

# happy hour

every day 3-6

## small plates

### Sweet Potato Gnocchi 6

collard green and pecan pesto, cayenne-bourbon dust  
French beans, sugar snap peas, fava beans

### Smoked Sundried Tomato Pate 6 v, gf

pickled vegetables, seasonal fruit chutney,  
chia seed crackers, balsamic reduction

### Buffalo Cauliflower Taco 3 v

corn tortilla, vegan "bleu cheese" dressing, celery, carrots

### Grilled Flatbread 7.5 vo

beet hummus, pickled carrots, fava beans, dukkah, fetta,  
farm greens

### "Crab" Cake Slider 3.5 v

tempeh-tofu-wakame patty, tarter sauce  
*with French fries add 1.5*

### Mushroom Burger Slider 3.5 v

walnut-quinoa patty, pepper jelly, raw red onion  
*with French fries add 1.5 | with swiss cheese add .5*

## sides

### Bowl of Fries 3 v, gf

sweet potato and Yukon, housemade agave ketchup

### Crispy Harissa Tofu 4 v, gf

tamarind-medjool-date- jam, peanuts

## greens

### Raw Kale Salad 5.5 v, gf

kale, apple, walnuts, medjool dates, carrots,  
apple cider vinaigrette

*Not all ingredients are listed on the menu, please inform your  
Server of any dietary restrictions*

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## beverages

### Red, White, Bubbles 5

sustainable cabernet sauvignon,  
sustainable chardonnay,  
sparkling wine

### Well Cocktails 4.5

old forester, svedka, broker's, dewars, don q, sauza

### Tap Beers

Polestar Pilsner, Left Hand Brewing 4

White Rascal Belgian Wheat, Avery 4

Pale Ale, Upslope Brewery 4

India Pale Ale, Avery 4

Cutthroat Porter Nitro, O'Dell's 4

Tree Hugger Organic Amber, Asher 5

90 Minute IPA, Dogfish Head 5

Ask About Our Featured Draughts

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### Martini 7

vodka or gin, however you like it

### The Front Range 7

gin, cranberry infused simple, house crafted black pepper  
vodka, fresh lemon & grapefruit infused

### Mo-Tini 7

vodka, cucumber, fresh mint, fresh lime

### Ryn Sling 8

Whiskey, Gin, Leopold's Three Pins Herbal Liquor,  
lime, Angostura bitters

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