



Wesley & Rose

LOBBY BAR

SALADS

- add organic grilled chicken 7,
- chef's choice, house smoked salmon 9 - 4oz skirt steak 11 -

Cæsar Wedge 12

organic baby romaine, parmesan, 7 minute egg, crostini, traditional Caesar dressing

Citrus & Goat Cheese gf

Full 12 | Half 7

organic mixed greens, grapefruit supremes, dried strawberries, Marcona almonds, goat cheese, burnt orange vinaigrette

Burrata 12

burrata, aged balsamic, seasonal accompaniments, fresh baked organic bread

SOUPS

Roasted Tomato gf

Bowl 9 | Cup 5

fresh herbs & cream

- add toasted cheese tartine 5 -

French Onion Soup 14

classic French onion soup with croutons and brûléed cheese

SMALL PLATES

Hummus Board 12

house-made pita, marinated & fresh crisp veggies

Bread Board 6

honey butter & savory butter

Parmesan Truffle Fries 9 gf

truffle oil, parmesan, herbs

Calamari 12 gf

black garlic aioli, marinara, hot peppers, caramelized lemon

Colorado Lamb Pops 16 gf

board sauce

New Orleans Shrimp & Grits 16 gf

creamy grits, creole brown butter sauce

Baked Cheese Skillet 13

fontina cheese, fresh herbs, white wine, heirloom cherry tomatoes, fresh baked organic bread

- add artichokes 4 -

Charcuterie & Cheese 23

three cheeses, two meats, marinated olives, roasted nuts, house-made jelly, dried and fresh fruit

- served with fresh baked organic bread & GF crackers -



SANDWICHES

- served on a house-made organic bun, with choice of fries or tomato soup -

- sub truffle fries 2, sub a GF bun 2 -

Grilled Chicken Sandwich 16

manchego cheese, avocado, baby lettuce, heirloom tomato, jalapeño pineapple jam

South Main Burger* 17

Colorado grass fed beef, roasted jalapeño, baby lettuce, heirloom tomato, pimento cheese spread, manchego



HEARTIER PLATES

Lasagna 18

fresh pasta, marinara, pesto, zucchini, sweet red pepper, spinach, ricotta, mozzarella, parmesan

- add house-made, Colorado grass fed beef meatballs, or fennel sausage 5 -

Steak Frites* 22 gf

8oz grass fed beef skirt steak, chimichurri, arugula, parmesan fries

- sub potatoes au gratin or truffle fries 2 -

Quinoa & Vegetable Stuffed Pepper 17 gf, vegan

seasonal local vegetable, arugula, piquillo pepper sauce

Lobster Mac & Cheese 27

creamy white cheddar Mornay sauce, pasta, lemon

- just mac & cheese, no lobster, same delicious cheese sauce 15 -

Surf Catch \$-Market

chef's choice fish & accompaniments

Blackened Prime Rib 35 gf

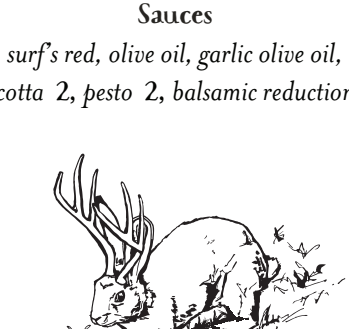
12oz prime rib [first roasted, then blackened to perfection], au gratin potatoes, roasted veggies, creamy horseradish, red wine jus

PIZZA

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

Cheese Pizza 12

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



Pine Creek 16 vg

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

Mt. Massive 16

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

The Selby 16 vg

our take on the classic margarita pizza...

surf's red sauce, 3 cheese blend, fresh mozzarella, pesto, basil, marinated heirloom tomatoes

- meatlovers add fennel sausage! 2 -

- gluten-free crust on request 4 -



TOPPINGS

Cheese 2

3 cheese blend, fresh mozzarella, feta, parmesan

- fresh soft goat cheese 3 -

Meats 2

spicy salami, pepperoni, fennel sausage, Canadia bacon, grilled chicken

- house-made meatballs 4 -

Veggies 1

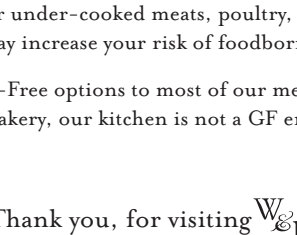
fresh basil, fresh jalapeno, peppadew peppers, red onion, artichoke hearts, olives, pineapple, roasted garlic, fresh mushrooms, arugula, spinach, heirloom cherry tomatoes

