

Share Trade

GARBANZO BEAN HUMMUS 12

With olive oil and zaatar served with pita bread and rainbow carrots.

MARINATED TRIO 12

Assorted olives, marinated brussels, pickled cucumbers served with pita bread.

WAGYU BEEF CARPACCIO 14*

Smoked wagyu sliced thin, truffle fraiche, manchego cheese, watercress, caper dust, olive oil and roasted garlic crostini.

KON-TIKI DUO | 17*

Ahi poke - yellowfin tuna, avocado, cucumber, tomato, cilantro, fried seaweed served in wonton basket and shrimp ceviche - smoked shrimp, pineapple, pickled onions, jalapeño, fire roasted corn, orange, lemon and lime juice, served in blue corn basket.

SWEET & SPICY NUT MIX 7**

House made seasoned mixed nuts.

SOUTHWEST FLATBREAD 14

House made ricotta, chicken, corn, roasted red peppers, chipotle aioli, cilantro, and feta.

CAPRESE FLATBREAD 13**

Provenzal tomato, fresh mozzarella, basil almond pesto, with our house cheese blend.

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

***Contains nuts.*

— Macs N' Greens —

GREEK SALAD 7
Spinach, olives, tomato, cucumber, and basil feta vinaigrette.

FOREST SALAD 7**
Spinach, berries, juniper shallot vinaigrette, walnuts, and gorgonzola cheese.

BACON JALAPEÑO MAC 14
Bacon jalapeño harissa, calabrian peppers topped with fresh tomatoes and green onions served with a sourdough baguette.

CRAB MAC 14
Crab, black garlic, mascarpone and asiago cream served with a sourdough baguette.

— Spuds —

TRUFFLE FRIES 8
House cut french fries, truffle aioli, asiago, and green onions.

LOADED PAPPAS 8
Calabrian chili aioli, jalapeño harissa, bacon, green onion and sour cream.

SNOWFLAKE POTATOES 8
Garlic mashed potatoes with chives, sour cream, cream cheese, topped with fried shallots.

**COLD JAPANESE
POTATO SALAD 8**
With wasabi marinade, green onions, avocado, cilantro, and topped with fried seaweed.

— Vegetable Patch —

JALAPEÑO & CABBAGE SLAW 6

Green onions, cilantro aioli, sour cream, celery salt, and cayenne pepper.

CORN ELOTE 6

Rubbed with butter then dusted with smoked paprika, cayenne and feta.

SWEET & SALTY BRUSSELS 9

Sautéed brussels in olive oil with dried cherries and garlic, topped with crispy fried brussels leaves.

— Surf N' Turf —

FLAT IRON STEAK 14*

Served medium rare with chimichurri, fried shallots and a sourdough baguette.

COLORADO SLIDERS 13*

Colorado wagyu, crispy pork belly, gorgonzola, tomato jam, on house steamed buns.

CHICKEN KARAAGE 11

Soy marinated, fried dark meat chicken, served with jalapeño harissa, chipotle aioli, wasabi vinaigrette.

FRIED CHICKEN SANDWICH 13

Chipolte aioli jalapeño coleslaw, served in a house made butter roll.

BLACKENED CITRUS SEABASS 14

Juniper and shallot vinaigrette, topped with fried shallots.

SMOKED MUSSELS 15

Mussels with smoked garlic, white wine, and parsley served with a sourdough baguette.

The Sweet Spot

THREE BERRY SORBET 7

STRAWBERRIES & CREAM 8

Sweet citrus reduction, chocolate bark.

COCONUT & DULCE DE LECHE 9

BREAD PUDDING

Served cold.

CHEESECAKE 9

Topping options: Dulce de Leche, Berry Coulis,
or Lemon Curd.

GANACHE BROWNIE 9

Vanilla ice cream, berries, port reduction.