

Wesley & Rose

LOBBY BAR

SALADS

Grilled Romaine Cæsar 9

crisp romaine hearts, parmigiano, crostini

The Gatherer

Full 10 | Half 6

organic mixed greens, Jumpin' Good Goat Bleu Cheese, blood orange, blackberries, spiced pepitas, citrus rye vinaigrette

SOUPS

Roasted Tomato 5

Rotating Surf's Choice 5

SMALL PLATES

Fries 5

herbs, parmesan

Bread Board 5

half baguette served with smoked, salted butter, honey and olive oil

Calamari 12

black garlic aioli, marinara, hot peppers, caramelized lemon

Skirt Steak* 14

5oz beef skirt steak, chimichurri, bordelaise, arugula
- add potatoes au gratin 5 -

Baked Cheese Skillet 10

fontal, fresh herbs, white wine, heirloom cherry tomatoes, fresh baked sourdough baguette
- add artichokes 3 -

SANDWICHES

served with choice of fries or soup

- add 1/2 The Gather 2 -

Skirt Steak Sandwich* 16

manchego, chimichurri, arugula
served on housemade sourdough baguette

BBQ Brisket Sandwich 16

coffee rubbed brisket, housemade BBQ sauce, sharp white cheddar, fresh jalapeno slaw (dairy free)
served on housemade focaccia bun

Grilled Cheese Sandwich 11

fontina, gruyere, sharp white cheddar
served on housemade French loaf

Blackened Chicken Sandwich 15

pepper jack cheese, bacon, lettuce, heirloom tomato, avocado aioli
served on housemade focaccia bun

PIZZA

a lust for crust! made in-house the old-fashioned way...

Cheese Pizza 12

surf's red sauce, 3 cheese blend...A classic on its own (build your own base)

Pine Creek 15 *vg*

pesto base, buffalo mozzarella, sun dried tomatoes, pine nuts, artichokes, kale

Mt. Massive 15

surf's red sauce, 3 cheese blend, spicy salami, housemade fennel sausage, peppadew peppers

The Squeeze 15

housemade BBQ sauce, smoked brisket, cheddar-jack cheese, fried onions, fresh jalapeños

The Selby 16

our take on the classic margarita pizza...
surf's red sauce, 3 cheese blend, buffalo mozzarella, arugula pesto, basil, marinated heirloom tomato
- meatlovers add fennel sausage! 2 -

TOPPINGS

Cheese 2

3 cheese blend, fresh mozzarella, goat feta, parmesan
- fresh soft goat cheese 3 -

Meats 2

spicy salami, pepperoni, prosciutto, fennel sausage, bacon, Tasso ham, grilled chicken

Veggies 1

fresh basil, fresh jalapeno, peppadew peppers, red onion, artichoke hearts, olives, pineapple, roasted garlic, fresh mushrooms, arugula, spinach
heirloom cherry tomatoes,
- marinated heirloom tomatoes 2 -

Sauces

surf's red, olive oil, garlic olive oil, house-made BBQ,
- herbed ricotta 2, arugula pesto 2, balsamic reduction on top 1 -

HEARTIER PLATES

Lasagna 14

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

Lobster Mac & Cheese 25

4oz cold water lobster tail, creamy white cheddar mornay sauce, cavatappi pasta, lemon
- just mac & cheese, no lobster, same delicious cheese sauce 13 -

Duroc Pork Chop* 28

creamy herb potato, seasonal veggies

Mediterranean Chicken 23

5oz free-range chicken breast, grilled local carrots, chickpeas, artichoke, kale salad, tahini, lemon

Cauliflower Steak *vg* 16

rice & grains, veggies, baby greens

Colorado Trout 26

7oz Colorado trout filet, lemon caper beurre blanc, riced cauliflower, veggies

Butcher's Cut* MKT

chef's choice

SOMETHING SWEET

Flourless Dulce de Leche Chocolate Cake *gf* 10

housemade caramel & cherry bourbon ganache

Basque Burnt Cheesecake

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

Key Lime Almond Cake *gf* 8

macadamia nut whipped cream, toasted coconut

Ice Cream Sandwich 5

housemade chocolate chip cookies & vanilla bean ice cream

Ice Cream 5

choice of vanilla, bourbon butter pecan, or rotating
vegan ice cream

White Chocolate Martini 11

Godiva White Chocolate Liqueur, Woody Creek Vodka, Creme de Cacao, cream

* These items may be served raw or undercooked based on your specifications, or may contain raw or undercooked ingredients. 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.