- marinated heirloom tomatoes 2 -

Sauces

surf's red, olive oil, garlic olive oil,

- herbed ricotta 2, pesto 2, balsamic reduction on top 1 -



KIDS MENU

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

- add a side of French fries 2 -

Mac & Cheese 8

white cheddar mornay sauce, cavatappi pasta

Kids Pizza 8

cheese or pepperoni

Kids Burger 8

- add cheese 1 -

Decorate Your Own Kids Cookie 5

frosting & assorted toppings

SOMETHING SWEET

Flourless Dulce de Leche Chocolate Cake 10 gf

chocolate ganache, seasonal sauce

Basque Burnt Cheesecake 8

a specialty of San Sebastian, Spain, seasonal sauce

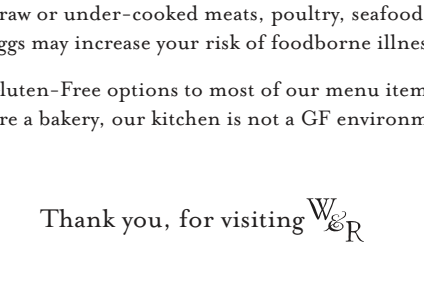
Key Lime Pie 8

raspberry coulis, fresh berries

Ice Cream 6 gf

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

- add chocolate ganache and toasted almonds 3 -



* 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, as we are a bakery, our kitchen is not a GF environment.

Thank you, for visiting ^W_&^R

CRAFT COCKTAILS



– timeless cocktails with premium spirits –

Wizard Trick 10

[like a Spritz from a magical river trip... and a Surf favorite]
Monvin Sparkling Rosé, Aperol, grapefruit

Cucumber Mint Gimlet 11

[classic, fresh and crushable]
Hendricks Gin, lime, mint infused
simple syrup, cucumber, mint



River Spritz 10

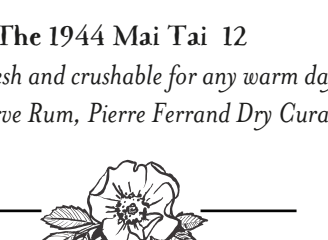
[may I have another?]
Woody Creek Vodka, Lillet Aperitif,
passionfruit, vanilla, Domanda
Prosecco, basil

Colorado Cherry Sour 12

[perfectly balanced, be your best self]
291 Cherry Bourbon, Leopold Bros.
Maraschino liqueur, lemon,
bitters, aquafaba

Purple Mountain Majesty 12

[fresh, floral and refreshing]
Empress Gin, St. Elder Elderflower
liqueur, St. George Raspberry liqueur,
Domanda Prosecco, raspberry



Chateau Standard 11

[the quintessential cocktail of the chateau]
Deerhammer Bourbon, honey, ginger, lemon, mint, Angostura bitters
(make it a non-alcoholic, CBD cocktail with Seedlip
Garden & CBD bitters)

Japanese Patio Pounder 11

[everything you didn't know you needed]
Toki Japanese Whisky, pineapple, lemon, ginger, honey, mint

The 1944 Mai Tai 12

[classic, fresh and crushable for any warm day]
Denzien Merchant's Reserve Rum, Pierre Ferrand Dry Curaçao, lime, orgeat



Shacked Margarita 10

*[tastes like a margarita because it is,
but a better one]*
Suerte Blanco Tequila, agave,
lime, smoked salt

Spicy Watermelon Margarita 11

[sweet, spicy, perfect for any day]
Suerte Blanco Tequila, Ancho Reyes
Poblano, watermelon, agave, lime,
pink Himalayan salt

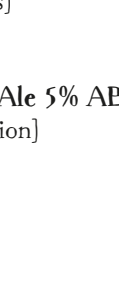


Sparkling Gingerade [N/A] 7

[sweet, tangy, spicy, a little woody, and a bit of fizz... refreshingly cool]
sparkling water, honey, lemon, ginger, rosemary
– spike it with any spirit or CBD Bitters 4 –

