



WINE BY THE GLASS

SPARKLING WINE

MV **ALLIMANT LAUGNER**, CRÉMANT ROSÉ, BRUT, ALSACE, FR 15

MV **HENRIOT**, *SOVERAIN*, BRUT, CHAMPAGNE, FR 25

WHITE WINE

2020 **HOLLORAN**, RIESLING, WILLAMETTE VALLEY, OR 13

2019 **APRÉS**, *CHIGNIN*, JACQUÈRE, SAVOIE, FR 14

2020 **MICHEL VATTAN**, *M.K.*, SAUVIGNON BLANC, SANCERRE, FR 16

2019 **P & L BERGEOT**, *CLOS DE LA CARBONADE*, CHARDONNAY, BURGUNDY, FR 17

2017 **JORDAN**, CHARDONNAY, RUSSIAN RIVER VALLEY, CA 19

ROSÉ WINE

2019 **CHÂTEAU GAUDOU**, *PURO*, CAHORS, FR 12

2019 **LIQUID FARM**, *VOGELZANG VINEYARD*, HAPPY CANYON, CA 18

RED WINE

2015 **CHÂTEAU DU CAYROU**, MALBEC, CAHORS, FR 13

2019 **VINCENT BACHELET**, PINOT NOIR, HAUTES-CÔTES-DE-BEAUNE, FR 16

2015 **HOLLORAN**, *LA CHENAIE VINEYARD*, PINOT NOIR, WILLAMETTE VALLEY, OR 20

2017 **FLORA SPRINGS**, MERLOT, WAHLUKE SLOPE, WA 16

2018 **PARADUXX**, CABERNET SAUVIGNON +, NAPA VALLEY, CA 22

SOMMELIER SELECTIONS

2016 **LA RESERVE D'ANGLUDET**, BORDEAUX BLEND, BORDEAUX, FR 32

2018 **FAVIA**, *CARBONE*, CABERNET SAUVIGNON, NAPA VALLEY, CA 45

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A 3% SURCHARGE WILL BE ADDED TO EACH BILL TO COVER INCREASING COSTS AND IN SUPPORT OF INCREASED WAGES FOR ALL OF OUR DEDICATED TEAM MEMBERS.

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SPECIALTY COCKTAILS - 16

GUERO

ARETTE AÑEJO TEQUILA, MELETTI AMARO, PASUBIO VNO AMARO

KIND OF BLUE*

BUFFALO TRACE BOURBON, AVERNA AMARO, LIME, BLUEBERRY CHERVIL SYRUP, TIKI BITTERS, EGG WHITE

LAKESIDE PARK

JUNIPER JONES COLORADO GIN, HOUSE MADE TONIC, APEROL, CANTON GINGER LIQUEUR, LEMON, LIME

POMME ROYALE

ETIENNE DUPONT DRY NORMANDY CIDER, CALVADOS, POMEGRANATE-CRANBERRY MOLASSES

HIGH TEA PUNCH

EARL GREY TEA-INFUSED VODKA, LEMON, VANILLA, CINNAMON, CLOVE, MILK WASH

VELVET UNDERGROUND

BACARDI RESERVA OCHO RUM, PROBITAS BLENDED RUM, VELVET FALERNUM, ST. ELIZABETH ALLSPICE DRAM, LIME

PREMIUM COCKTAILS

THE JACOBIN CLUB **T18**

BASTILLE 1789 FRENCH RARE WHISKY, DOLIN ROUGE VERMOUTH, ROYAL COMBIER LIQUEUR, BITTERS

THREE WISE MEN **20**

YELLOW CHARTREUSE, FRESH GINGER SYRUP, LIME JUICE

ADD **33 MG LEVEN CBD** TO ANY COCKTAIL **6**

COLORADO-BASED. ORGANICALLY FARMED. THC-FREE.

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BEER

CRAFT LAGER, UPSLOPE BREWING - BOULDER, CO 7

PILSNER, PUG RYAN'S BREWING CO - DILLON, CO 7

PETE'S STASH, PALE ALE, VAIL BREWING - VAIL, CO 12 (16 oz)

ESCAPE TO COLORADO IPA, EPIC BREWING - DENVER, CO 7

MAHARAJA, IMPERIAL INDIA PALE ALE, AVERY BREWING - BOULDER, CO 9

LA FIN DU MONDE, TRIPEL ALE, UNIBROUE - QUÉBEC, CAN 9

NITRO MILK STOUT, LEFT HAND BREWING - LONGMONT, CO 9

ERDINGER N/A, WEISSBIER, ERDINGER WEISSBRAU - ERDING, GERMANY 7

2019 DRY CIDER, ETIENNE DUPONT - NORMANDY, FRANCE 18 (375 ML)

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APPETIZERS

FRESH BAKED LA BREA BREAD 7

FRENCH BAGUETTE, ROSEMARY-OLIVE OIL LOAF, AND PECAN-RAISIN BREAD
FRESH RICOTTA CHEESE, RED HAWAIIAN SALTED BUTTER, FRENCH MARINATED OLIVES

