

Wesley & Rose

LOBBY BAR

SALADS

- add grilled chicken, grilled shrimp, house-smoked salmon 9 -
- house-made lamb bacon 4 -
- Summer Berry 13** *V, GF*
butter lettuce, summer berries, purple radish,
pistachio crusted chevre, white balsamic berry vinaigrette
- Beet & Chevre 12** *V, GF*
roasted & fresh sliced beets, chevre, frisee, orange, citrus dressing
- Chilled Watermelon 12** *V, GF*
watermelon, sheep feta, watercrest, Marcona almonds, mint, EVOO
- Citrus Ruby Trout 26** *GF, DF*
grilled ruby trout, frisee, citrus supremes, EVOO

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

- Parmesan Truffle Fries 12** *V, GF*
truffle oil, parmesan, herbs
- Fried Brussels Sprouts 13** *GF, VG*
apple & soy reduction, fennel apple slaw
- add bacon lardons 3 -
- Bread Board 8**
- choice of -
- chevre & honey, black sesame seed, salt -
- grass-fed butter -
- Hummus 15** *V*
edamame & beet hummus, watermelon
radish & fresh veggies
- served with pita, available gf, vg -
- New Orleans Shrimp & Grits 16**
creamy grits, house BBQ sauce
- Calamari 15** *GF, DF*
black garlic aioli, marinara, hot peppers,
caramelized lemon
- Colorado Lamb Pops 19** *GF, DF*
red chimichurri
- Elk Medallions 17** *GF, DF*
cherry gatrique, crispy leeks
- House Made Meatballs 14** *GF*
ricotta, pesto, parmesan, baguette
- Mediterranean Olives 9**
sheep's feta
- Burrata 15**
organic tomatoes, seasonal accompaniments, herbs, balsamic, EVOO,
sea salt, fresh baked organic baguette
- Baked Cheese Skillet 13**
fontina cheese, fresh herbs, white wine, heirloom cherry tomatoes
- served with fresh baked organic baguette -
- 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 baguette & GF crackers -

SANDWICHES

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

- Classic Caprese 12**
organic tomatoes, fresh mozzarella, basil, balsamic
- add grilled chicken 5 -
- vegan mozzarella 3 -
- South Main Burger* 18**
Colorado grass fed beef, roasted jalapeño, baby
lettuce, heirloom tomato, pimento cheese spread, manchego
- Grilled Cheese 11**
on baguette, manchego, gruyere

HEARTIER PLATES

- add smashed potato 5 -
- 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 -
- House Smoked Brisket 28** *GF, DF*
smashed potatoes, seasonal veggies, tart cherry BBQ sauce
- Creamy Pappardelle 19** *V*
fresh wide pappardelle, oven dried tomato, pesto, arugula, white wine
- add shrimp or grilled chicken 9 -
- Green Plate 19** *VG, GF*
chef's choice of seasonal veggies, gigante beans, tahini sauce
- 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 19** *V*
our take on the burrata pizza...
surf's red sauce, fresh mozzarella, burrata, basil,
heirloom tomatoes, balsamic reduction, sea salt
- meatlovers add fennel sausage! 2 -

- The Hunter-Gatherer 17**
herb evoo, goat feta, house-made
lamb bacon, red onion, olives,
peppadew, cherry tomatoes
- Mt. Massive 16**
surf's red sauce, 3 cheese blend,
spicy salami, house-made fennel
sausage, peppadew peppers

- The Bianco 16** *V*
herb ricotta, three cheese blend, fresh mozzarella,
honey, truffle oil, fresh thyme
- add Prosciutto di Parma & arugula 4 -

- gluten-free crust on request 4 -
- sub vegan mozzarella 3 -

TOPPINGS

- Cheese 2**
3 cheese blend, fresh mozzarella, goat feta, parmesan
- chevre, vegan cheese 3 -
- Meats 2**
spicy salami, pepperoni, fennel sausage,
Canadian bacon, bacon, grilled chicken,
- house-made meatballs, Prosciutto di Parma,
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 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

- made in our kitchen -

- Flourless Chocolate S'More Cake 10** *GF*
GF house-made graham crackers & marshmallow top
- Orange Almond Cake 8** *GF, DF*
lemon icing, fresh berry sauce
- Key Lime Pie 8** *GF*
GF house-made graham crackers, raspberry coulis, fresh berries
- Layered Carrot & Walnut Cake 12** *GF*
w/walnuts, cream cheese topping
- Basque Burnt Cheesecake**
a specialty of San Sebastian, Spain
bourbon caramel sauce & caramelized orange
slice 6
family style 18
(for the table /serves 3-4)
- Ice Cream 7** *GF*
- 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 