

BLANC

Please accept our apologies if ever we are without a particular vintage or varietal...
Like lovers, wine supplies in this world cannot be guaranteed.



Pedro Escudero "Fuente Milano" 9.5 19 38
Viura, Verdejo; Rueda, Spain

Barnard Griffin 10 20 40
Fumé Blanc; Columbia Valley, Washington

Saint Laurent Petit Le Mont 12 24 48
Chardonnay; Touraine, France

J Vineyards 12 24 48
Pinot Gris; Central Coast, California

Luneau-Papin "La Grange" 12.5 25 50
Muscadet sur Lie; Loire, France

Simonsig 10.5 21 42
Chenin Blanc; Stellenbosch, South Africa

Laurenz V 12 24 48
Gruener Veltliner; Niederösterreich, Austria

ROSÉ AND SPARKLING

Bugey Cerdon Sparkling 15 ~ 60
Rosé of Gamay and Poulsard; Savoy, France

Musical Chairs Rosé mkt mkt mkt
Ever changing selection of our favorite hand-picked rosés

ROUGE

Ercole (litre bottle) 13.5 27 67.5
Barbera; Monferrato, Italy

Casa Ferreira "Papa Figos" 12 24 48
Touriga Nacional, Franca, Tinta Roriz; Douro, Portugal

Badenhorst Secateurs 11.5 23 46
Shiraz, Grenache, Cinsault; Swartland, South Africa

Tenute Rubino 11.5 23 46
Negroamaro, Malvasia Nera; Puglia, Italy

Lagar de Bezana "Amalgama" 11 22 44
Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile

Calea 11 22 44
Nero d'Avola; Sicily, Italy

Moulin de Gassac 12 24 48
Pinot Noir; Languedoc, France

PETIT

Daily Restorative 9
Market influenced

Avocado Salad 13
With roasted beets, new potatoes, snap peas,
coriander vinaigrette

Chicory Salad 13
With grilled treviso, frisee, endive,
shaved manchego, fried capers, orange
supremes, sourdough breadcrumbs,
anchovy vinaigrette

Grilled Humboldt Squid 14
Chili de Arbol marinated feta cheese, charred broccolini, creamy garlic
vinaigrette

The Tortoise and The Hare 16
House-made turtle dumplings in braised rabbit ragu

Wild Mushroom Rotolo* 14
With pickled red onion, parmesan puree, celery leaves, and cured egg
yolk

GRAND

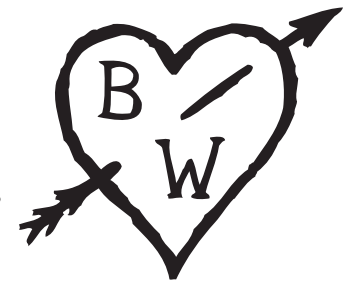
Duck Leg Confit 29
With braised leeks, lentil croquettes, dijon, and verjus rouge reduction

Bubble and Squeak 21
Sauteed brussel sprouts, shallots, delicata and acorn squash, crispy
cauliflower, spicy candied pecans; roasted garlic and ginger vinaigrette,
with house cornbread

Za'atar Braised Lamb 35
Colorado raised lamb, with slow cooked chickpeas, cauliflower,
and gremolata

Bouillabaisse 29
Smoked manila clams with PEI mussels, chorizo, squid, prawns,
potatoes, spicy tomato sauce, grilled green beans, and grilled baguette

*These items may be served raw or undercooked based on your specifications, or contain raw
or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may
increase your risk of food borne illness, especially if you have certain medical conditions.
Please inform us of any dietary restrictions, allergies, or concerns.



~ Dairy Restricted ~