BV Lavender [N/A] 7

[to have fun doesn't require alterations]
coconut water, lavender syrup, lemon
– spike it with any spirit or CBD Bitters 4 –



BARREL-AGED COCKTAILS



– timeless classics with Colorado Whiskey –

Barrel-Aged Manhattan 12

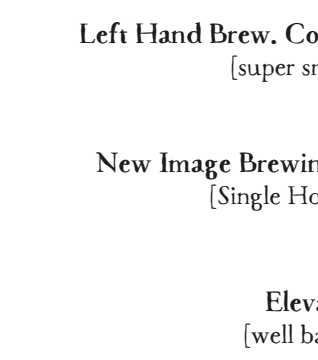
*[the classic, barrel-aged for 4–6 weeks
for added depth and flavor]*
291 Colorado Rye Whiskey, house
blended Vermouth, Angostura bitters

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 Mountain Elixirs CBD Bitters to any cocktail 5 –

– all citrus is fresh squeezed –



DRAUGHT BEER



– 7 –

Ska Brewing Co. Mexican Logger 5.2% ABV

[clean, easy, light-bodied lager for the ages]
Durango, Colorado

Elevation Beer Co. 3 Second Kölsch 5%

[perfectly crafted, easy drinking German style ale]
Poncha Springs, Colorado

Left Hand Brew. Co. Flamingo Dreams Nitro Blonde Ale 4.7% ABV

[super smooth and refreshing with fresh berries]
Longmont, Colorado

New Image Brewing Co. Single by Choice Hazy Pale Ale 5% ABV

[Single Hopped Pale Ale with rotating hop selection]
Arvada, Colorado

Elevation Beer Co. First Cast IPA 6%

[well balanced IPA, grapefruit, citrus & pine]
Poncha Springs, Colorado

New Image Brewing Co. Coriolis Effect Hazy IPA 6.5%

[hazy, juicy, aromatic, hoppy, satisfying]
Arvada, Colorado

Odell Brewing Co. 90 Schilling Amber Ale 5.3% ABV

[balanced and smooth]
Fort Collins, Colorado



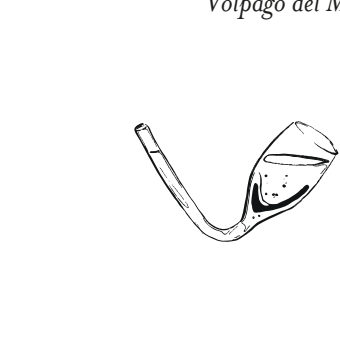
ROTATING BEER TAPS

House IPA Selections

[explore a little, IPAs from around the world]

House Seasonal Selections

[brewer's specialties to top you off in the season]



BOTTLES & CANS



Holiday Brewing Co. Favorite Blonde Ale

(Gluten Free) (16oz) 5%
Golden, Colorado

Coors Banquet 5% 5

Golden, Colorado

Good River Beer Fu Fighter Belgian Golden Ale 8.9% 7

Denver, Colorado ~ 2% for Rivers (GABF Gold Winner)

Telluride Brewing Co. Russell Kelly Mosaic IPA 6.5% 6

Telluride, Colorado

Avery Brewing Co. Bourbon Barrel-Aged Vanilla

Bean Stout (16oz) 10.8% 14
Boulder, Colorado

Athletic Brewing Co. N/A Beer 0% 5

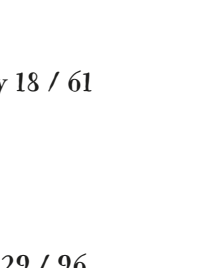
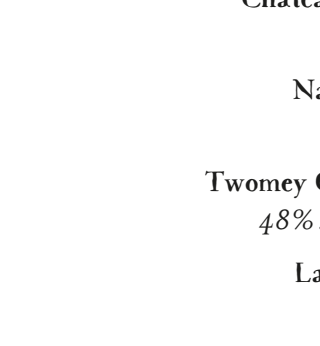
San Diego, California

Rotating Selection of Sours, Seltzers & Ciders

Ask server for details

Hard Kombucha 7

United States



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
Volpago del Montello, Italy

