

## SMALL PLATES

**Romanesco Cauliflower 10**  
romesco sauce, pecorino romano  
golden raisins, gremolata

**Grilled Carrots 9**  
carrot broth, roasted apples  
blue cheese, pine nuts, mint

**Prince Edward Island Mussels 13**  
garlic almond butter, vermouth blanc  
grilled bread

**Grilled Bruschetta 11**  
ricotta, piquillo peppers, fennel

**Skirt Steak 9**  
jus and chimichurri

**Cast Iron Baked Cheese 12**  
provolone valpadana piccante  
heirloom cherry tomato, baguette

**Olives 6**  
mixed and marinated

**Stuffed Pueblo Chiles 11**  
fontina cheese, soft polenta  
prosciutto vinaigrette

**Fresh Mozzarella 12**  
heirloom tomato, caper berries  
pine nuts, fresh basil pesto, aged balsamic

## GREENS

**Surf Salad 8**  
mixed greens, heirloom tomato  
fresh beets, radish, citrus vinaigrette

**Arugula & Baby Kale 10**  
charred beets, watermelon, ricotta salata  
pistachios, sherry vinaigrette

**Romaine Heart 9**  
applewood smoked bacon, heirloom tomato  
cucumber, pickled onion, gorgonzola dressing

## BREADBOARDS

half 9 / whole 16

**Charcuterie Assortment**  
cassis mustard, pickled vegetables

**Artisan Cheese Board**  
local alfalfa honey, dried fruit

**Ploughman's**  
a selection of artisan meats  
and cheese with accoutrements

**W&R Bread 8**  
honey & black salt butter, herb & pink salt  
butter, roasted garlic & smoked salt, olive oil

## PIZZA

**Margherita 13**  
San Marzano tomato sauce,  
mozzarella, EVOO, fresh basil

**Pesto 14**  
basil-arugula pesto, ricotta  
toasted pine nuts, lemon zest

**Cheese 12**  
San Marzano tomato sauce, mozzarella

**Prosciutto 15**  
Parma ham, agrumato lemon  
mozzarella, baby arugula, fresh thyme

**Pepperoni 14**  
San Marzano tomato sauce  
mozzarella, fresh oregano

**additions 2 each**  
pepperoni, artichoke hearts, Coppa ham,  
roasted red pepper, Kalamata olives

# Wesley & Rose

## MAIN

**Duroc Pork Chop 26**  
farro, grilled peaches, roasted turnips

**Ratatouille 17**  
braised greens, arancini, black garlic

**Goat Cheese Tortellini 17**  
stewed tomato, fennel, olive vinaigrette

**Roast Half Chicken 21**  
summer vegetable ragu, salsa criolla

**Tagliatelle Pasta 16**  
beef bolognese, grana padano

**Colorado Bass 26**  
succotash, exotic mushrooms  
chorizo vinaigrette

**Colorado Beef Tenderloin\* 38**  
creamed spinach, crushed cauliflower  
charred cherry tomatoes

**Burger\* 15**  
white cheddar, special sauce, french fries

**additions 2 each**  
applewood smoked bacon, avocado

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness

**Executive Chef Kalon Wall**