## START HERE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Chili Cornbread</td>
<td>8</td>
</tr>
<tr>
<td>Goat Cheese &amp; Fennel Honey Butter</td>
<td></td>
</tr>
<tr>
<td>Spring Cheese Incident</td>
<td>12.5</td>
</tr>
<tr>
<td>Butternut Squash, Kale, Brussels, Caramelized Apples, Zucchini Pistou, Smoked Almonds &amp; Flatbread</td>
<td></td>
</tr>
<tr>
<td>Cuban Plantains</td>
<td>9</td>
</tr>
<tr>
<td>Cotija Cheese, Black Beans, Spiced Pepitas, Lime Yogurt &amp; Cilantro Pesto</td>
<td></td>
</tr>
<tr>
<td>Fried Guacamole</td>
<td>13</td>
</tr>
<tr>
<td>Ancho Beans, Crispy Plantains, Pepitas, Radish Pico de Gallo &amp; Arbol Crema</td>
<td></td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Vegetable &amp; Farro Verde Salad</td>
<td>13.5</td>
</tr>
<tr>
<td>Brussels, Arugula, Feta Cheese, Smoked Sunflower Puree, Manchego Crop &amp; Basil Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Kale &amp; Brussels Cobb Salad*</td>
<td>15</td>
</tr>
<tr>
<td>Guanciale, Quinoa, Tomato, Avocado, Egg, Cheese, Crispy Sweet Potato, Almonds &amp; Smoked Mustard Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

## SMALL PLATES & NOSHES—

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Fries</td>
<td>6</td>
</tr>
<tr>
<td>Elevator Vindaloo Ketchup</td>
<td></td>
</tr>
<tr>
<td>600° Scarlet Carrots &amp; Brussels</td>
<td>13</td>
</tr>
<tr>
<td>Smoked Mozzarella, Romesco, Pecans, Cranberries, Chile Crunch &amp; Aged Balsamic</td>
<td></td>
</tr>
<tr>
<td>Shishito Poppers with Cheese Curds</td>
<td>13</td>
</tr>
<tr>
<td>Cream Cheese, Horseradish Mustard &amp; Blood Orange Marmalade</td>
<td></td>
</tr>
<tr>
<td>Crispy Pork Belly</td>
<td>15.5</td>
</tr>
<tr>
<td>Parsnip Puree, Apple, Spiced Pecans, Sage Salt &amp; BBQ Cherry Mostarda</td>
<td></td>
</tr>
<tr>
<td>Drunken Mussels*</td>
<td>18.5</td>
</tr>
<tr>
<td>Chorizo, Tomato, Chili, Fennel &amp; Fresh Herbs &amp; Sourdough</td>
<td></td>
</tr>
<tr>
<td>Adobo Chicken Tostadas</td>
<td>13</td>
</tr>
<tr>
<td>Superfood Slaw, Pickled Red Onion, Cotija &amp; Avocado Crema</td>
<td></td>
</tr>
</tbody>
</table>

## AVAILABLE BY REQUEST:

V = Vegan | GF = Gluten-Free

**PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING. AS NOT ALL INGREDIENTS ARE LISTED, DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100 PERCENT ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS.**

*These items may be served raw or undercooked based on your specifications. Due to cross-contamination with raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 2% Kitchen Surcharge will be added to each check and distributed solely to dishwashers and cooks to respond to growing wage disparity.

## FLATBREADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mushroom Duxelle</td>
<td>16</td>
</tr>
<tr>
<td>Pecorino, Goat Cheese, Pickled Red Onion, Arugula &amp; Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Pork Belly Banh Mi</td>
<td>17</td>
</tr>
<tr>
<td>Edamame Pâte, Jalapeño, Pickled Vegetables, Cilantro &amp; Serrano Mayo</td>
<td></td>
</tr>
</tbody>
</table>

## DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Bon Bon</td>
<td>2 EA</td>
</tr>
<tr>
<td>Roasted Sweet Potato Caramel</td>
<td></td>
</tr>
<tr>
<td>Smoked Salt Caramel</td>
<td>2 EA</td>
</tr>
<tr>
<td>Chocolate Pot de Crème</td>
<td>7</td>
</tr>
<tr>
<td>Cacao Nibs, Black Sesame Tuile, Tart Cherry &amp; Black Pepper Jam</td>
<td></td>
</tr>
<tr>
<td>Rockies Road Ice Cream Parfait</td>
<td>8</td>
</tr>
<tr>
<td>White Chocolate &amp; Almond Blondie, Mocha Stout Ice Cream, Mint &amp; Nori Swiss Meringue</td>
<td></td>
</tr>
<tr>
<td>Parsnip Cake</td>
<td>9</td>
</tr>
<tr>
<td>Blood Orange Cream Cheese, Beet Chip, Parsnip Crumble, Gingersnap Ice Cream &amp; Beet Caramel</td>
<td></td>
</tr>
</tbody>
</table>
**DRINKS**