OYSTERS ON THE HALF SHELL* GF/DF

30-YEAR-OLD SHERRY VINEGAR MIGNONETTE:

SELECT EAST COAST OYSTERS 21 PREMIUM WEST COAST OYSTERS 33

HIBACHI BBQ OYSTERS* 17 GF

BUTTER, GARLIC, PARSLEY, BACON, PARMIGIANO-REGGIANO, LEMON

SEARED FOIE GRAS 34

SEASONALLY ROTATING SELECTION

WILD BURGUNDY ESCARGOTS 17 CGF

SAUCE PERSILLÉE, FRENCH BAGUETTE

CHEESE PLATTER

ACCOMPANIED BY PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS, CRANBERRIES, RICE CRACKERS

ONE OUNCE EACH: PICK ONE 9, PICK TWO 16, PICK THREE 23 CGF

“PURPLE HAZE,” CYPRUS GROVE, CA, GOAT’S MILK, LAVENDER & FENNEL POLLEN

“ROQUEFORT,” FROMAGERIES PAPILLON, FR, SHEEP’S MILK, FRENCH-STYLE BLUE CHEESE

“BOSCHETTO AL TARTUFO,” IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

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SOUPS

TRUFFLE FRENCH ONION SOUP 17 CGF/CDF

BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉED

MAINE LOBSTER BISQUE 17

PUFF PASTRY FLEURON, FINES HERBES

SALADS

CAESAR 15 CGF

ROMAINE LETTUCE, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, CROUTONS

ARTISAN GREENS & PANKO CRUSTED GOAT CHEESE 15 CGF/CDF

CHERRY TOMATOES, PINE NUTS, CRANBERRIES, WHOLE GRAIN MUSTARD VINAIGRETTE

BABY BEET 18 GF

PURPLE HAZE MOUSSE, SMOKED WALNUT CRUMBLE, FRISEE, VERJUS VINAIGRETTE

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ENTRÉES

PORTOBELLO MUSHROOM WELLINGTON 36 VEG

PUFF PASTRY, CHARRED VEGETABLE DUXELLES, ASPARAGUS, COGNAC CREAM

ROASTED MAITAKE MUSHROOM & SHAVED BLACK TRUFFLE 38 VEGAN

TOASTED FARRO, DATE, WINTER SQUASH PURÉE, AGRUMATO LEMON OIL, AGED BALSAMIC VINEGAR

PAN ROASTED ORGANIC SCOTTISH SALMON* 38 GF

SWEET SOY GLAZE, PORK BELLY, PEANUTS, BRUSSELS SPROUTS,
MUSHROOMS, HOUSE-MADE SRIRACHA, LEMONGRASS VINAIGRETTE

BLACK TRUFFLE-MISO MARINATED ALASKAN BLACK COD 49 GF

ASPARAGUS, CREAMER POTATOES, PICKLED RADISH, SEAWEED SALAD, BLACK TRUFFLE BEURRE BLANC

IMPORTED DOVER SOLE MEUNIÈRE 54 CGF

HARICOTS VERTS, YUKON GOLD POTATOES, LEMON-BROWN BUTTER SAUCE

CRISPY PANKO CHICKEN PAILLARD 37

CRÈME FRAÎCHE POTATO PURÉE, ASPARAGUS, CHERRY TOMATOES, CAPERS, LEMON BEURRE BLANC

PRIME MANHATTAN STEAK* 45 GF

GRILLED 7 OZ PRIME MANHATTAN STEAK, KING TRUMPET MUSHROOMS,
PERNOD CREAMED SPINACH, LOADED SCALLOPED POTATOES, BACON, MADEIRA SAUCE

