

Wesley & Rose

L O B B Y B A R

SALADS

– add grilled chicken, shrimp, chef's choice, house-smoked salmon 9 –
– house-made lamb bacon 4 –

Buratta 12 V,GF(OP)

The Decc (citrus clove liqueur), grilled pear, candied pecan, pomegranate arils,
balsamic, sage, sea salt, baguette

Iceberg Wedge 15 GF

tomato, bacon, pickled red onion, sheep's bleu wedge,
bleu cheese dressing

Beet & Chevre 12 V,GF

roasted & fresh sliced beets, blood orange, frisee, citrus dressing, chevre

SOUP

French Onion Soup 14

classic French onion soup,
house-made croutons,
brûléed cheese

Roasted Tomato V,GF

Bowl 9 | Cup 5

fresh herbs & goat cheese

– add toasted cheese tartine 5 –

SMALL PLATES

Bar Nuts 5

rosemary, honey, sea salt

Muhammara 12 V,VG&GF(OP)

roasted red pepper, toasted walnuts,
pomegranate molasses,
pomegranate seeds, evoo, herbs

– served with house-made pita –

Parmesan Truffle Fries 9 GF,V,VG(OP)

truffle oil, parmesan, herbs

Calamari 13 GF

black garlic aioli, marinara, hot peppers,
caramelized lemon

Colorado Lamb Pops 16 GF,DF

board sauce

Bison Short Ribs 16 GF

parsnip puree, pan 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,

– served with 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 –

Bread Board 8

– choice of –

– chevre & honey, black sesame seed, salt –
– balsamic & evoo, salt –

SANDWICHES

– served on a house-made organic bun, with choice of fries or tomato soup –
– sub truffle fries 2, – sub a GF bun 2 –, – add bacon 3 –

Grilled Chicken Sandwich 16

manchego cheese, avocado, baby lettuce,
heirloom tomato, piquillo pepper coulis

South Main Burger* 17

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

Grilled Cheese 11

on baguette, manchego, gruyere

HEARTIER PLATES

– add potato au gratin 7 –

Lasagna 18 V

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

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

Quinoa & Vegetable Stuffed Pepper 17 VG,GF

winter vegetables, arugula, piquillo pepper sauce

Creamy Pesto & Pappardelle 19 V

house-made pesto, fresh wide pappardelle, oven dried tomato,
arugula, white wine

– add shrimp or grilled chicken 9 –

Surf Catch \$-Market GF

chef's choice seafood & accompaniments

Butcher's Cut \$-Market GF

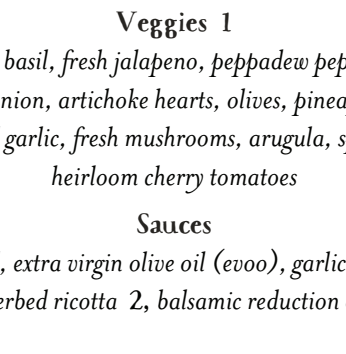
chef's choice & accompaniments

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



The Salty Selby 16 V

our take on the caprese pizza...

surf's red sauce, fresh mozzarella, basil,
heirloom tomatoes, balsamic reduction, sea salt

– meatlovers add fennel sausage! 2 –

The Bianco 16 V

herbed ricotta, three cheese blend,
fresh mozzarella, honey,
truffle oil, fresh thyme

Mt. Massive 16

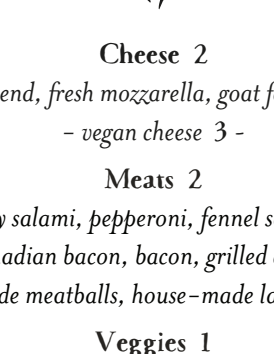
surf's red sauce, 3 cheese blend,
spicy salami, house-made fennel
sausage, peppadew peppers

The Hunter-Gatherer 17

herb evoo, goat feta,

house-made lamb bacon, red onion, olives,
peppadew, cherry tomatoes

– gluten-free crust on request 4 –



TOPPINGS

Cheese 2

3 cheese blend, fresh mozzarella, goat feta, parmesan
– vegan cheese 3 –

Meats 2

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

– house-made meatballs, house-made lamb bacon 4 –

Veggies 1

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

Sauces

surf's red, extra virgin olive oil (evoo), garlic olive oil,
– pesto, herbed ricotta 2, balsamic reduction on top 1 –

KIDS MENU

served with fresh fruit, lemonade or milk, house-made cookie

fresh cut veggies or iceberg wedge
– choice of dressing –

– add French fries, meatballs, or grilled chicken – 2

– 8 –

Mac & Cheese

white cheddar mornay sauce, cavatappi pasta

Kids Pasta

butter tossed, pappardelle noodles,
marinara side

Kids Pizza

cheese or pepperoni

Kids Burger

with or without cheese

Grilled Cheese

just cheddar

Decorate Your Own Kids Cookie 5

frosting & assorted toppings

SOMETHING SWEET

Chocolate Torte 10 GF

chocolate ganache, hazelnut cream, hazelnut praline topping

Orange Almond Cake 8 GF,DF

lemon icing, fresh berry merlot sauce

Basque Burnt Cheesecake 8

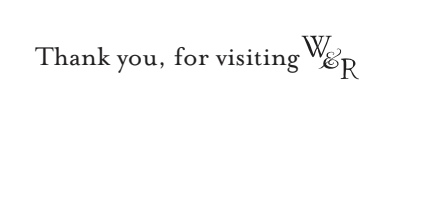
a specialty of San Sabastian, Spain, caramel

Mountain Cobbler 12 GF

berries, gluten-free topping, vanilla ice cream

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 