

SNACKS

Fries 5

herbs, parmesan

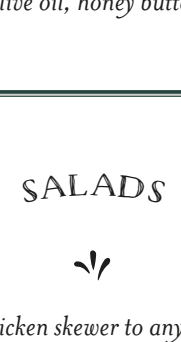
Pickled Flight 7 gf

mixed olives, castelvetrano olives, peppercorn sweet
piquanté peppers

Burrata 5 gf

creamy demi-burrata ball, olive oil, sweetie drop peppers,
heirloom cherry tomatoes

House Bar Nuts 6 gf



Demi-Baguette 2 Housemade Crackers 2 GF Crackers 2

olive oil, honey butter

SALADS

– add a chicken skewer to any salad 7 –

Cæsar

Full 8 | Half 4

crisp romaine hearts, parmigiano, crostini

Gorgonzola Wedge 9 gf

bacon, heirloom tomato, pickled onion, romaine

The Gatherer gf

Full 10 | Half 5

laura channel goat cheese, fresh berries,
candied pecans, balsamic, mixed greens

Roasted Beets 9 gf

arugula, goat cheese, burnt orange, citrus vinaigrette

SHARES

served with housemade sourdough baguette

Baked Cheese Skillet 10

fontal, fresh herbs, white wine,
heirloom cherry tomatoes

Grilled Brie Wheel 14

fig jam, local wildflower honey, nuts

Baked Sheep's Milk Feta 11

olives, wildflower honey, olive oil, rosemary

BOARDS

served with housemade sourdough baguette & crackers
GF crackers by request

Cheese 19

stilton bleu, st angel triple cream, humboldt fog, goat milk beamster,
marcona almonds, wildflower honey, dried & fresh fruit
– add olives 2 –

Charcuterie & Cheese 19

spicy salami, prosciutto, tasso ham, sopressa, stilton bleu,
goat milk beamster, olives, marcona almonds, gourmet
and housemade pickled accompaniments

The Picnic 45

hearty family style to share with friends, serves 4 – 6
laura chenel's goat cheese balls w/pistachio, spicy salami, tasso ham,
sopressa, french brie, sharp cheddar, olives, wildflower honey, jam,
fresh fruit, gourmet and housemade pickled accompaniments

SMALL PLATES

Hummus 9

beet and edamame hummus, radish,
carrot, toasted pita, baby greens,
house crackers

Calamari 12

black garlic aioli, marinara,
hot peppers, caramelized lemon

Grilled Carrots 8 gf

marinated chickpeas, creamy tahini,
fresh herbs

Skirt Steak 13 gf

chimichurri, bordelaise, arugula

Roasted Artichoke Dip 9 gf

warm dipping leaves, salted
lemon butter

Crab Cakes 15

red bell pepper, herbs, spicy aioli
fresh lemon



Spiced Cauliflower Lettuce Cup 10

avocado, herbed tahini sauce,
baby greens, cilantro, feta

Moroccan Chicken Skewers 14

artichoke heart, minted goat cheese yogurt,
caramelized lemon

TARTINES

grilled toast served open-faced on housemade sourdough baguette
– add bacon to any tartine or sandwich 3 –

Brie & Tart Jam 10

st angel triple cream, arugula,
apple, sweet & salty pecan

Colorado Trout Toast 10

dill creme fresh, pickled onion,
caperberries

Goat & Honey 7

laura channel goat cheese, local
wildflower honey, mint, black sesame

Caprese 8

fresh mozzarella, heirloom tomato,
fresh basil, balsamic, olive oil

Smoked Bacon & Apricot 8

smoked bacon, apricot, melted gruyere, balsamic

SANDWICHES

Sandwiches served on housemade sourdough baguette

Skirt Steak Sammy 15

manchego, chimichurri, arugula
served with fries

Cheese 11

fontina, gruyere, sharp white cheddar,
cup of roasted tomato soup

Meatball 12

local grass-fed beef meatball, basil
pesto, marinara, fresh mozzarella
served with fries

HEARTIER PLATES

Lasagna 13

fresh pasta, marinara, pesto, zucchini, mozzarella, parmesan
– add local grass fed beef meatballs or housemade fennel sausage 5 –

Duroc Pork Chop 28 gf

creamy herb potato, seasonal veggies, grilled treviso radicchio

Beef Tenderloin 38 gf

creamy herb potato, seasonal veggies, simple greens

Colorado Lamb 30 gf

crushed potato, goat cheese tzatziki,
grilled zucchini

SOMETHING SWEET

housemade

Orange Almond Cake 8 gf

lemon icing, fresh fruit

Fresh Berry Galette 10

pastry, seasonal fruit & berries,
vanilla bean ice cream

Campari & Grapefruit Sorbet 7 gf

amaretti cookie

Flourless Chocolate Cake 8 gf

dark cocoa powder, raspberry merlot sauce

Basque Burnt Cheesecake

a specialty of San Sebastian, Spain
bourbon caramel sauce & caramelized orange
slice 5
family style 16
(for the table / serves 3-4)

Ice Cream Sandwich 5

housemade chocolate chip cookies and
vanilla bean ice cream

NON ALCOHOLIC BEVVIES

BOTTLED

FRESH

SQUEEZED

JUICE

Lemonade 3
Orange 5
Grapefruit 5

JUICE

Big B's Apple 4

Cranberry 3

SODA

Coke Sprite
Diet Coke Root Beer
Dr Pepper
Ginger Ale
– 3 –

TEA POTS

[tea by Smith's Teas]

Mao Feng Shui Tea 5
British Brunch Black Tea 5
Meadow Chamomile Tea 5

COFFEES

[coffee by Buena Vista Roastery]

Brewed Coffee 3
Decaf Brewed Coffee 3
Americano 3
Espresso 3
Cortado 3.5
Cappuccino 3.5
Latte 4

MILKS

House Chocolate Milk 4
– hot or cold –
Organic Milk 3
Almond Milk

OUR Vision

Wesley & Rose Lobby Bar features a fresh forward menu, designed around healthy, social eating. We work hard to source the best ingredients we can find from local farms. We value responsible farming practices as well as supporting our local economy. We use all-natural meats, organic dairy and make our own artisan bread in-house the old fashioned way.

We support local producers of food and drinks whenever possible.

MAKERS

&

GROWERS In Partnership

Weathervane Farm, Buena Vista, CO
The Beekeeper's Honey Boutique, Salida, CO
Jumpin' Good Goat Dairy, Buena Vista, CO
Scanga Meat Company, Salida, CO
Parker Pastures Grass-Fed, Organic Beef, Gunnison, CO
Frontier Trout Ranch, Saguache, CO
Buena Vista Roastery, Buena Vista, CO
Elevation Beer Co., Poncha Springs, CO
Deerhammer Distillery, Buena Vista, CO

* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* We provide Gluten Free options to most of our menu items, however, we are a bakery, our kitchen is not a GF environment.