



WHITE WINES

	glass	500 ml	750 ml
CARBOY WHITE BLEND	7	18	26
PINOT GRIS 2018, North Coast, CA	8	21	30
ROSÉ 2018, Napa Valley, CA	8	21	30
SAUVIGNON BLANC 2018, North Coast, CA	9	23	34
CHARDONNAY 2018, North Coast, CA	9	23	34
BLAN.CO WHITE BLEND 2018, Grand Valley, CO	10	26	39
ROSÉ 2018, Grand Valley, CO	--	--	34
ALBARIÑO 2018, Grand Valley, CO	--	--	34
VIOGNIER 2018, Grand Valley, CO	--	--	36

RED WINES

	glass	500 ml	750 ml
CARBOY RED BLEND	7	18	26
MALBEC 2016, Columbia Valley, WA	9	23	34
SYRAH 2016, Yakima Valley, WA	9	23	34
CABERNET SAUVIGNON 2016, Columbia Valley, WA	10	26	38
VIN '49 RED BLEND Claim 18, California	11	28	41
PINOT NOIR 2018, Santa Cruz Mountains, CA	11	28	41
CABERNET FRANC 2018, Grand Valley, CO	--	--	40
TEMPRANILLO 2017, Grand Valley, CO	--	--	40
VIN '59 (Coming Soon) Claim 18, Grand Valley, CO	--	--	42

NOT FROM THE VINE

BEER rotating tap beers available	7
SIX CHAIR DRY CIDER Ten Mile Cider Co. (375ml)	13
BARREL AGED MANHATTAN Breckenridge Bourbon, vermouth rouge, bitters, cherry	11

DAILY HAPPY HOUR

3PM - 6PM & 9PM-CLOSE

\$2 off all wines by the glass

\$1 off tap beers

\$1 off barrel aged manhattan



BOARDS

all of our boards will include a selection of specially chosen accompaniments
14 each

RED ROCKER

two meats, two cheeses & accompaniments

SUMMER OF 92

four carefully chosen cheeses, crackers, nuts and stuff

HIPPIE EX

roasted cauliflower, mushroom pâté, asparagus, shishito peppers,
eggplant caponata

ANDRE THE GIANT

a selection of domestic and imported charcuterie, preserves, pickles

CHICKEN LITTLE

chicken and foie gras mousse, roasted grapes, pickled mustard seeds with
toasted ciabatta

SNACKS

WARM AGED GOAT CHEESE	8
thyme honey, poached figs on toasted baguette	
SHELLFISH CEVICHE*	9
on tostada with Calabrian chili oil	
LAMB MEATBALLS	6
MARINATED OLIVES	4
GOAT CHEESE STUFFED PIQUILLO PEPPERS	5
BURRATA	7
seasonal preparation	
TUNA & AVOCADO SASHIMI*	7
ginger, soy, togarashi mayo	
HOMEMADE POTATO CHIPS	4
+ gorgonzola fondue \$2	
PREMIUM MIXED NUTS	4

BRUSCHETTA

10 each

WHIPPED RICOTTA & TRUFFLE black pepper honey

CHILLED POACHED SHRIMP lemon tarragon aioli

ARUGULA & WHITE BEAN herb pesto, parmesan

WARM CAMBOZOLA & FIG crispy prosciutto, aceto

SMALL SWEETS

CRÈME BRÛLÉE amerena cherries	3
RASPBERRY PANNA COTTA	2
DARK N' DANK TRUFFLE	2
CHOCOLATE POTS DE CRÈME	3
BROWN SUGAR BUTTERMILK CAKE	10

* These items may be served raw or under-cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. No separate checks on parties of 8 or more.