOSSOMS

lemon ricotta stuffing, pomodoro, basil 21

BLISTERED SHISHITO PEPPERS

sea salt, sweet soy, sesame aioli 16

SMOKED SALMON TOAST

dill cream cheese, cucumber, red onion, pickled fresno chili 20

:: ENTREES ::

GRILLED FARROE ISLAND SALMON

sweet corn, fregola, marinated tomatoes & cucumbers, thai basil 42

BUCATINI

san marzano tomatoes, burrata, fresh basil 30

BERKSHIRE PORK CHOP CAPRESE

local heirloom tomatoes, fresh mozzarella, basil, aged balsamic 44

COLORADO LAMB CHOPS

*barley, flat #12 oyster mushrooms, rainbow carrots
pickled blueberries 54*





:: COCKTAIL SPECIALS ::

FAKE LOVE

gosling's dark rum, dry curacao, passionfruit, lime 15

EL COBRE

abasolo, grapefruit, angostura bitters, lemon 17

:: WINE FEATURE ::

VILLA DES ANGES

cinsault rose

france

11gls/16.5qt

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/ 33qt

CAKEBREAD CABERNET

2021 napa valley, california

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt

