

LUNCH



MENU

SPECIALS

Food

SMOKED COLORADO BASS TAPA GF 11

herbed quinoa, saffron vinaigrette, pea tendrils,
pomegranate molasses

**EGGPLANT PARMESAINO
SANDWICH** 12

parmesan battered eggplant, marinara,
mozzarella cheese, basil,
on a hoagie roll, choice of side

Cocktail

LILY'S LUSH 10

vodka, white grapefruit juice,
Chase elderflower liqueur, lemon juice,
simple syrup

Wine

LIFEVINE 10 | 40

Pinot Noir 2019 Willamette Valley Oregon

GROONER 8.5 | 34

Gruner Veltliner 2019 Austria

SALADS & SOUP

Soups

MISO 4 | 8

CLAM CHOWDER 5 | 10

FRENCH ONION 5 | 10

SOUP OF THE DAY 5 | 10

Salads

HOUSE SALAD GF | VG 5 | 10

dijon thyme vinaigrette dressed mixed greens,
tomatoes, cucumbers, carrots, radish, red onions

ARUGULA SALAD VG 7 | 14

goat cheese, heirloom grape tomatoes,
candied pecans, dried cherries,
fried shallots, red wine vinaigrette

CAESAR SALAD 6 | 12

hearts of romaine, herb croutons, parmesan crisp,
oven dried heirloom grape tomatoes

GREEK SALAD GF | VG 7 | 14

herb vinaigrette dressed mixed greens,
feta cheese, pepperoncini, tomatoes,
cucumbers, kalamata olives, red onions

COBB SALAD 7 | 14

mixed greens, bacon, bleu cheese, avocado,
tomatoes, hard boiled egg, ranch dressing

CHOICE OF PROTEIN:

TUNA +10 | SALMON +8 | CHICKEN +6 | STEAK +10 | GRILLED SHRIMP +8 | FRIED TOFU +7 | SCALLOPS +10

HOT TAPAS

STREET TACO GF 4.5

chefs daily protein selection, cotija cheese,
fire-roasted tomato salsa, pico de gallo, corn tortilla

FRIES OR TOTS VG 6

add: truffle aioli \$2

FALAFEL BALLS VG 8

tahini, pomegranate molasses

ONION RINGS VG 9

house made with spicy aioli

FRIED ARTICHOKE HEARTS VG 8

lemon tarragon aioli

DYNAMITE SHRIMP 11

tempura fried, dynamite sauce

ROASTED CAULIFLOWER GF | VG 8

sweet red pepper sauce, toasted almonds,
lemon oil, basil

THAI MUSSLES GF 12

caramelized onions, ginger, yellow curry,
coconut milk, lime, basil & cilantro

BRUSSEL SPROUTS 8

crispy fried, bacon, parmesan, miso, basil

BLISTERED SHISHITOS GF | VG 8

smoked sea salt, lime, cilantro, cotija cheese

BACON WRAPPED DATES 9

dynamite sauce

MEATBALLS 9

pork & ricotta meatballs braised in
san marzano tomato sauce

BLUE CRAB DIP 10

roasted garlic, herbed cream cheese,
fresh herbs, grilled baguette

KOREAN BBQ RIBS 12

three pork spare ribs, korean bbq sauce,
scallions, toasted peanuts

COLD TAPAS

OYSTER ON THE HALF SHELL* 3

raw oysters, cocktail sauce, mignonette

CHILLED EDAMAME VG 5

sea salt

KETTLE CHIPS 6

house made with sea salt

CEVICHE 12

shrimp & scallops, jalapeños, bell peppers,
cucumber, avocado, red onion, lime,
cilantro, corn tortilla chips

LEBANESE BRUSCHETTA VG 7

eggplant harissa, lebneh,
toasted pine nuts, chive oil

GOLDEN BEETS GF | VG 9

shaved asparagus, toasted pine nuts,
farmers cheesered wine vinaigrette,
smoked sea salt

BLACK BEAN HUMMUS VG 8

cotija cheese, blistered shishito peppers,
chili oil, salsa fresca, flat bread

BEEF CARPACCIO VG 12

giardiniera tapenade, arugula, aged balsamic,
lemon oil, smoked sea salt, crostini

SHRIMP COCKTAIL GF 11

cocktail sauce

BURRATA VG 11

heirloom grape tomato & roasted garlic,
mint pesto, aged balsamic, crostini

POKE BOWLS

CHOOSE A BASE

sticky rice
quinoa
mixed greens

CHOOSE A SAUCE

traditional poke sauce
ponzu
coconut ginger

ADD A PROTEIN

tuna (21)
chicken (16)
poached Shrimp (19)

salmon (19)
steak (21)
fried tofu (16)

