

in the KITCHEN

SMALL PLATES

MARINATED OLIVES

preserved orange, spices ■ 7

EVERYTHING PARKER HOUSE ROLLS

avocado butter 7

TUNA SASHIMI*

spicy cucumbers, shallot ginger dressing, lavash ■ 18

LAMB MEATBALLS*

basil pesto, tzatziki, lemon 14

SPANISH OCTOPUS*

smoked paprika sauce, housemade potato chips ■ 19

CRISPY DUCK FAT POTATOES

bonito aioli, kimchi ■ 12

CEVICHE*

lime, cilantro, spiced corn nuts, lavash MKT

SEASONAL HUMMUS

roasted garlic, pepitas, veggies, naan bread ■ 13

SERRANO JAMÓN CROQUETTES

garlic aioli 10

CHICKEN EMPANADAS*

crushed avocado, salsa verde 9

BEEF TARTARE*

mixed leaf, black truffle, parmesan cheese, grilled sourdough ■ 17

SHRIMP YAKITORI*

yuzu koshu dressing, bonito flakes ■ 9

ROASTED BEETS

endive, candied walnuts, goat cheese, red wine vinaigrette ■ 9

BROCCOLINI

romesco sauce and shaved pecorino ■ 8

HANGER STEAK*

yum yum sauce, grilled onion ■ 19

STEAMED MUSSELS*

chorizo, tomato, cider and sourdough 9

SNAKE RIVER FARM KOBE FLANK

korean bbq sauce, mixed leaf, pickled vegetables 18

Cheese

1 ea for \$7 or 3 ea for \$19

Colorado Farmhouse Cheese Company

Seasonal Offering, USA

Jasper Hill Harbison, USA

Valdeon Blue, Spain

Can de Cabra, Spain

KM39, Spain

Charcuterie

1 ea for \$7 or 3 ea for \$19

Soppressata Hot, USA

Jamón Iberico de Bellota, Spain (add \$10)

Duck Prosciutto, House-Made

Salami Basque, Denver

Prosciutto di Parma, Italy

Boards come with Honeycomb, Marcona

Almonds, Seasonal Dried Fruits and Crostini

**Gluten Free Crackers \$2.00

BUTTERNUT SQUASH & ORANGE RAVIOLI

sage vinaigrette, pecorino, pine nuts 9

BEEF SLIDERS*

house ground beef, caramelized onion marmalade, dijon aioli, aged belford 10

LAMB, FIG & ARMAGNAC PIE*

potato purée, jus 9

CRISPY CAULIFLOWER

curry leaf, garam masala, chili, lime, coconut, mango chutney ■ 7

FISH & CHIPS*

beer battered cod, triple cooked chips, malt vinegar, saffron aioli 8

CRISP BAGUETTE*

chorizo, piquillo peppers, vine tomato, garlic, manchego 6