

Wesley & Rose

LOBBY BAR

SALADS

– add grilled chicken 7 –

Grilled Romaine Caesar 9

crisp romaine hearts, parmesan, crostini

The Gatherer

Full 10 | Half 6

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

Burrata 12

creamy burrata ball, olive oil, sweet drop peppers,
heirloom cherry tomatoes, baguette

SOUPS

Roasted Tomato 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* 15

5oz beef skirt steak, chimichurri,
bordelaise, arugula

– add potatoes au gratin 5 –

Baked Cheese Skillet 11

fontina, 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 Gatherer 2 –

Skirt Steak Sandwich* 17

manchego, chimichurri, arugula

served on housemade sourdough baguette

BBQ Brisket Sandwich 17

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 (add your own toppings)

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 –

KIDS MENU

served with fresh cut veggies, fresh fruit, lemonade or milk, cookie or ice cream
add ice cream sandwich 2

Mac & Cheese 8

white cheddar mornay sauce,
cavatappi pasta,
topped with toasted bread crumbs

Breaded Chicken Strips 8

Grilled Cheese 8

just cheddar

HEARTIER PLATES

Lasagna 14 vg

fresh pasta, marinara, arugula 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 –

Cauliflower Steak 16

rice & grains, veggies, baby greens

Colorado Trout 26

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

SOMETHING SWEET

Flourless Dulce de Leche Chocolate Cake gf 10

housemade caramel & cherry bourbon ganache

Basque Burnt Cheesecake

a specialty of San Sabastian, Spain

– slice 5 –

– family style (for the table /serves 3-4) 16 –

Key Lime Pie 8

graham cracker crust, whipped cream,
berry coulis

Ice Cream Sandwich 5

housemade chocolate chip cookies,
vanilla bean ice cream

Ice Cream 5

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

White Chocolate Martini 11

Godiva White Chocolate Liqueur, Woody Creek Vodka,
Creme de Cocoa, 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.