

APRES 2:30 TO 5



Starters + Share Plates

biscuit board shaved ham, winter squash, apricot & fig mostarda, dijon sauce | 19

fried chicken bites honey mustard bbq, kimchi ranch | 21

prosciutto & parmesan board colorado honeycomb, marcona almonds, grilled sourdough | 34

fondue & raclette mash up smashed potatoes, roasted garlic, bresaola, apples, cornichons, crispy leeks & kale chips, rosemary, gruyère & comté fondue sauce | 28

meat & cheese board three cheeses, three cured meats, accoutrements
for two | 32 for four | 64

caviar board egg, chives, crème fraîche, shallot, blini
30 grams | 120 120 grams | 450

Soups + Salads

soup of the day changes daily cup | 9 bowl | 12 add bread | 3

thai coconut soup chicken, mushrooms, coconut milk cup | 9 bowl | 12 add bread | 3

green salad organic mixed lettuces, crispy shallots, yuzu vinaigrette | 12

vietnamese chicken noodle salad glass noodles, chicken, herb trio, cucumber, pickled veggies, crispy shallots, leaf lettuce, chiffonade egg, peanuts, nước chấm dressing | 26

add a protein to any salad

crispy fried egg | 4 tofu | 8 chicken or pork belly | 10 smoked salmon or tuna | 14 duck | 14

Chicken, Steak + Tacos

roisserie chicken board roasted potatoes*, lightly dressed seasonal greens half | 35 whole | 70

*substitute roasted sweet potato tidbits for potatoes half | 6 whole | 10

steak board butcher's cut with seasonal butter, roasted potatoes*, lightly dressed seasonal greens | 65

*substitute roasted sweet potato tidbits for potatoes | 6

quesabirria tacos corn tortillas, queso chihuahua, cilantro, onion, brisket, consommé, guacamole | 24

side of roasted potatoes | 11 roasted sweet potatoes | 14

Kids' Meals | 14

sun noodle ramen | **quesadilla** | **chicken & waffles**

Desserts

dark chocolate **pudding** with whipped cream | 16

black sesame **mochi cake**, sesame caramel glaze, vanilla bean ice cream | 16

pumpkin cheesecake brûlée | 16

earl gray chocolate **pound cake**, brûléed grapefruit, tea-infused mascarpone cream | 16

Not all ingredients are listed on the menu

Please let us know of any allergies, aversions or dietary restrictions you might have so that we can tailor the menu to your preferences.

And now a few words from the legal team:

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Chef Bryan Garneau | Sous Chef Alex Medina | Baker & Pastry Chef Kendra Lizotte

*20% gratuity will be added to parties of 8 or more and to-go orders

*servers, back-servers, counter staff and bartenders participate in tip sharing