ADD ONS

jalapenos (.50)
carrots (.50)
cilantro (.50)
asparagus (1)
edamame (1)
avocado (2)

crunchies (.50)
pickled Radish (.50)
nori (.50)
cucumber (1)
mango (2)

ENTREES

Pasta & Risotto

GLUTEN FREE PASTA AVAILABLE FOR \$3

- | | |
|---|-----------|
| BOLOGNESE | 15 |
| pappardelle noodles, classic Italian meat sauce, touch of cream, grana padana | |
| CARBONARA | 16 |
| spaghettini, pancetta, prosciutto, peas, red onions, parmesan cream sauce | |
| PRAWN & CLAM ARRABBIATA | 17 |
| spicy san marzano tomato sauce, caramelized onions, parmesan, basil | |
| HERBED GNOCCHI VG | 16 |
| asparagus, artichoke hearts, roasted garlic, parmesan, vodka-tomato cream sauce | |
| RISOTTO GF | 15 |
| arborio rice, fava beans, micro bulls blood, smoked tomato-fennel emulsion, chive oil, grana padana | |

Surf & Turf

- | | |
|--|-----------|
| GRILLED ATLANTIC SALMON GF | 19 |
| quinoa tabouli, watercress-tomato salad, goat cheese crema | |
| FISH AND CHIPS | 17 |
| beer battered alaskan cod, fennel slaw, cajun tartar sauce | |
| CHICKEN PICATTA GF | 15 |
| chicken breast, lemon-caper sauce, rice pilaf, vegetable medley | |
| HERB MARINATED SIRLOIN | 21 |
| guinness compound butter, fingerling potatoes, seasonal vegetables | |
| RED TROUT PROVENÇAL | 19 |
| tomatoes, olives, capers, pepperoncini peppers, garlic, basil, olive oil tossed with spaghettini | |

Sandwiches

SIDE CHOICES

FRIES, TATER TOTS, KETTLE CHIPS, SALAD, OR SOUP

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|--|-----------|
| TUNA MELT | 12 |
| warm tuna salad, swiss cheese, avocado, lettuce, tomato, onion, on toasted whole wheat, choice of side | |
| B.A.L.T | 12 |
| bacon, avocado, lettuce, tomato, garlic aioli, on toasted whole wheat, choice of side | |
| RUEBEN | 13 |
| house made shaved corned beef, sauerkraut, swiss cheese, on toasted marble rye, thousand Island dressing, choice of side | |
| QUINOA | |
| BLACK BEAN BURGER VG | 14 |
| spinach, tomato, avocado, pepper jack cheese, cilantro cream, choice of side | |
| NASHVILLE HOT FRIED CHICKEN | 15 |
| pickles, garlic aioli, on a brioche bun | |
| 95A HAMBURGER | 15 |
| 1/2 pound all-natural beef, brioche bun, lettuce, tomato, onion, pickles, choice of side | |
| add: cheese, bacon, caramelized onions, green chiles, mushrooms \$1.00 each | |
| add: avocado \$3.00 | |
| FRENCH DIP | 16 |
| roast beef, fontina cheese, horseradish crème, au jus, on a hoagie roll, choice of side | |
| SALMON WRAP | 17 |
| grilled salmon, bacon, avocado, lettuce, tomato, onion, sweet soy, choice of side | |

VG - DENOTES VEGETARIAN | GF - DENOTES GLUTEN FREE

WE ARE HAPPY TO PROVIDE BREAD UPON REQUEST

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

WINE

Red

LA CREMA	12.5 50
Pinot Noir 2018 California	
PADRILLOS	9 36
Malbec 2019 Argentina	
LE CHARMEL	9 36
Syrah - Grenache 2016 France	
BLACK'S STATION	9.5 38
Cabernet Sauvignon 2018 California	
KLINKER BRICK	9 36
Brickmason Red Blend 2016 California	
TORTOISE CREEK	9 36
Zinfandel 2018 California	
KUNDE	14 56
Cabernet Sauvignon 2016 California	

White

SPINELLI	8 32
Pinot Grigio 2019 Italy	
VILLA VIVA	9 36
Rosé 2019 France	
FAISAO	8 32
Vino Verde Rosé Portugal	
M.A.N	8 32
Chenin Blanc 2019 South Africa	
SCHMITT SÖHNE	8 32
Dry Riesling 2019 Germany	
MATUA	9.5 38
Sauvignon Blanc 2020 New Zealand	
GIESEN	10 40
Sauvignon Blanc 2019 New Zealand	
KENDALL-JACKSON	9.5 38
Chardonnay 2018 California	

