



Shaken & Stirred

- \$9 **Water Mellon Drop**~ Watermelon Schnapps, Absolut Vodka, Muddled Watermelon and Mint Twist
- \$8 **Bloody Caesar**~Absolut Vodka, Clamato, In House Bloody Mix
- \$8 **Hut Trip Sun Tea**~Iced Tea and Three Pins Alpine Liqueur
- \$11 **Sazerac**~Rye Whisky, Pechaud Bitters, Absinthe Vert 130 and Lemon Twist
- \$10 **Greek Salad**~Cucumber Vodka, Mint, Feta, Olive
- \$9 **Mojito**~ White Rum, fresh muddled lime, mint & simple syrup
- \$11 **Vanilla Cosmo**~Navan, Stoli vodka, cranberry juice, squeeze of lemon served up
- \$11 **Roc Star**~Ciroc Vodka, Canton Ginger Liqueur, Honey Syrup & Grape Juice
- \$11 **Hazelnut Chocolate Martini**~ Stoli Vodka Frangelico, Baileys, shaken served up
- \$12 **Cadillac Margarita**~ Patron Silver, Grand Marnier, Cointreau

Brews

Tapped

- \$5 **Aspen Seasonal Blond, Aspen Brown Bear, Aspen IPA, Stella Artois, Fat Tire, Blue Moon**

Bottled

- \$4 **Bud, Bud Light, Coors Light, Corona, Heineken**
- \$5 **Guinness, Sierra Nevada, St Pauli Girl N/A, Sam Adams Summer Ale**

From the Vine

White

- \$8 Girasole Vineyards~**Chardonnay** *Certified Organic
- \$11 Barons de Rothschild~**Semillon/Sauvignon Blanc**
- \$12 La Crema~**Chardonnay**, Monterey
- \$8 Sangre de Toro~**Rosé**, Catalunya
- \$8 Frisk Prickly~**Riesling/Muscat Gordo**, Australia
- \$10 Oyster Bay~**Sauvignon Blanc**, New Zealand
- \$7 Danzante~**Pinot Grigio**, le Venezie
- 10 Chandon~**Brut**, California, 187ml

Red

- \$12 Klinker Brick~**Zinfandel**, California
- \$10 Chateau St. Jean~**Cabernet Sauvignon**, Napa
- \$10 Estancia~**Pinot Noir**, Monterey County
- \$8 BV Coastal~**Merlot**, Napa
- \$9 Campo Viejo~**Tempranillo**, Rioja
- \$8 Peter Lehmann~**Shiraz**, Australia
- \$10 Dona Paula~**Malbec**, Mendoza

Sweet Innocence

Iced Tea, Fresh Lemonade, Mango Iced Tea, Arnold Palmer, Freckled Lemonade, Coke, Sprite, Diet Coke

Sides All \$6

- | |
|------------------------|
| Parmigiano Risotto |
| Maytag Blue Mashers |
| Garlic Seared Spinach |
| Roasted Fingerlings |
| Grilled Half Artichoke |
| Pierogi |
| Grilled Asparagus |
| U Name It |

Share Me

- \$3 GF **Marinated Olives**
- \$3 GF **Roasted Spiced Almonds**
- \$3 GF **Giardiniera**~Spicy Pickled Vegetables
- \$6 **Duck Pâté** with Toasts
- \$8 GF **Freshly Cut Truffle Fries** with Shaved Parmigiano Reggiano
- \$9½ GF **Grilled Artichoke** with Dijon Aioli and Truffle Drizzle
- \$9½ **Toasts & Toppings**, Hodgepodge of Mushrooms, Haystack Mountain Goat Cheese, Truffle Oil and Balsamic Reduction
- \$12 **Roasted Medjool Dates** Wrapped in Bacon and Stuffed with Goats Cheese and Dried Apricot
- \$10 **Escargot** with Garlic Butter and Stilton Cheese Over Griddled Ciabatta Toast
- \$15 **Mussels & Frites** Your Choice; Spicy Italian, Thai or Stilton Blue Styles
- \$12 **Crispy Calamari** with Peppadew, Mizuna Greens, Toasted Sesame, Chive and Yuzu Dipping Sauce
- \$13 GF **Nova Scotia Smoked Salmon** on Crispy Potato Cake with Chive Crème Fraiche
- \$15 **Yellow Fin Tuna Tartar** with Sriracha Aioli, Avocado, Cucumber, Won Tons, Soy and Truffle Essence
- \$14 GF **Grilled Colorado "Lamb~Sicle"** Tomato Olive Ragu, Crispy Rosemary Polenta

