

DINNER
MENU



SERVED NIGHTLY
5 PM - 9:30 PM

ALPINE + ANTLERS

NIBBLES

BOULDER BREADWORKS 3 *V*
WHOLE WHEAT SOURDOUGH

DEVEILED EGGS 12 *V, GF*
BEET PICKLED EGGS, CORNICHON, CHIVES

ROASTED + STUFFED FIGS 13 *GF*
PROSCIUTTO, BLUE CHEESE, CHIVES, HONEYCOMB

LAMB MEATBALLS 17
TOMATO & HARISSA SAUCE, GREEK YOGURT,
HOUSE MADE PICKLES, WARM NAAN BREAD

1 LB STEAMED MUSSELS* 19 *GF*
GARLIC LEMON BUTTER, PARSLEY, LEEKS,
WARM NAAN

PROSCIUTTO & FIG FLATBREAD 18
GOAT CHEESE, FIG, BALSAMIC, MICRO ARUGULA

TUNA STUFFED PEPPERS* 13 *GF*
DICED TUNA, PIQUILLO PEPPER, CHARRED
SCALLION OIL

PRIME STEAK TARTARE 20 *GF*
CAPERS, CORNICHONS, CHIVES, QUAIL EGG,
GOUDA CHEESE, HOUSE CHIPS

LEAVES + POTAGE

SPLIT PLATE +4

KABOCHA SQUASH BISQUE 14 *V, GF*
PUMPKIN SEED CRUNCH

ROASTED TOMATO BASIL SOUP 12 *V, GF*
CHEESE STRAWS, CRACKERS

SIMPLE GREEN SALAD 12 *V, GF*
MIXED GREENS, RADISH, SHAVED
PARMIGIANO-REGGIANO, CUCUMBERS,
TOMATOES, LEMON HERB VINAIGRETTE

STRAWBERRY PARK SALAD 14 *V, GF*
STRAWBERRY, SNOW PEAS, GOLDEN BEET,
SPICED PECANS, GOAT GOUDA, WHITE
BALSAMIC VINAIGRETTE

POWER SALAD 14 *V, GF*
RED QUINOA, SPINACH, MUSHROOMS, SQUASH,
SNOW PEAS, LEMON VINAIGRETTE,
CRISPY CHICKPEAS

BRUSSEL SPROUTS + CHORIZO 14 *GF*
CHERRIES, SPICED PECANS, APPLES, MANCHEGO
CHEESE, MUSTARD VINAIGRETTE

LARGE PLATES

SPLIT PLATE +6

NORTH AMERICAN ELK* 45
LEEK & PORCINI RISOTTO, ROASTED
CHANTERELLE MUSHROOMS, CHERRIES,
MUSTARD SAUCE

ROCKY MOUNTAIN RED TROUT 34 *GF*
ROASTED CAULIFLOWER, GARLIC, CAPERS,
ALEPPO CHILI, BROWN BUTTER, ORANGE-
PARSLEY SALAD

HUDSON VALLEY DUCK BREAST* 38
DUCK CONFIT POTATOES, SPINACH, DRIED
CHERRIES, CHARRED RADICCHIO PUREE,
PEPPERCORN SAUCE

COLORADO LAMB RACK* 49 *GF*
CHICKPEAS, ROASTED TOMATOS, BRAISED BABY
LEEK, LAMB JUS, OLIVES

PORK SHANK 42

CRISPY BRUSSEL SPROUT + SQUASH HASH,
PECANS, PICKLED CABBAGE RELISH

BLACK COD 39 *GF*
PEPPERCORN SAUCE, MUSHROOMS, PRESERVED
TOMATOES, CHARRED BROCCOLI

COLORADO CHICKEN BREAST 34 *GF*
MASHED POTATO, BROCCOLI, CAPERS,
CHICKEN JUS

NEW YORK STEAK FRITES* 42
FRITES, BROCCOLI, HERB BUTTER

SAGE GNOCCHI 29 *V*
SQUASH, KALE, APPLES, ROASTED PEARL ONIONS,
CHANTERELLE MUSHROOMS, PECAN BROWN
BUTTER

*THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

V = VEGETARIAN, GF = GLUTEN FREE