



Starters

Smoked Salmon Potato Galette 13 GF
chive crème fraîche / white truffle oil arugula salad

Duck Confit Poutine 14
cheese curd / brown gravy

Crispy Cider Glazed Brussels 9
lardon / olive oil parmesan panko

Burrata 12 VG
marcona romesco / basil pesto / crostini / aged balsamic

Candied Habañero Bacon 8 GF

Sides

Charred Seasonal Vegetable 7 VE, VG, GF

Garlic Smashed Yukon Potato 7 VG, GF

Parmesan Truffle Fries 7 VG, GF

Dessert

58% Dark Chocolate Lava Cake 10 VG
vanilla bean gelato / torched marshmallow
graham crumbs

Bavarian Cream Churro 10 VG
dulce de leche

Bananas Foster Bourbon Bread Pudding 10 VG
candied pecans / salted caramel gelato

Pumpkin Pie Cheesecake 10 VG
dulce de leche / vanilla Chantilly cream

Assorted Sorbets and Gelatos 7 VG, GF

Soups & Salads

Chef's Seasonal Soup of the Day 7

Pork Chili Verde 8

Poached Pear and Gorgonzola Salad 13 GF
baby spinach / candied walnuts / lardon / crisp shallot
aged balsamic vinaigrette

Warm Brussels Sprout Salad 13 VG
roasted beets / oyster mushroom / farro / ricotta
salata / dried cranberry / mustard vinaigrette

Caesar Salad 12
baby gem / focaccia crouton / shaved parmesan /
lemon anchovy dressing

range House Salad 8 VG, GF
crisp garbanzo / goat fetta / cherry tomato / shaved
carrot / english cucumber / champagne vinaigrette

Leadville Iceberg Wedge 12 GF
cherry tomato / avalanche blue crumbles / lardon /
hard egg / pickled onion / buttermilk dressing

Spring Asian Noodle Salad 12
rice noodles / carrot / red bell pepper / cucumber /
fried wonton / sesame / hoisin / thai chili vinaigrette

Add: chicken +6 / salmon +9 / steak +9

Please inform your server of any food related allergies.

On parties of 8 or more, there is an automatic 20% gratuity included

*These items may contain raw or undercooked ingredients.

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

VE Vegan, VG Vegetarian, GF Gluten Friendly

Hand Held

Candied Habañero Bacon Cheeseburger* 18
parmesan truffle fries / aged white cheddar / bbq aioli /
lettuce / tomato / onion

Colorado Lamb French Dip 17
boulder bread works French dip bun / provolone / boursin
spread / caramelized onion / lamb jus

Smoked Turkey Pastrami on Pretzel Bun 17
melted brie / cranberry aioli / honey crisp apple

Jalapeno Cheddar Elk Brat 16
caramelized onion / midddy's mustard / brat bun

**Served with choice chips or fries. Side salad or Soup
of the day available for 2**

Entrées

Colorado Bison Meat Loaf 28
garlic smashed yukon potato / seasonal vegetable /
ancho demi

Wild Caught Atlantic Salmon* 34 GF
braised beluga lentil and potato stew / tzatziki
escarole / pickled fresno chili

Impossible Bolognese 26 VE, VG, GF
san marzano tomato / spaghetti squash /
vegan parmesan

Southwest Spiced Flatiron Steak* 34 GF
pommes frites / red chimichurri / arugula salad