



WE ARE PROUD TO OFFER A ROTATING SEASONAL MENU BY PARTNERING WITH LOCAL FARMERS AND RANCHERS TO FEATURE SOME OF THE BEST QUALITY INGREDIENTS OUR COLORADO NEIGHBORS HAVE TO OFFER THROUGHOUT THE YEAR. HINTS OF LATE WINTER AND EARLY SPRING MAKE IT A FUN TIME OF YEAR FOR OUR KITCHEN TEAM!

SMALL

- HOUSE MADE POTATO CHIPS** VG, GF 6
light and crispy, with msg salt
- HANDCUT FRIES** VG, GF 8
cut and fried in house, with elevation ketchup
- MARINATED OLIVES** VG, GF 9
castelvetro and cerignola olives marinated in olive oil, garlic, rosemary, and chili flake

SHAREABLE

rotating seasonal appetizers for the table

- FALAFEL** VG, GF 8
fried housemade falafel balls with roasted red pepper tahini sauce and cilantro
- CHICKEN TENDERS** 10
breaded pasture raised chicken tenders with elevation ketchup
- FRIED MAC & CHEESE** V 13
crispy macaroni squares made with fontina, colby, and gouda cheese sauce. served with roasted garlic aioli
- CRISPY BLUE OYSTER MUSHROOMS** VGO, GF 12
local blue oyster mushrooms, sundried tomato aioli, spicy zhoug
- CREAMY ITALIAN BURRATA CHEESE** V, GFO 18
imported italian burrata, blueberry, mint, lemon zest, grape must reduction, toasted sourdough

SALAD

add peanut crusted tofu - \$5, falafel - \$6, or chicken tenders - \$8

- MIXED GREENS** VGO, GF 12
local farm greens with shaved radish, white balsamic vinaigrette
- ARUGULA SALAD** VGO, GF 15
local farm arugula with wild fennel, pistachios, kumquats, green castelvetro olives, and citrus vinaigrette
- HOUSEMADE WHOLE MILK RICOTTA** V, GF 16
local farm frisee salad with english peas, english pea puree, wood sorrel, charred green garlic

HANDHELD

served with hand cut fries - sub side salad for \$4 - GF buns available

- FALAFEL BURGER** VGO, GFO 16
crispy housemade falafel patty, roasted red pepper tahini sauce, pickled mango, red onion, lettuce, tomato, served on a brioche bun
- PEANUT CRUSTED TOFU BANH MI** V, GFO 16
seared tofu crusted with roasted peanuts, garlic, and spices. a crunchy carrot, pickled shallot, and cilantro slaw. served on a bun with spicy calabrian chili aioli
- SMASHED BEEF BURGER** GFO 17
100% local grass-fed beef from buckner family ranch in longmont, co. bacon from brunson meat co in denver, co. loaded with american cheese, local farm lettuce, tomato, red onion, housemade spicy pickles, and kewpie mayo. served on a brioche bun
- LAMB KOFTA BURGER** GFO 18
100% local grass-fed lamb from buckner family ranch in longmont, co. served with sumac spice pickled onions, fresh mint, local cucumbers, tomato, aleppo pepper spiced yogurt, on a brioche bun
- COLORADO BEEF HOT LINK** 15
seared river bear colorado beef hot link made with beef from small regional farms. served on a bun with honey mustard, mustard greens, sweet pickle relish, and local onions
- CHICKEN TENDER WRAP** 16
breaded pasture raised chicken tenders, in a tortilla wrap with avocado, local cucumbers, tomato, red onion, local farm frisee, and roasted garlic aioli

FEATURED SEASONAL INGREDIENTS

ollin farms

- arugala • radish • onions

foods in season

- wild fennel • kumquats • english peas • green garlic
- wood sorrel

rocky mountain fresh

- cucumbers

speedwell farm

- mustard greens



V = VEGETARIAN, VG = VEGAN, VGO = VEGAN OPTION, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. WARN YOUR SERVER IF YOU HAVE A FOOD ALLERGY.

ALL TIPS ARE DISTRIBUTED THROUGH TIP POOLING
A 4% LIVEABLE WAGE FEE HAS BEEN ADDED TO SUPPORT BACK OF HOUSE STAFF PAY AND BENEFITS