

happy hour

every day 3-6

small plates

Sweet Potato Gnocchi 6

collard green and pecan pesto, cayenne-bourbon drizzle
french beans, sugar snap peas, fava beans

Samosa Potato Cakes 5 v, gf

madrass carrot curry, kohlrabi slaw

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 6

Ask About Our Featured Draughts

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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