**COCKTAILS**

**SANGRIA**
Seasonal Selection

**PO 13**
Cucumber and Dill Infused Vodka, Ginger, Lime, Soda

**THE AIRDALE**
Bourbon, Aperol, Grapefruit Oil

**FROZEN SEX MACHINE**
Maesra Dobel Tequila, Passion Fruit, Lime, Jalepeño

**EASY EIGHT**
Rye, Ginger, Peach, Lemon, Bitters

**A BIRD IN THE HAND**
Juniper Jones Gin, Foro Amaro, Strawberry, Lemon

**DIRK DIGGIER**
Boodles Gin, Chartreuse, Coconut, Almond Milk, Honey, Cardamom Bitters

**NOOER**
Thyme Maesra Dobel Tequila, Grapefruit, Lime

**THE JACKALOPE**
Mescal, Shiso-Blueberry Campari, Pineapple, Lemon, IPA Float

**COLD BRUNO**
Salvagey Cocoa Rum, Cold Brew, Coconut Cream, Honey, Almond Milk

**ADD BRANCA MENTA FLOAT +3**
Almond Milk

**DRINKS**

**BLOOD ORANGE FIZZ**
Honey, Lime

**BLOOD ORANGE, LEMON, BASIL, TONIC**

**THE EDIBLE BEAT VOL. 1**
60 Recipes of Chef Empowerment, Humor & Mojo

**WINE**

**SPARKLING**

- **BRUT**
  - DOMAINE CHAMPION-BRUN
  - CALIFORNIA
  - 13 / 50

- **SPARKLING BRUT ROSÉ**
  - PIERRE SPAR
  - CRIER D'ALSACE RESERVE
  - ALSACE, FRANCE
  - 13 / 50

**WHITE & ROSÉ**

- **PINOT ORIO**
  - LANDSCAPE
  - ALTO ADIGE, ITALY
  - 12 / 46

- **SAUVIGNON BLANC**
  - MEMMO
  - SONOMA COAST, CALIFORNIA
  - 12 / 46

**RED**

- **PINOT NOIR**
  - LA CREMA
  - MONTEREY, CALIFORNIA
  - 13 / 50

- **MALBEC BLEND**
  - BODEGAS FUNKENHAUSEN
  - SOUTH MENDOZA, ARGENTINA
  - 11 / 53

- **SANGIOVESE/MERLOT/CABERNET**
  - BARBACCHI ‘O’LILLO’
  - SUPER TUSCAN
  - TUSCANY, ITALY
  - 11 / 42

- **GRENACHE/SYRAH**
  - MAZ CAZ ROUGE
  - COSTIÈRES DE NÎMES, FRANCE
  - 11 / 42

- **CABERNET SAUVIGNON**
  - FUENTES
  - SONOMA COAST, CALIFORNIA
  - 11 / 53

- **GAMAY**
  - DIVINER WINE CO.
  - 'LES PETITS FEROS'
  - MULLEROTTET VALLEY, OR
  - 5 / 7

- **PINOT NOIR**
  - ADELSHEIM VINEYARDS
  - WILLAMETTE VALLEY, OR
  - 9 / 7

**ALL WINES ARE BY FEMALE WINEMAKERS AND OWNERS**

**BEERS**

**POST HOWDY PILSNER**
6

**RATIO ANTIDOTE IPA**
7.5

**EPIC NITRO COFFEE STOUT**
8

**JAGGED MOUNTAIN ROTATOR**
MP

**TREE BREWING CURSED SOUR ALE**
8

**STEM CIDER ROTATOR**
MP

**ROASTED & ROOT DOWN**

**GINGERGRASS SODA**
25 MG CBD

**N/A GINGER MOJITO**
Lime, Ginger, Mint, Ginger Ale

**COFFEE COLADA**
Pineapple, Coconut & Almond Milk, Cold Brew Coffee, Honey, Lime

**BLOOD ORANGE FIZZ**
Blood Orange, Lemon, Basil, Tonic

**THE EDIBLE BEAT VOL. 1**
18.95