Hand Held

- \$12½ ½ **Pound Sacré Bleu Burger**, Maytag Blue Cheese, Mayo, Focaccia
- \$12½ **Shaved Turkey Breast**, Jalapeno~Cranberry Jam, Brie, Mayo, Focaccia
- \$12½ **Cuban**~ Pulled Pork, Ham, Pickles, Yellow Mustard, Swiss, French Bread
- \$12½ **Grilled Chicken**, Pesto, Fresh Mozzarella, Tomatoes, Mayo, Focaccia
- \$12½ **Sriracha Sliders**~ Black Angus Beef with Sriracha, Mayo, Tomato
- \$12½ **Pastrami on Pretzel Roll** with Swiss, Dijon and Mayo

Market Salads & Soup

- \$9 GF **Organic Mixed Greens**, Fig Balsamic, Dried Cranberries, Cinnamon Spiced Goats Cheese & Candied Pecans
- \$10 **Caesar of the Artisan**~Hearts of Romaine, Parmigiano Reggiano and White Anchovy
CAUTION. Garlicky, do not eat on a first date!
- \$11 **Beef Carpaccio**, Baby Arugula, Capers, Parmigiano Reggiano and Lemon Emulsion
- \$12½ **Chinese Chicken Salad**~Shaved Napa Cabbage, Bell Peppers, Carrots, Mizuna Greens, Wontons and a Ginger~Soy Dressing
- \$7 **Soup of the Moment**

Forked

- \$Mp **Open Ravioli** Filled with Whatever is Fresh and Good
- \$32 GF **Pan Seared Scallops** with Hash of Sweet Potato, Bacon, Shiitake & Leek Accented by Chipotle Aioli
- \$26 GF **Hazelnut Crusted Ruby Red Trout** with Brown Sugar Bourbon Butter, Grilled Asparagus, and Roasted Fingerlings
- \$27 GF **Slow Roasted Maple Leaf Farms Duck**, Drunken Cherry Jus, Maytag Blue Mashers, Garlic Seared Spinach
- \$16 **Rigatoni** with Sun Dried Tomatoes, Plum Tomato, Cream, Fresh Basil and Italian Sausage
- \$22 **Market Vegetable Inspirations**~Falafel, Hummus, Olives, Grilled Asparagus, Tomato, Scallion; Garlic Seared Spinach, Grilled Avocado and Pear
- \$27 **Braised Berkshire Pork** over Tempura Dipped Chile Relleno stuffed with Haystack Mountain Goat Cheese & Yam, with Pecan & Spiced Rum Mole Sauce
- \$30 **Venison Meatloaf "Mignon"**~Wrapped in Bacon and Studded with Shiitake Mushrooms, served with Mashers and Spicy Plum Tomato Demi Glace
- \$28 GF **Slow Braised Beef Short Rib** with Horseradish Mashers, Roasted Root Vegetables & Whole Grain Mustard Jus
- \$35 GF **Grilled Ribeye** with Mushroom Risotto & Malbec Demi Glace
- \$37 GF **Grilled Filet of Beef**, Mashers, Sautee of Roasted Peppers, Roasted Garlic, Spinach, Pine Nuts, Stilton Blue Cheese & Balsamic Reduction
- \$42 **Pan Seared Elk Loin Medallions**, Manchego Cheese Scalloped Sweet Potatoes with Roasted Poblano Peppers and Chile Chocolate Essence

Indulgence Small Bites of Your Favorites

- | | |
|--|---|
| Tahitian Vanilla Bean Cheese Cake | Cinnamon Roll Bread Pudding with Salted Caramel Sauce and Vanilla Bean Ice Cream |
| Chocolate Espresso Pot de Crème | Apple Cranberry Fruit Crisp |
| Lemon Pot de Crème with Raspberry~Ginger Sorbetto | Mango Sorbetto or Vanilla Ice Cream |
| Flourless Chocolate Cake GF | |