

Appetizers

**Potato skins** \$10 with bacon, cheddar, tomato, & scallion sour cream GF

**Potato fritters** \$9 with chive sour cream & apple butter (in season)v

**Zucchini fritters** \$9 stuffed with feta, sundried tomato vinaigrette v

**Chorizo, & cream cheese stuffed mushrooms** \$13GF

**Antipasto platter** \$15

Locally cured meats, kalamata olives, pepperoncini, crostini & exquisite cheeses

**Baked brie** \$16 v

Phyllo wrapped brie with local jalapeno jelly, & toasted almonds. Served with sliced bread & apples **Green chile poutine** \$13 French Fries topped with pork green chile & white cheddar cheese curds

Salads

**Dinner salad** \$6 your choice of dressing

**Garden** \$10 Organic lettuce mix, tomatoes, cucumbers, carrots, scallions, croutons, radish sprouts, & your choice of dressing v

**Greek** \$12 Organic lettuce mix, tomatoes, cucumbers, roasted red bell peppers, red onions, kalamata olives, feta cheese, croutons, & Mediterranean dressing v

**Farm** \$12 Organic lettuce mix with candied walnuts, red onions, sliced apple, feta cheese, crumbled bacon, croutons, & your choice of dressing

**Romaine** \$10 Crispy romaine tossed in creamy garlic dressing, parmesan, & croutons v Add grilled chicken for \$5

**Beet and fennel** \$15 Roasted beets & fennel with herbed chevre on organic greens , drizzled with citrus vinaigrette v GF

*Make a dinner out of any salad for an additional \$4*

Soups

**Bowl** \$8 Cup \$6

**French onion** caramelized onions in a rich beef broth topped with swiss cheese, & croutons

**Carrot coconut** a rich, slightly sweet puree made with fresh carrots, & coconut milk v GF

**Green chile stew** zesty vegetarian stew with carrots, corn, potatoes, & tomatoes in a rich broth of pureed chiles v GF

**Pork Green Chile** spicy green chile with Berto Farms pork

Grilled individual pizzas

*Dinner plate size, House-made grilled thin crust, makes an entree or a great shared appetizer!*

**Classic cheese** \$14 marinara, mozzarella, fresh basil garnish, & parmesan v

**Purple goat** \$17 goat cheese spread, red onion relish, & fresh spinach v

**Green acres** \$16 basil pesto, fresh spinach, mozzarella, parmesan, & fresh tomato garnish v **Ranch** \$18 marinara, grilled chicken, bacon, mozzarella, parmesan, side of ranch dressing

Pasta

**Basil pesto cream** \$18 v with parmesan, & fresh tomato garnish

**Cremini mushrooms** \$18 v

in a garlic, & white wine cream sauce with parmesan

**Berto Farm Italian sausage** \$20

with kale, toasted walnuts, red chile, & parmesan

House favorites & Grill

**Baseball sirloin\*** \$36 with sautéed mushrooms, & herbed compound butter

grass fed beef, seared in a cast iron skillet, served with mashed potatoes, & seasonal vegetables GF **The Rancher\*** market price

Colorado’s finest from field, & stream, with chef’s choice sides

**Chicken Fried Steak** \$20

House made classic with mashed potatoes, country gravy, red onion relish, & seasonal vegetables

**Green chile smothered burger\*** \$20.00

Cachuma Ranch beef smothered in green chile stew, & topped cheddar fries GF

**Grass fed Cachuma Ranch burger\*** 1/3# \$16.50 1/2# \$20

Char-broiled local beef served on a pretzel bun with pickles, onion, & lettuce. Served with choice of fries, or salad

**Cross Canyon Ranch Yak burger\*** 1/2# \$24

Lean, & juicy yak served on pretzel bun with pickles, onion, & lettuce. Served with choice of fries, or salad

**Moroccan style lamb meatballs\*** \$26 Canyon of the Ancients Ranch pasture raised lamb, herbed goat cheese, & roasted potatoes. Served with crispy kale, in a mild curry cream sauce GF

**Crispy salmon\*** \$30 with an orange-chile glaze, served with southwest rice, & seasonal vegetable GF

**Berto Farms bratwurst** \$25 locally made grilled brat served on a bed of house made apple kraut, with warm German potato salad, & mustard-beer dipping sauce GF

**Mesa chicken** \$25 Grilled chicken breast topped with our green chile medley, cheddar and crumbled feta, with southwest rice, & seasonal vegetable GF

**Harissa grilled chicken sandwich** \$18 Grilled chicken breast, baked with harissa aioli, & swiss cheese, on a pretzel bun with lettuce, onion, & pickles. Served with choice of fries or salad

**Chicken pot pie** \$24

Made from scratch daily, chicken & veggies in a rich creamy sauce with a flaky pastry top

**Risotto** \$20

Seasonal produce showcased in creamy arborio rice Vegan by request v GF

**Relleno pie** \$20 v

Roasted poblano chiles baked in a cheddar custard, topped with feta cheese, & tortilla strips

**Dove Creek black bean burger** \$16.00

Black beans with carrot, zucchini, & seasoning on focaccia. Served with cilantro cream, & choice of fries or salad v

**Steak or Chicken Fingers** \$18.00

Steak or Chicken fingers served with our house made ranch, and your choice of french fries or salad

| Extras                                                                                                       |
|--------------------------------------------------------------------------------------------------------------|
| \$1 Cheddar, swiss, pepperjack, sautéed mushrooms, sautéed onion, green chile                                |
| \$2.50 goat cheese, blue cheese, bacon, GF bread                                                             |
| Split Plate: (full sides, split entrée) \$1 apps and salad \$3 sandwiches \$5 entrees                        |
| v vegetarian GF gluten free, please let your server know if you are a Celiac as we use flour in our kitchen. |

Our ingredients make us special! Locally sourced, and organic whenever possible; grass fed, local and humanely raised beef, lamb, yak, & pork; antibiotic & hormone free poultry & 100% sustainable seafood

*Add 10% for to-go orders. Parties of six or more may be subject to an 18% gratuity.*

*\*These items are cooked to order and may contain raw or undercooked ingredients.*

*Consuming raw or undercooked meats, eggs, poultry, or fish may increase your risk of food borne illness.*