

# dinner

Spring 2026  
Every Day | Served from 4pm - 9pm

small bites

## bread service. 9

local sourdough bread / seasonal rotating butter

## blistered shishito peppers. 12

cilantro goat cheese spread / sweet chili topping

## roasted brussel sprouts. 11

parmesan / lemon zest / balsamic glaze

## mushroom dip tartare. 16

sour cream / roasted mushrooms / chive / local sourdough

## chicken skewers. 17

10 oz. asian-marinated grilled chicken thighs / peanut sauce / green onions

## charcuterie board\*. 29

two rotating meats / two rotating cheeses / seasonal jam / seasonal fruit / olives / nuts / local sourdough bread

## green garden soup. 12

seasonal local green vegetables / lemongrass / kaffir / cilantro / ginger / coconut milk

## tomato soup & grilled cheese. 17

classic tomato soup / basil-mozzarella parmesan grilled cheese on local sourdough

## greenhouse caesar\*. 13

shaved kale and brussel sprouts / roasted chickpea / parmesan / caesar dressing (contains anchovy)

## beet salad. 14

arugula / beets / apples / pistachio / goat cheese / pickled red onion / lemon vinaigrette

## house salad. 11

mixed greens / cherry tomatoes / cucumber / radish / balsamic vinaigrette

add protein: chicken +8 / tofu +6 / salmon +10

## apple blossom burger\*. 21

brioche bun / 8oz patty / white cheddar / lettuce / tomato / onion / pickle / spicy aioli / fries or side salad  
+\$2 sub for impossible burger

## hot honey chicken sandwich. 22

brioche bun / fried chicken thigh / cilantro mint slaw / jalapeno honey / pickles / side of fries or side salad

## BLT\*. 18

sourdough / bacon / lettuce / tomato / mayo / served with fries or side salad

## green goddess cacio e pepe\*. 27

orecchiette / seasonal greens pesto / cacio e pepe butter / local mushrooms / parmesan / pancetta

## grain bowl. 18

shaved brussel sprouts and kale / harissa quinoa / roasted cherry tomatoes / cucumber / pineapple / fried chickpea / pickled onions / radish / served on garlic confit mint yogurt

## chicken. 28

harissa marinated leg quarter / zucchini, fennel basil salad / garlic confit mint yogurt

## salmon\*. 29

maple glazed salmon / butter miso roasted cabbage / farro / spinach / chili crisp / pistachio

## steak & frites\*. 36

8 oz marinated skirt steak / chimichurri sauce / served with fries

## vanilla panna cotta\*. 6

served with housemade seasonal fruit confiture

## apple blossom cake. 14

layered granny smith apple cake / crème anglaise

## brownie. 10

served with caramel sea salt gelato

sandwiches

main

desserts



Executive Chef: Jozef Diaz



Parties of eight or larger will have a 20 % gratuity added to the final bill.

A 4% Kitchen Appreciation Fee will be added to all checks. This fee will be paid out directly to our small and mighty kitchen staff, in an effort to bridge the gap in wages between our service staff and kitchen employees. Please note, this fee does not replace a gratuity to our service staff and we encourage you to continue to tip as you see fit.

\* These items can be made gluten-free. ^These items may be served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Not all menu ingredients are listed. Please inform your server of any food allergies or sensitivities.

# wines

reds

- les lunnes blend** Les Lunes Wines / North Coast, CA **13**
- côtes-du-rhône** Domaine De La Bastide / Côtes du Rhône AOC, France | **13**
- pinot noir** Lemelson Vineyards / Willamette Valley AVA, Oregon **15**
- cabernet franc** Domaine de Bois Mozé / Anjou AOC, France **17**
- cabernet sauvignon** Far Niente Winery / Napa Valley AVA, CA **29**
- cabernet sauvignon** Klinker Brick Winery/ Lodi AVA, California **14**
- rioja(tempranilo)** Ramírez de la Piscina / Rioja DOCa, Spain **13**

orange

- mtsvane** Marbano Winery / Kakheti, Georgia **14**

whites

- grüner veltliner** Leth / Wagram DAC, Austria **13**
- sauvignon blanc** Via Alpina / Friuli DOC Italy **14**
- chardonnay** Domaine Rolet / Arbois AOC, France **15**

rose

- il rosé di casanova** La Spinetta / Toscana IGT, Italy **14**

sparkling

- prosecco** Carpenè Malvolti / Veneto, Italy **12**
- sparkling rose** Filipa Pato / Bairrada DOC, Portugal **12**
- lambrusco** Medici Ermete / Emilia-Romagna, Italy **11**
- champagne** Veuve Clicquot / Champagne, France **29**

**ask for our full bottle list!**

these wines are poured from a coravin to ensure freshness and quality

**JOIN US EVERY FRIDAY FOR 50% OFF ALL WINE BOTTLES**

# beers

cans

- coors light 8 | 12 oz**  
coors brewing/golden, co
- pilsner 12 | 16oz**  
new terrain brewing co / golden, co
- corona extra 8 | 12oz**  
constellation brands / mexico
- japanese rice lager 10 | 12oz**  
wibby brewing/longmont, co
- blue moon 9 | 12oz**  
blue moon brewing/denver, co
- cream ale 10 | 12oz**  
living the dream / denver, co

- witbier 10 | 12oz**  
allagash/portland, maine

- hazy double ipa 12 | 16oz**  
new terrain brewing co / golden, co

- sour 12 | 16oz**  
new image brewing/arvada, co

- amber 12 | 16oz**  
new terrain brewing co / golden, co

- stout 10 | 12oz**  
finkel and garf / boulder, co

- n/a pilsner or ipa 10 | 12oz**  
safety glasses/beacon, ny

- coors banquet 8**  
coors brewing/golden, co

- ipa 10**  
new terrain brewing co / golden, co

- mexican lager 10**  
ska brewing/durango, co

draft | 16oz

cider

- haykin 13**  
Haykin Family Cider/Denver, Colorado  
ask for our rotating selection

# cocktails

- lambrusco & fig spritz 13**  
kasama rum / fig shrub / dry lambrusco / amaro nonino

- carrot crush 16**  
woody creek vodka/carrot ginger shrub/carrot eau de vie/ mint

- cant beet it 14**  
goat cheese & golden beet vodka / arugula simple / pickled onions / lemon

- try your luck 14**  
ki no tea kyoto dry gin / snap pea sake / miso honey syrup / lemon

- sunlit city 15**  
planteray overproof / planteray 3 star / ginger falernum / kota pandan liquor / grapefruit / cinnamon

- siren eye margarita 13**  
escabeche cazadores reposado / lime / red bell pepper juice / jalapeno

- sucker punch 12**  
planteray 3 star / watermelon / lemongrass syrup

- night in oaxaca 13**  
pineapple infused del maguey vida mezcal / lime / lambrusco / orgeat

- banana bread 14**  
ketel one/banana liqueur/pandan syrup/ espresso/demerera

- night haze 16**  
four roses bourbon/smith & cross overproof rum/cinnamon demerara/ hazelnut eau de vie

- n/a spicy margarita 14**  
ritual's NA tequila/lime/agave/hot honey