Broadside 12 / 45

Cabernet Sauvignon,
Paso Robles, CA

CHAMBONG



Because it's Awesome 8

Served with Monvin Sparkling Rosé
– and a high five! –
5oz



WINE LIST



SPARKLING

Domanda 9 / 32

Prosecco, Italy

Raventós I Blanc 54

Blanc de Blancs
Conca Del Riu Anoia, Spain 2017

Veuve Clicquot 107

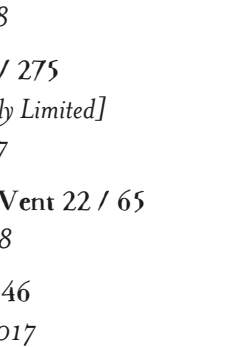
Brut Champagne, France

La Crema Brut Rosé 101

Russian River Valley, CA

Raventós I Blanc 'De Nir' 1.5L 101

Sparkling Rosé
Conca Del Riu Anoia, Spain 2017



WHITE



Tiefenbrunner Pinot Grigio 13 / 46

Italy 2019

Livio Felluga Pinot Grigio 17 / 58

Friuli-Venezia Giulia, Italy 2018

Château Rieussec Bordeaux Blanc Sec 23 / 81

Bordeaux, France 2018

Freakshow Chardonnay 11 / 38

Lodi, CA 2019

Walter Scott La Combe Verte Chardonnay 18 / 61

Willamette Valley, OR 2019

Flowers Chardonnay 18 / 73

Sonoma Coast, CA 2017

Château Montelena Winery Chardonnay 29 / 96

Napa Valley, CA 2017

Nautilus Estate Sauvignon Blanc 14 / 49

Marlborough, New Zealand 2019

Twomey Cellars by Silver Oak Sauvignon Blanc 19 / 67

48% Napa County, 52% Sonoma County, CA 2019

Lail Vineyards Sauvignon Blanc 29 / 90

Napa Valley, CA 2019

Dr. Loosen Bros. Riesling 10 / 38

Mosel, Germany 2019

RED

Evesham Wood Pinot Noir 17 / 55

Willamette Valley, OR 2018

La Crema Pinot Noir 19 / 63

Russian River Valley, CA 2018

Gary Farrell Pinot Noir 29 / 93

Russian River Valley, CA 2016

Argiano Brunello di Montalcino Sangiovese 35 / 109

Tuscany, Italy 2015

Tenuta di Nozzole Chianti Classico Riserva 17 / 55

Tuscany, Italy 2017

Vietti Barbara d'Asti Tre Vigne 12 / 45

Castiglione Falletto, Italy 2018

Decoy Merlot 11 / 42

Sonoma County, CA 2018

Duckhorn Merlot 21 / 65

Napa Valley, CA 2017

Pride Mountain Vineyards Merlot 33 / 107

77% Napa County, 23% Sonoma County, CA 2017

Zuccardi Q Malbec 13 / 47

Mendoza, Argentina

Hunt & Harvest Cabernet Sauvignon 23 / 69

Napa Valley, CA 2018

Matthiasson Cabernet Sauvignon 31 / 103

Napa Valley, CA 2017

Palmaz Vineyards Cabernet Sauvignon 47 / 175

Napa Valley, CA 2015

Conundrum Red Blend 15 / 53

California 2018

Paraduxx Red Blend 23 / 69

Napa Valley, 201

The Prisoner Red Blend 29 / 89

Napa Valley, CA 2018

Timeless Red Blend 75 / 275

[crafted by Silver Oak ~ Extremely Limited]
Napa Valley, CA 2017

Domaine de Rosiers Moulin-à-Vent 22 / 65

Burgundy, France 2018

Jim Barry Shiraz 14 / 46

Clare Valley, Australia 2017

DESSERT

Quady Essensia Orange Muscat 375ml 11 / 59

Madera, CA 2017

W. & J. Graham's Six Grapes

Reserve Port 375ml 11 / 41

Reserve Port, Portugal

NON ALCOHOLIC BEVVIES

BOTTLED JUICE

Big B's Apple 4

~ served hot or cold ~

Cranberry 3

FRESH SQUEEZED JUICE

Lemonade 3

Orange 5

Grapefruit 5

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

Earl Grey 5

MILKS

House Chocolate Milk 4

~ served hot or cold ~

Organic Milk 3

Almond Milk

