

Wesley & Rose

LOBBY BAR

SALADS

– add grilled chicken, or shrimp 9 –

The Gatherer 13 *V,GF*
spring mix, pear puree, cashews, port wine vinaigrette, blackberries, chevre

The Green Goddess 14 *V,GF*
kale, beets, feta, marcona almonds, grapefruit, quinoa sprinkle, green goddess dressing

Iceberg Wedge 12 *GF*
tomato, bacon, pickled red onion, bleu cheese wedge, bleu cheese dressing

Surf's Kale Caesar 12
baby kale, parmesan caesar dressing, sea salted crostini

SOUP

French Onion 14
classic French onion soup,
house-made croutons,
brûléed cheese

Roasted Tomato 13 *V,GF*
Bowl 9 / Cup 5
fresh herbs & goat cheese
– add toasted cheese tartine 5 –

White Bean, Kale & Sweet Potato 14 *VG*
Tuscan style soup, organic baby kale,
herbs
– house-made sea salted crostini –

SMALL PLATES

Parmesan Truffle Fries 12 *V,GF*
truffle oil, parmesan, herbs

Bread Board 8 *V*
– choice of –
– chevre & honey, black caraway seed, salt –
– grass-fed butter –

Muhammara & Labneh 15 *V*
roasted red pepper, toasted walnuts,
pomegranate molasses, pomegranate seeds,
yogurt cheese, evoo, olive salad, herbs
– served with housemade baguette –

Mediterranean Olives 9 *GF*
sheep's feta

Calamari 15 *GF,DF*
black garlic aioli, marinara, hot peppers,
caramelized lemon

Shrimp & Polenta 17 *GF*
crispy polenta cake, piquillo pepper sauce

Colorado Lamb Pops 19 *GF,DF*
rosemary jus

House-Made Meatballs 14
ricotta, pesto, parmesan, baguette

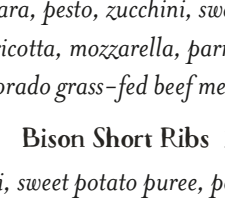
Fried Brussels Sprouts 13 *VG,GF*
apple & soy reduction, fennel apple slaw
– add bacon lardons 3 –

Burrata 15 *V*
tomatoes, seasonal accompaniments, herbs, balsamic, EVOO, sea salt,
fresh baked organic baguette

Baked Cheese Skillet 15 *V*
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 –

The Small Green Plate 15 *VG,GF*
Chef's select veggies, evoo, sea salt



SANDWICHES

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

Surf Sandwich* 18
– choose beef burger, grilled chicken, or portobello mushroom [V] –
roasted jalapeño, baby lettuce,
heirloom tomato, pimento cheese
spread, sharp white cheddar



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 –

Bison Short Ribs 33 *GF*
broccolini, sweet potato puree, port wine au jus

Pappardelle 19
fresh, wide pappardelle, pine nuts, pesto, arugula
– choice of elk bolognese 9 –
– parmesan cream, with chicken, shrimp or portobello 9 –
– GF pasta available 3 –

Moroccan Tagine 19 *VG,GF*
chickpeas, winter root vegetables, yams, cauliflower, Moroccan spices

Surf Catch \$-Marker*
chef's choice seafood & accompaniments

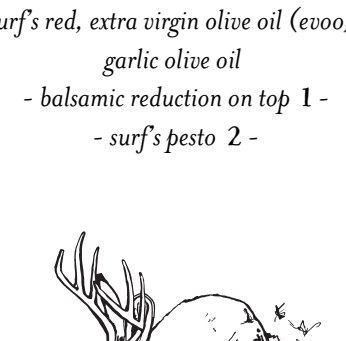
Butcher's Cut \$-Marker*
chef's choice & accompaniments



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



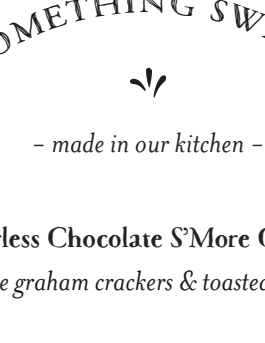
The Salty Selby 19 *V*
our take on the burrata pizza...
surf's red sauce, fresh mozzarella, burrata, basil,
heirloom tomatoes, balsamic reduction, sea salt
– meatlovers add fennel sausage! 2 –

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 Mezzo 18 *V*
a Mediterranean lover's dream...
surf's pesto, cheese blend, fresh basil, sheep's feta,
artichokes, kalamata olives,
peppadew peppers,
balsamic reduction, sea salted crust

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



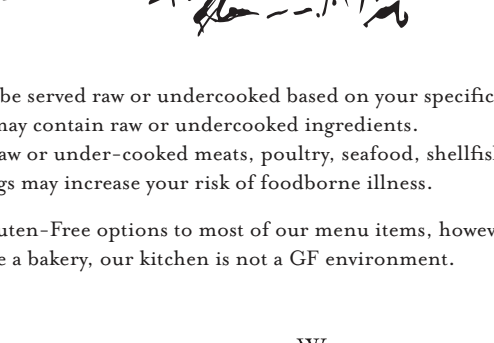
TOPPINGS

Cheese 2
3 cheese blend, fresh mozzarella, goat feta, parmesan, sheep's feta
– chevre, vegan cheese 3 –

Meats 2
spicy salami, pepperoni, fennel sausage,
Canadian bacon, bacon, grilled chicken,
– housemade meatballs, Prosciutto di Parma,

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
– balsamic reduction on top 1 –
– surf's pesto 2 –



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 linguine 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

Flourless Chocolate S'More Cake 10 *GF*
GF house-made graham crackers & toasted marshmallow top

Mountain Crisp 12 *GF*
apples, [fruit] & fresh berries, GF house-made topping
vanilla ice cream

Layered Carrot Cake 12 *GF*
w/walnuts, cream cheese topping

Basque Burnt Cheesecake
a specialty of San Sebastian, Spain
burnt toffee caramel
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