



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

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**Warm Mushroom Toast \$19**  
sherry, porcini oil

**Charcuterie (sliced to order) \$29**  
**Mortadella, Salami, Rockin' W Cheddar\***  
served with butter, mustard,  
sourdough toasts

**Ember Roasted Beet & Apple Salad \$17**  
Little gem lettuce, *Western Culture*  
goat cheese, lemon vinaigrette

**Blue Cornbread \$13**  
Ute tribe corn, salter butter,  
honey, corn relish

**Woodfired Vegetables \$19**  
lemon aioli, romesco, parmesan

**Applewood Smoked Steelhead Mousse\* \$19**  
Flatbread, green olive

### Mains

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**Local Farrotto\* \$28**  
Roasted kabocha squash, greens,  
farm egg

**Lamb Bolognese \$29**  
rigatoni, parmesan

**Western Kobe Burger\* \$23**  
remoulade, tomato, housemade pickles,  
cheddar, coleslaw

**Fried Chicken GF \$24**  
greek yogurt sauce, chili honey dip

**Wood-Fired Shrimp + Salsa Macha\* \$29**  
cucumber and tomatillo salad,  
buttered rice

**Wood-Fired Center Cut New York Strip\*  
GF \$59**  
roasted fingerlings, broccolini, chimi  
verde

**Red Chili Pork Shoulder\* \$32**  
Avocado, corn tortillas, salsa verde,  
queso blanco

\* 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

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#### 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.

#### Rum Diary \$13

Spiced rum, lime, banana, spiced pear, creme de cacao, cocoa bitters. Served on the rocks.

#### Yellow Pages \$13

Calvados apple brandy, bourbon, lemon, vanilla cinnamon. Served up with an apple.

#### Blue Bear \$14

Vodka, amaretto, blueberry, lemon, lillet blanc, egg white. Served up with angostura.

#### Dead Flowers \$14

Gin, strawberry balsamic shrub, crème de cacao liquor, lemon. Served up with lemon.

#### Poncho's Left Hook \$14

Tequila blanco, lime, tamarind, orange liquor, amaro montenegro. Served on the rocks with vanilla lime salt.

#### Locals Only \$14

Mezcal, Chateau aloe liqueur, lime, agave, lavender salt. Served on the rocks with a lavender sprig.

#### Daily Special Cocktail \$12

Inquire for details.

### Wines By The Glass

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#### Sparkling

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

#### Rosé

Famille Perrin, Cote du Rhone \$10  
Coteaux D'AIX en Provence, Rosé \$11

#### Whites

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

#### Reds

GunBun, Sonoma, Pinot Noir \$10  
Melville, Santa Barbara, Pinot Noir \$10  
Domaine Boissan, Grenache/Syrah \$11  
Château D'Arvigny, Bordeaux \$13  
Argiano Non Confunditur, Toscana \$14  
Gaia, Red Blend \$11  
Viña Alberdi, Rioja Reserva \$13

### Lagers, Ales & Stouts

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#### 16 oz Draft Beer

ask about our current rotating selections

#### Bottles & Cans

Athletic Dawn N/A IPA or GOLDEN \$5  
Coors Banquet Stubby \$5  
Coors Light \$4  
Modelo \$5  
Heineken \$5  
Shiner Bock \$5  
Lexington Kentucky Bourbon Ale 8.2% \$9  
Stem, off dry cider \$5  
Dry Dock, Apricot Ale \$6  
ODD13, Razooka Jane Sour \$8  
ODD 13, Codename IPA \$8  
ODD13, Imperial Waffle Stout 8.4% \$9

### Happy Hour

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3:00 - 6:00

\$2 off drafts, wine, & cocktail