SEARED DUCK BREAST* 39 GF

FENNEL & CORIANDER DUSTED DUCK BREAST, TOASTED FARRO, DATE,
WINTER SQUASH PURÉE, BRUSSELS SPROUTS LEAF, TAMARIND CHUTNEY

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A LA CARTE STEAKHOUSE CUTS

ADD YOUR FAVORITE SIDES AND SAUCES

8 oz WAGYU FLAT IRON STEAK* 39 GF/DF

16 oz PRIME RIBEYE* 59 GF/DF

14 oz PRIME NY STRIP* 49 GF/DF

SIDES

FRENCH MARINATED OLIVES 8

CRÈME FRAICHE POTATO PUREE 9

PERNOD CREAMED SPINACH 12

HARICOTS VERTS PROVENÇAL 12

ASPARAGUS PROVENÇAL 12

LEMONGRASS-PORK BELLY BRUSSELS SPROUTS 12

LOADED SCALLOPED POTATOES 13

SAUTÉED EXOTIC MUSHROOMS 12

LOBSTER MASHED POTATOES 16

SAUCES 7

LEMON BEURRE BLANC

RED WINE ROQUEFORT CHEESE BUTTER

PERUVIAN PEPPER CHIMICHURRI

COGNAC CREAM

MADEIRA

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DESSERTS

CHOCOLATE POTS DE CRÈME 13 GF

TOASTED MARSHMALLOW, CINNAMON, CLOVE

CRÈME BRÛLÉE FLAMBÉE 14 GF

GRAND MARNIER, MACERATED BERRIES

SUGGESTED PAIRING: 2009 CHÂTEAU DE CÉRONS, CÉRONS, FR 16

10TH MOUNTAIN BOURBON CHOCOLATE MOUSSE CAKE 15 GF

PISTACHIO ICE CREAM, BOURBON SAUCE

SUGGESTED PAIRING: 2018 LA TOUR VIEILLE, RIMAGE, BANYULS, FR 10

WARM APPLE-DATE CAKE 14

HOT BUTTER COGNAC SAUCE, PECAN TUILE, CRÈME CHANTILLY

SUGGESTED PAIRING: 1985 KOPKE, COLHEITA, PORT, PO 20

DESSERT TRIO 16

MINI CRÈME BRÛLÉE, DARK CHOCOLATE TRUFFLES, WARM MADELEINES WITH LEMON CURD

ICE CREAMS AND SORBETS CGF/CHF

SERVED WITH HOUSE-MADE WAFFLE CONE AND FRESH BERRIES

ONE SCOOP 7, TWO SCOOPS 12, THREE SCOOPS 16

CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM

MANGO SORBET, MEYER LEMON SORBET, OR RASPBERRY SORBET

CHEESE PLATTER

SERVED WITH PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS

ONE OUNCE EACH: PICK ONE 9, PICK TWO 16, PICK THREE 23 CGF

“PURPLE HAZE,” CYPRUS GROVE, CA, GOAT’S MILK, LAVENDER & FENNEL POLLEN

“ROQUEFORT,” FROMAGERIES PAPILLON, FR, SHEEP’S MILK, FRENCH-STYLE BLUE CHEESE

“BOSCHETTO AL TARTUFO,” IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

KITCHEN DESSERT 10

ROUND OF BEERS FOR THE KITCHEN!

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SWEET WINES BY THE GLASS

BRIGHT AND FRUITY

	Glass	Bottle
2016 CHÂTEAU SUDUIRAUT, <i>LIONS DE SUDUIRAUT</i> , SAUTERNES, FR (375ML)	12	82
2009 CHÂTEAU DE CÉRON, CÉRON, FR (375ML)	16	101
2016 ROYAL TOKAJI WINE CO, 5 PUTTONYOS, TOKAJI, HU (500ML)	20	160
1997 LAFAURIE-PEYRAGUEY, SAUTERNES, FR	27	--

BOLD AND RICH

2018 LA TOUR VIEILLE, RIMAGE, BANYULS, FR (500ML)	10	85
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NUTTY AND COMPLEX

MV TAYLOR FLADGATE, 10 YEAR TAWNY OPORTO, PO	12	152
1985 KOPKE, COLHEITA, OPORTO, PO	20	254
MV RAMOS PINTO, 20 YEAR TAWNY OPORTO, PO	22	278

SWEET WINE FLIGHT

1 OZ POUR OF EACH - 21

2016 CHÂTEAU SUDUIRAUT, <i>LIONS DE SUDUIRAUT</i> , SAUTERNES, FR
2018 LA TOUR VIEILLE, RIMAGE BANYULS, FR
1985 KOPKE, COLHEITA, OPORTO, PO

SWEET WINES BY THE BOTTLE

FRANCE

NV ERIC BORDELET, <i>SIDRE TENDRE</i> , SPARKLING CIDER, NORMANDY	30
2014 CHÂTEAU D'YQUEM, SAUTERNES (375ML)	536

GERMANY

2018 ST. URBANS-HOF, <i>BOCKSTEIN</i> , KABINETT, MOSEL	65
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HUNGARY

2003 KIRALYUDVAR, <i>6 PUTTONYOS</i> , TOKAJI (500ML)	295
1999 ROYAL TOKAJI WINE CO, <i>TRUE ESSENCIA</i> , TOKAJI (500ML)	950

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