Wesley & Rose

LOBBY BAR

CRAFT COCKTAILS

Chateau Standard 10

[the quintessential cocktail of the chateau]

Deerhammer Bourbon, Angostura bitters, honey, ginger, lemon, mint

The BV Beach 11

[a Mai Tai meets a Negroni]

Deerhammer Dutch Style Gin, pine-apple, Campari, lime, orgeat

B.V. Lavender 7

[to have fun doesn't require alterations]

coconut water, lavender syrup, citrus

- add Woody Creek Vodka 4 -

- add lavender CBD bitters 4 -

Cucumber Gimlet 11

[classic, fresh and crushable for any warm day]

Deerhammer Dutch Style Gin, lime, simple syrup, cucumber

Hopped Up Collegiate Sunset 7

[low alcohol - crushable]

Suerte Reposado, lemon, hops, Topo Chico

The Wizard Trick 10

[like a Spritz from a magical river trip]

Sparkling Rosé, Aperol, grapefruit



Quiver w/ CBD 16

[adding depth and smoke to the Old-Fashioned]

Camus Cognac, Plantation O.F.T.D. Rum, Old Grand Dad

Kentucky Bourbon, 10mg CBD bitters

Lemon Drop Martini 11

[light, refreshing, everything you need after an intense day]

Woody Creek Vodka,

Leopold Bros. Orange Liqueur,

simple syrup, lemon



Spicy Watermelon Margarita 11

[sweet, spicy, perfect for any day]

Suerte Blanco Tequila, Ancho Reyes

Poblano, watermelon, agave,

lime, smoked salt

Shacked Margarita 10

[tastes like a margarita because it is, but a better one]

Suerte Blanco Tequila, agave,

lime, smoked salt

Mojito of the Mountains 11

[Rum from across the divide]

Montanya Platino Rum, lime,

simple syrup, mint, bitters

Paper Plane 12

[a bold, tart, complex take on a Manhattan]

Deerhammer Bourbon, Aperol,

Amaro Nonino, lemon

BARREL-AGED COCKTAILS

timeless classics with Colorado Whiskey

Barrel-Aged Manhattan 12

[the classic, barrel-aged for 4-6 weeks for added depth and flavor]

291 Colorado Rye Whiskey, house

blended Vermouth, Angostura bitters

Smoked Cherry Old Fashioned 12

[a pleasant fruity twist on an old favorite using organic cherries]

Cherry-Infused Colorado 291 Bourbon,

Angostura bitters

- add 10mg of CBD bitters to any cocktail 5 -

- all citrus is fresh squeezed -



CHAMBONG

Because it's Awesome 8

Served with Monvin Sparkling Rosé

- and a virtual high five! -

5oz

SUMMER SPECIAL

Coronabongs 4

a bottle of Corona served in two bong flutes

with lime

- and a virtual high five! -

DRAUGHT BEER

H2Roads Grapefruit Craft Hard Seltzer 4.5% 6

[real fruit. real color. real refreshing.]

Stratford, Connecticut - 100% Real Fruit

Avery Brewing Co. Stampede Colorado Lager 4.5% 5

[clean, crisp, crushable]

Boulder, Colorado

Ska Brewing Co. Mexican Logger 5.2% 6

[light & refreshing, perfect with a lime]

Durango, Colorado

Telluride Brewing Co. Russell Kelly Pale Ale 6.7% 6

[strong pale ale, bold & balanced]

Telluride, Colorado

Elevation Beer Co. First Cast IPA 6% 6

[well balanced IPA, grapefruit, citrus & pine]

Poncha Springs, Colorado

Good River Beer Hey, Fishy Fishy Hazy IPA 6.5% 6

[hazy, juicy, aromatic, hoppy, satisfying]

Denver, Colorado - 2% for rivers

Left Hand Brewing Co. Nitro Sawtooth Amber Ale 5.3% 6

[smooth, sessionable, nutty malt, herbal hops]

Longmont, Colorado

ROTATING BEER TAPS

Rotating IPA

explore a little, IPAs from around the world

Seasonal Specialty

house choice

- please ask for our current selection -

DRAUGHT WINE

hand selected house choice, always fresh, no compromises

Long Meadow Ranch 12 / 45

Sauvignon Blanc, Napa Valley, CA

Folk Machine 11 / 42

Pinot Noir, Central Coast, CA

Monvin 10 / 38

Sparkling Rosé, Italy

Broadside 12 / 45

Cabernet Sauvignon, Paso Robles, CA

NON-ALCOHOLIC BEVVIES

BOTTLED WATER Topo Chico Sparkling Water 75Oml (glass bottle) 4

SODA Coke, Diet Coke, Sprite, Root Beer, Dr Pepper, Ginger Ale, Cranberry Juice 3

FRESH SQUEEZED JUICE Lemonade 3, Orange 5, Grapefruit 5

BOTTLED JUICE Big B's Apple 4

COFFEES [coffee by Buena Vista Roastery] Brewed Coffee 3, Decaf Brewed Coffee 3, Americano 3, Espresso 3, Cortado 3.5, Cappuccino 4, Latte 4.5

TEA POTS Specialty Green Tea 5, Black Tea 5, Herbal Tea 5, Earl Grey 5

MILKS House Chocolate Milk 4, Organic Milk & Almond Milk 3