

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.

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, pineapple, 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

The Patio Pounder 11

[everything you didn't know you needed]

Deerhammer Rye Whiskey, pineapple, lemon, ginger, honey, mint

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

Paper Plane 12

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

Deerhammer Bourbon, Aperol,

Amaro Nonino, lemon

Mojito of the Mountains 11

[Rum from across the divide]

Montanya Platino Rum, lime,

simple syrup, mint, bitters

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

Ska Brewing Co. The Hazy IPA 6.5% 6

[hazy, juicy, aromatic, hoppy, satisfying]

Durango, Colorado

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