

## flatbread ïïï Δ available gluten free

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### CHEVRÈ

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 13

### FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 12

### SALTY PIG

fennel sausage, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 14

### CITRUS

fire roasted chicken with broccoli, anchovy, lemon, mozzarella & garlic ricotta | 15

## salads ïïï

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### SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 11

### ARUGULA Δ

crispy artichokes, green beans, grapefruit, olives, heirloom tomatoes, ricotta salata & lemon olive oil | 17

### COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg, organic blue cheese, buttermilk dressing | 19

### SUMMER TOMATO Δ

local heirloom tomatoes, burrata mozzarella, herb salad, red onion, balsamic vinegar, kitchen basil & mandarin orange geleé | 17

### CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15  
Add chicken...\$6 shrimp...\$9 crispy tofu...\$5 organic salmon...\$9

Δ Gluten Free

## poke ïïï Δ gluten free

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### ISLAND POKE BOWL

sticky rice bowl with kim chee, kaiware, edamame, cucumber, wakame, chili mango, pickled ginger, wasabi, yuzu shoyu sesame dressing & crispy glass noodles

choose:

† ahi tuna...21

† unagi eel...18

† hamachi...23

† octopus...18

† crispy tofu...17

† organic salmon...19

## sandwiches ïïï french fries or purple kale slaw

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### GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, brioche | 17

### PUBLIC BURGER

pepper jack, arugula, tomatoes, pickled onions, russian dressing, pepper bacon & challah roll  
choose~ colorado bison...\$23 local black angus...\$19

### CUBANO

cured country ham, salami, mortadella, pickles & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 18

## noodles ïïï

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### NOODLE BOWL

ramen bowl with peas, shoots, tea egg, shiitake mushrooms, scallions, jalapeño, roasted vegetable broth & crispy nori cloud | 17  
Add: shrimp...\$7 bacon belly...\$5 crispy tofu...\$4 salmon...\$9 duck egg...\$5

### BEEF CHEEK & PORCINI RAVIOLI

pearl onion, roasted curry cauliflower, shaved parmesan, mushroom consommé | 27

### BUCATINI

hand shucked lobster & shrimp, spinach, garlic. lemon, saffron & parsley | 29

## large plates iii

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### ALASKAN LINE CAUGHT HALIBUT

creamed corn & scratch made rigatoni, grilled leeks,  
roasted red pepper jus & crispy tuscan kale | 37

### ROCKY MOUNTAIN FISH & CHIPS Δ

cornmeal dusted rainbow trout, coleslaw, spicy tartar sauce | 27

### BLACK ANGUS 20oz PORTERHOUSE STEAK Δ

summer vegetable trilogy, black truffle tater tots, walnuts & gorgonzola | 60

### BEELER'S NATURAL "HELUKA" PORK SPARERIBS

korean BBQ glaze, smoked sweet potato, shrimp & pineapple fried rice | 31

### VERLASSO SALMON Δ

spring pea risotto, green olive & anchovy gremolata, lemon oil | 31

### ROASTED JIDORI NATURAL CHICKEN

basil gnocchi, fava bean, creamy forest mushrooms | 29

### WAPITI ELK

coffee cured elk loin with charred spring onion,  
pickled huckleberries & curry quinoa cous cous | 42

### LAMB T-BONE

charred asparagus salad, merguez sausage, manchego gnudi | 39

## sweets iii

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### BOURBON PEACH TRIFLE

almond sponge cake, bourbon peach compote, mascarpone custard | 11

### FRIED BLACKBERRY PIE

white chocolate ice cream, cinnamon sugar | 10

### S'MORES CRACK JAR

chocolate pudding, toasted marshmallow mousse, graham cracker | 12

### COCONUT CHEESECAKE

mango salad, lime gelee, coconut macaroon | 11

## munchies & shares iii

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### CHILLED STRAWBERRY SOUP

lime panna cotta with house cultured yogurt, mint fluff & curry shortbread | 12

### CHARCOAL ROASTED SCALLOP Δ

apple tarragon slaw, white celery, parsnip & horseradish | 15

### WILD BOAR QUESADILLA

braised wild boar shoulder, roasted apples, cheddar cheese,  
spicy sofrito & dolomite pine cone syrup | 14

### SHRIMP N' GRITS Δ

sweet shrimp, cheesy grits, chorizo brussels sprouts, cheeto dust | 16

### FRIED OCTOPUS Δ

radish, dill & potato confit, ham cracklings, crunchy garlic, fried lemon | 15

### WINGS {12} Δ

maple chipotle barbecue, jardinière, buttermilk dressing | 14

### MEZZE Δ

avocado & white bean hummus, spicy olives, chickpea wafers | 16

### SALUMI & CHEESE

imported, domestic & house made cured meats  
with artisan cheese, pepperonata & warm flatbread | 22

### HOUSE MADE ARTISAN BREAD

hand churned vermont sea salt butter | 7

## poutine iii Δ gluten free

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† truffle oil, parmesan & sea salt | 8

† barbacoa beef & morel mushroom ragu, jack cheese | 14

† shrimp fries with bacon, jalapeño & velvet cheese sauce | 15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



