

Grounded in its home setting, the original 1890s Saloon and Dining Hall is a precursor to the classic steakhouse. It brings a farm-to-fire approach that honors local farms and ranches of the Western Slope and their seasonal offerings. Our restaurant uses nature as a guide and creates space for guests to slow down, connect, and make memories.

Starters

Goat Cheese + Green Olive Toast \$17
local radishes, dill

Charcuterie (sliced to order) \$25
River Bear Smoked Ham, Manchego
butter, fig jam, pickles, marinated olives sourdough toasts

Local Apple, Bacon + Blue Cheese Salad GF \$18
little gem lettuce, rosemary vinaigrette

Blue Cornbread \$14
Ute tribe corn, salted butter, honey, corn relish

Charred Cauliflower GF \$19
golden raisins, capers, tahini lemon dressing

Applewood Smoked Steelhead Mousse \$19
flatbread, pickled apples

Mains

Mushroom Risotto GF \$29
exotic mushrooms, porcini oil, reggiano

Lamb Bolognese \$29
pappardelle, parmesan

Western Kobe Burger* \$24
remoulade, tomato, housemade pickles, cheddar, coleslaw

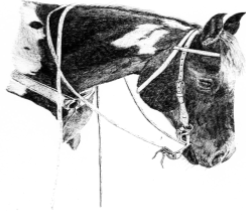
Wood Fired Chicken GF \$32
polenta fries, tomato caper sauce

Shrimp Curry GF \$32
baby bok choy, steamed rice

Wood-Fired Center Cut New York Strip* GF \$63
roasted fingerlings, broccolini, chimichurri verde

Chicken and Andouille Gumbo \$33
sage, buttered rice

* These items are served raw and may be cooked to order. Consuming raw or undercooked eggs, meat & seafood may increase your risk of food-borne illnesses. The following major food allergens are used in our ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, soy and Sesame. Please notify staff for more information about these ingredients. Regulations 6CCR 1010-2
We charge a 5% kitchen living wage fee (KLW) which goes directly to providing our hard working culinary team a livable wage.



Cocktails and Libations

Old Fashioned \$15

Buffalo trace bourbon, demerara, angostura & orange bitters. Served on the rocks.

Black Manhattan \$13

Sazerac rye, amaro averna, angostura bitters. Stirred, served up with cherry.

Moxie's Paradise \$15

Sweet potato shochu, lemon, pineapple ginger shrub, elderflower. Served up with a sweet potato.

High Lonesome \$14

Mezcal, yellow chartreuse, aperol, acid adjusted pineapple, oaxacan salt solution. Served up with a dehydrated pineapple.

Linnea's Kiss \$15

Drumshanbo gin, Italicus bergamot, lemon, lavender. Served up with dehydrated lemon and lavender sprig.

Green Lady \$13

Bourbon, green chartreuse, aloe, lemon, matcha cardamon. Served up with dehydrated lemon.

Beetnik \$13

Mezcal, beet juice, lime, agave. Served up with olive oil drops.

Mexican Candy \$13

White rum, ginger pineapple shrub, blood orange bay shrub, lime, agave, bonfire bitters, red chili fales. Served on the rocks with dehydrated pineapple.

Blood Meridian \$14

Reposado tequila, blood orange bay shrub, lime, mezcal, orange bitters. Served up with espresso drops and orange peel.

Daily Special Cocktail \$14

Inquire for details.

Wines By The Glass

Sparkling

Vita Vivet, Cava	\$10
Scharffenberger, Rose, Cava	\$11

Rosé

Famille Perrin, Cote du Rhone	\$12
Coteaux D'AIX en Provence, Rosé	\$11

Whites

Whitehaven, Marlborough, Sauv Blanc	\$10
J.de Villebois, Sauvignon Blanc	\$12
Jermann, Pinot Grigio	\$11
Capensis, Silene, Chardonnay	\$13

Reds

Fossil Point, Pinot Noir	\$10
Domaine Boissan, Grenache/Syrah	\$11
Château D'Arvigny, Bordeaux	\$13
Casas Del Bosque, Cabernet Sauvignon	\$14
Argiano Non Confunditur, Toscana	\$14
Viña Alberdi, Rioja Reserva	\$13

Lagers, Ales & Stouts

16 oz Draft Beer

ask about our current rotating selections

Bottles & Cans

Athletic Dawn N/A IPA	\$5
Athletic Dawn N/A GOLDEN	\$5
Coors Banquet Stubby	\$5
Coors Light	\$5
Modelo	\$5
Heineken	\$5
Shiner Bock	\$5
Lexington Kentucky Bourbon Ale 8.2%	\$8
Stem, off dry cider	\$5
Oskar Blues, Mama Pils	\$5
Telluride Brewery - Ski in Ski Stout	\$6
ODD 13, Codename IPA	\$8
Guinness Draught Nitro	\$7

N/A Beverages

Mocktail	\$10
Aqua Panna / San Pelligrino	\$6
Coke, Diet Coke, Sprite	\$3
Root Beer, Orange Cream Soda	\$5
Shirley Temple, Roy Rogers	\$4
Lemonade, Iced Tea, Arnold Palmer	\$4

Happy Hour

3:00 - 6:00

\$2 off drafts, wine, & cocktails