Sparkling

BOCELLI	8 32
Prosecco Italy	

BEER

Draft

PLEASE INQUIRE WITH SERVER

Bottles & Cans

COORS EDGE	4.5
Non-Alcoholic (Golden, CO)	
COORS	4.5
Light (Golden, CO)	
PACIFICO	5
Lager (Mexico)	
MONTUCKY COLD SNACK	4
Lager (Montana)	
PERONI	5
Lager (Italy)	
CHANG	5
Lager (Thailand)	
COLORADO CIDER COMPANY	6
Dry Cider (Denver, CO)	
DRY DOCK	5.5
Apricot Sour (Aurora, CO)	
ODELL	5.5
90 Shilling Amber Ale (Fort Collins, CO)	
BELL'S	6
Two Hearted India Pale Ale (Michigan)	
TOMMYKNOCKER	5.5
Maple Nut Brown (Idaho Springs, CO)	
GUINNESS	5.5
Draught (Ireland)	
LEFT HAND	5.5
Milk Stout (Longmont, CO)	

COCKTAILS

House Specialties

CUCUMBER SMASH 10

Wild Roots cucumber & grapefruit gin, cucumber, mint, grapefruit juice, simple syrup

POMEGRANATE PASSION 10

Deep Eddy lemon vodka, triple sec, pomegranate juice, lemon juice, sugar rim

EMOTIONAL RESCUE 10

vodka, pineapple juice, orange juice, fresh rosemary simple syrup

Classics

BLOOD & SAND 13

Famous grouse scotch, orange juice, Luxardo maraschino cherry liquor, sweet vermouth, simple syrup, lemon juice

WHISKEY SMASH 10

bourbon, demerara syrup, lemon juice, orange bitters, mint

Zero Proof

THE OMG 5

orange juice, muddled mint, ginger beer

FUEGO MANGO 6

mango puree, jalapeno, lime juice, orange juice, soda water, simple syrup, chili salt

SPICY MANGO MARGARITA 10

house infused jalapeno tequila, triple sec, mango puree, lime juice, chili salt

ELDERFLOWER FIZZ 12

Chase elderflower liqueur, Boccelli prosecco, orange bitters, soda water

HOT BLOODED 10

house infused jalapeno tequila, grapefruit juice, lime juice, simple syrup, soda water

HEMINGWAY DAIQUIRI 10

Real McCoy rum, grapefruit juice, lime juice, simple syrup, Luxardo maraschino liqueur, maraschino cherry

ESTEBAN'S LAST WORD 12

Spirithound gin, Green Chartreuse, Luxardo maraschino liqueur, simple syrup, lime juice, maraschino cherry

SWITCH LANES 5

cucumber & mint simple syrup, lime juice, grapefruit juice, soda water, tonic water

BEVERAGES

PELLEGRINO Sparkling 4.5

IZZE Rotating Flavor 4

IBC Root Beer 4

SAN PELLEGRINO 4

Orange, Lemon, Pomegranate

SOFT DRINKS 3

Coke, Diet Coke, Sprite,

Ginger Ale, Gosling's Ginger Beer, Lemonade

HOT / ICED TEA 3

ERIE COFFEE ROASTERS Coffee 3

HOT CHOCOLATE 4

MILK 3.75

CHOCOLATE MILK 4

JUICES 3.75

Apple, Orange, Cranberry

PREMIUM JUICES 4.25

Pomegranate, Pineapple, Grapefruit

BEVERAGES

PELLEGRINO Sparkling	4.5	HOT / ICED TEA	3
IZZE Rotating Flavor	4	ERIE COFFEE ROASTERS Coffee	3
IBC Root Beer	4	HOT CHOCOLATE	4
SAN PELLEGRINO	4	MILK	3.75
Orange, Lemon, Pomegranate		CHOCOLATE MILK	4
SOFT DRINKS	3	JUICES	3.75
Coke, Diet Coke, Sprite,		Apple, Orange, Cranberry	
Ginger Ale, Gosling's Ginger Beer, Lemonade		PREMIUM JUICES	4.25
		Pomegranate, Pineapple, Grapefruit	

DESSERTS

APPLE CRISP	9	LAVA CAKE	9
vanilla ice cream		vanilla ice cream	
PINA COLADA CHEESECAKE	9	CREME BRULEE DUO	9
CINNAMON ROLL	7	chocolate espresso & lemon	

KIDS

MAC & CHEESE	8	BUTTERED PASTA	6
signature cheese sauce		shell noodles with butter	
HAMBURGER	7	STEAK	9
choice of side		choice of side	
CHEESEBURGER	7	GRILLED CHEESE	8
choice of side		american cheese, choice of side	
CHICKEN FINGERS	8	CHEESE QUESADILLA	7
choice of side		SALMON	13
SPAGHETTINI	8	choice of side	
spaghettini noodles with marinara sauce		POPCORN SHRIMP	10
		choice of side	

SIDE CHOICES

FRIES, TATER TOTS, KETTLE CHIPS, SALAD, OR SOUP