

# Wesley & Rose

## L O B B Y B A R

### SNACKS

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

**Fried Brussels Sprouts** 15 *GF, VG*  
citrus confit  
- add bacon lardons 3 -

**Bread Board** 11 *V*  
organic butter, chèvre & honey, roasted garlic

**Mediterranean Olives** 13 *V*  
sheep's feta, fresh baked organic baguette

### SALADS

- add grilled chicken, or shrimp 9 -

**Cæsar** 13 *V, GF*  
greens, house Caesar dressing, parmesan tuile

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

**The Headwaters** 15 *V, GF*  
local spring mix, fresh veggies, local goat bleu cheese wedge,  
port wine vinaigrette

### SOUP

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

### SMALL PLATES

**Calamari** 17 *GF, DF*  
black garlic aioli, marinara, hot peppers,  
caramelized lemon

**Shrimp & Grits** 18 *GF*  
smokey sofrito, pickled mustard seed

**Lamb Pops** 21 *GF, DF*  
quinoa tabouleh salad, olive tapenade,  
chimichurri

**House Made Meatballs** 16  
ricotta, pesto, parmesan, fresh baked organic baguette

**Duck Confit Poutine** 19 *GF*  
roasted russet potato, cheese curds,  
arugula, rosemary gravy

**Green Poutine** 15 *V, GF*  
roasted russet potato, cheese curds,  
veggies, herbs, crema

**Burrata** 19 *V*  
organic tomatoes, herbs, balsamic, evoo, sea salt,  
- served with fresh baked organic baguette -

**Baked Cheese Skillet** 19 *V*  
fontina cheese, sheep's feta, heirloom cherry tomatoes,  
fresh herbs, white wine  
- add artichoke hearts 4 -  
- served with fresh baked organic baguette -

**Charcuterie & Cheese** 29  
three cheeses, two meats, marinated olives, roasted nuts,  
housemade 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 3, - sub a GF bun 2, - add bacon 3 -

**Surf Burger\*** 18  
roasted jalapeño, baby lettuce, heirloom tomato,  
pimento cheese spread, sharp white cheddar

**Beet Burger** 17 *V*  
sheep's feta spread, local tomato, avocado, arugula,  
microgreens, walnuts

**Chicken Sandwich** 18  
sheep's feta, local tomato, baby lettuce, avocado,  
black garlic aioli

### HEARTIER PLATES

**Lasagna** 21 *V*  
fresh pasta, marinara, pesto, zucchini, sweet red pepper,  
spinach, ricotta, mozzarella, parmesan  
- add housemade, Colorado grass-fed beef meatballs, or fennel sausage 6 -

**Goat Cheese Gnocchi** 29  
seasonal accompaniments - please ask your server for details  
- choice of chicken, shrimp, or vegetarian -  
- gluten-free penne pasta available -

**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, Surf's pesto, balsamic reduction, sea salted crust  
- meatlovers add fennel sausage! 2 -

**The Bianco** 19 *V*  
herbed ricotta, house cheese blend,  
fresh mozzarella, honey,  
truffle oil, fresh thyme  
- add Prosciutto di Parma & arugula 4 -

**Mt. Massive** 16  
Surf's red sauce, house cheese blend,  
spicy salami, housemade fennel  
sausage, peppadew peppers

**The Mezzo** 18 *V*  
a Mediterranean lover's dream...  
Surf's pesto, house 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  
house cheese blend, fresh mozzarella, sheep's feta, parmesan  
- chèvre, vegan cheese 3 -

**Meats** 2  
spicy salami, pepperoni, fennel sausage,  
Canadian bacon, bacon, grilled chicken,  
- housemade meatballs, Prosciutto di Parma 4 -

**Veggies** 2  
fresh basil, fresh jalapeño, 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 2 -  
- Surf's pesto 2 -

### KIDS MENU

served with fresh fruit, lemonade or milk, housemade cookie  
fresh cut veggies or iceberg wedge  
- choice of dressing -  
- add French fries, meatballs, or grilled chicken - 2  
- 3 -

**Corn on the Cob**  
butter, salt & pepper  
- 10 -

**Kid's Charcuterie**  
fruit, veggies, pickles, cheddar cheese, baguette

**Mac & Cheese**  
white cheddar mornay sauce, cavatappi pasta

**Kid's Pasta**  
butter tossed, spaghetti noodles,  
marinara side

**Kid's Pizza**  
cheese or pepperoni

**Kid's Burger**  
with or without cheese

**Grilled Cheese**  
just cheddar

**Cookie & Ice Cream** 5  
- kid's choice of toppings -  
gummies, M&M's, sprinkles

### SOMETHING SWEET

- made in our kitchen -

**Flourless Chocolate S'More Cake** 12 *GF*  
GF housemade graham crackers & marshmallow top

**Strawberries & Cake** 10 *GF, DF*  
housemade angelfood cake, strawberries, Grand Marnier,  
whipped cream, (DF without whipped cream)

**Key Lime Pie** 10 *GF*  
GF housemade graham crackers, raspberry coulis, fresh berries

**Layered Carrot & Walnut Cake** 14 *GF*  
w/walnuts, cream cheese topping

**Basque Burnt Cheesecake**  
a specialty of San Sebastian, Spain  
burnt toffee caramel & caramelized orange  
slice 8  
family style 24  
(for the table /serves 3-4)

**Campari & Grapefruit Sorbet** 13 *GF*  
Campari, Prosecco, amaretti cookie

**Ice Cream** 8 *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 