



Starters

Smoked Salmon Potato Galette 14

chive crème fraiche / white truffle oil arugula salad

Duck Confit Poutine 14

cheese curd / brown gravy

Crispy Brussels 11 GF

lardon / cider rye glaze / pickled fresno

Sticky BBQ Pork Spare Ribs 16

pickled fresno / chopped peanut / scallion

Burrata 12

marcona romesco / basil pesto / crostini / aged balsamic

Warm Elote Corn and Chevre Dip 14 VG, GF

Tajin / cotija cheese / house-made tortilla chips

Jumbo Shrimp & Snow Crab Claw Cocktail 18 GF

spicy cocktail sauce / candied habanero bacon

Field & Stream Board 19

jalapeno cheddar elk brat / wild boar and apricot brat
smoked trout rilletes chef's seasonal charcuterie /
maddy's mustard / pickled giardiniera / toasted baguette

Candied Habanero Bacon 9 GF

Sides

Hatch Chili Potato Dauphinoise 8 VG, GF

Ancient Grain Parmesan Risotto 8 VG

Charred Seasonal Vegetable 8 VE, VG, GF

Garlic Smashed Yukon Potato 8 VG, GF

Parmesan Truffle Wedges Truffle Aioli 8 VG,

Soups & Salads

Pork Chili Verde 8

crema / jack / spiced tortilla crisp

Chef's Seasonal Soup of the Day 7

Poached Pear and Gorgonzola Salad 14

baby spinach / candied walnuts / lardon / crisp shallot / pomegranate / aged balsamic vinaigrette

Warm Brussels Sprout Salad 16 VG

roasted beets / oyster mushroom / farro / ricotta salata / dried cranberry / mustard vinaigrette

Caesar Salad 14

baby gem / focaccia crouton / shaved parmesan
lemon anchovy dressing

range House Salad 12 VG, GF

crisp garbanzo / goat fetta / cherry tomato / shaved carrot / english cucumber / champagne vinaigrette

Leadville Iceberg Wedge 14 GF

cherry tomato / avalanche bleu crumbles / lardon
hard egg / pickled onion / buttermilk dressing

Dessert

Dark Chocolate Lava Cake 11 VG

vanilla bean gelato / torched marshmallow / graham crumb / fresh berries

Meyer Lemon Crème Brûlée 11 VG GF

Fresh berries / chianti cream

Bananas Foster Bourbon Bread Pudding 11 VG

candied pecans / salted caramel gelato

Strawberry Filled Churro 11 VG

Dulce de leche

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

Entrées

Colorado Bison Meat Loaf 29

garlic smashed yukon potato / seasonal vegetable / ancho demi

28 Day Dry Aged 14oz Beef Ribeye* 54 or 7oz Petite Certified Angus Beef Filet* 45

hatch chili potato dauphinoise / seasonal vegetable / tobacco onions / gorgonzola cream

Verlasso Salmon* 34 GF

braised beluga lentil and potato stew / tzatziki / braised escarole / pickled fresno chili

Seared Diver Scallops* 38

ancient grain parmesan risotto / winter beet gastrique / arugula apple salad

Impossible Bolognese 26 VE, VG, GF

san marzano tomato / spaghetti squash / vegan parmesan

Confit Chicken "Mole" 30 GF

olathe sweet corn and english pea risotto / pickled onion / sesame seed

Colorado Lamb Shank Shepard's Pie 32

root vegetables / cipollini onion / english pea / mint crostini

Southwest Spiced Flatiron Steak* 36 GF

pommes frites / red chimichurri / arugula salad

Bourbon Bacon Jam Cheeseburger* 19

parmesan truffle wedges / aged white cheddar / lettuce tomato / onion