



APPETIZERS & SNACKS

- CRISPY FRIED FETA** \$7
roasted tomato- oregano sauce *GF*
- CHARRED CAULIFLOWER**..... \$7
lemon-summer savory dressing, crispy caper *GF*
- GREEN GARBANZO HUMMUS**... ..\$8
warm pita, crudites, stuffed grape leaves *VE GF +2*
- ROASTED GARLIC & TOMATO FLATBREAD**..\$13
tomato sauce, parmesan, basil
+ *prosciutto* \$2 + *italian sausage* \$3

- ROASTED BRUSSELS SPROUTS** \$9
shallots, apple brown butter mostarda,
spiced roasted walnuts, toasted rosemary *GF*
- FRENCH FRIES** \$5
zatar - sea salt spice, bravas sauce *GF VO*
- SICILIAN-STYLE MEATBALLS** \$9
mozzarella, currants, pine nuts, charred tomato sauce *GF*
- SPICY GARLIC SHRIMP** \$9
calabrian chili, lemon, olive oil, grilled ciabatta *GF+2*

SALADS & SOUP

- add to salads
salmon +\$8 chicken +\$6 steak +8 shrimp +7
- BABY ARUGULA** \$10
sun dried cherries, goat cheese, toasted pistachios *GF*
- CHOPPED "GREEK-ISH"** \$9
romaine leaves, hot pickled peppers, cherry tomatoes, olives,
cucumber, feta, falafel-spice roasted chickpeas,
red wine-oregano vinaigrette *GF*
- BABY KALE & ROMAINE "CAESAR"**... \$9
roasted garlic- lemon dressing, parmesan, parsley, ciabatta croutons *V*
- FRENCH ONION SOUP**.....\$5/\$7

TOSTADAS

- SMASHED AVOCADO**.....\$5
pickled red onions, cotija cheese, chili oil (*VO*)
- WHITE BEAN REFRITOS**.....\$4
crispy smoked prosciutto, salata cheese
- GRILLED SHRIMP**..... \$6
chipotle crema, marinated cherry tomatoes
- CHIPOTLE PULLED PORK**.....\$5
marinated red cabbage, house pickled cucumbers,
cilantro-lime aioli
- HARISSA- BRAISED CHICKEN**.....\$5
green olive, preserved lemon yogurt,
chicken chicharrones

HAPPY HOUR

daily 3-6pm

- MINI LAMB PITA \$4 ea
- HUMMUS with PITA & VEGETABLES \$5
- ROASTED GARLIC & TOMATO FLATBREAD \$10
- CRISPY FRIED FETA \$5

- *GOV'S PARK BURGER \$10
- VEGAN BURGER \$10
- SPICY GARLIC SHRIMP \$6
- SPICY SICILIAN MEATBALLS \$5

- \$5 CARBOY RED AND WHITE BLEND
- \$2 OFF ALL OTHER TAP WINES
- \$2 OFF WELL DRINKS
- \$1 OFF DRAFT BEER

CARBOY BOARDS

- RED ROCKER**.....\$15
two meats, two cheese & accompaniments
- SUMMER OF 92**.....\$15
four carefully chosen cheeses, crackers, nuts & stuff
- ANDRE the GIANT**.....\$15
a selection of domestic and imported cured meats,
preserves, pickles

SANDWICHES & BURGERS

all sandwiches and burgers come with choice of chips, fries or side salad *GF +2*

- LAMB MEATBALL SANDWICH**.....\$12
feta, roasted tomato sauce
- BRAISED BEEF SHORT-RIB**.....\$12
horseradish sauce, pickled red onion
- FRESH MOZZARELLA, TOMATO & PESTO PANINI**\$12
basil pesto, arugula + *prosciutto* \$2
- THE ITALIAN**.....\$14
ham, capicola, salami, hot pickled peppers, chili oil,
aged provolone, red wine vinegar, arugula,
- GOV'S PARK BURGER**.....\$14
lettuce, tomato, pickled red onion
+ *cheese* \$1 + *bacon* \$1
- HOUSE-MADE VEGAN BURGER**.....\$14
white bean, mushroom, leeks, spinach, herbs
+ *cheese* \$1 + *bacon* \$1

ENTRÉES

- RIGATONI MEZZE** \$14
tomato basil parmesan cream
GF \$2 + *house made sausage* \$3 + *chicken* \$3 + *meatballs* \$3 + *shrimp* \$3
- *PAN ROASTED SALMON** \$18
charred escarole, oven dried tomatoes, gigante beans,
lemon caper aioli, green olive-pistachio tapenade *GF*
- BRAISED BEEF SHORT-RIB** \$18
wild mushroom veloute, brussels sprouts, mustard-thyme jus
- *HARRIS RANCH PETITE FILET & FRIES** \$18
pickled red onions, arugula salad, sea salt butter,
veal jus *GF*

SUNDAY SUPPER

3-course family style dinner
sundays after 4pm
minimum 2 people

SALAD

caesar or greek-ish

HAND-MADE FLATBREAD

OR

VEGGIE SIDE

ENTRÉE

- RIGATONI MEZZE \$17 per person
+ \$3 each
chicken, meatball, shrimp, sausage
GF available + \$2
- PETIT FILET & FRIES \$21 per person
- SALMON \$ 21 per person
- BRAISED BEEF SHORT-RIB \$ 21 per person

* These items may be served raw or under-cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 20% gratuity will be added to parties of 8 or more. No separate checks on parties of 8 or more.



DESSERT

CHOCOLATE POTS DE CREME \$5
whipped cream, amarena cherries GF

ESPRESSO PANNA COTTA ... \$5
chocolate covered espresso beans GF

LEMON MASCARPONE CHEESECAKE .. \$9
blueberry sauce, shortbread cookie crust GF

BUBBLES

- CAVA, BRUT ROSE \$10 -- \$38
LAMBRUSCO \$11 -- \$42
PROSECCO \$12 -- \$46
CHAMPAGNE, BRUT -- -- \$75

WHITE WINE

- CARBOY WHITE BLEND \$7 \$18 \$26
CARBOY SAUVIGNON BLANC \$9 \$23 \$34
CARBOY PINOT GRIS \$8 \$21 \$30
CARBOY BLAN.CO WHITE BLEND \$10 \$26 \$39
VINHO VERDE \$8 -- \$30
TXAKOLINA \$10 -- \$42

LIGHT & ZIPPY

FULL & FLAVORFUL

- CARBOY ROUSSANNE \$8 \$21 \$30
CARBOY CHARDONNAY \$9 \$23 \$34
MOSCOFILERO \$13 -- \$50
GODELLO \$12 -- \$45

ROSÉ

- CARBOY ROSÉ OF CABERNET SAUVIGNON \$9 \$23 \$34
CARBOY ROSÉ OF TEMPRANILLO \$34

FRUITY & FLORAL

- ROSÉ \$10 \$38
Jean-Luc Colombo 'Cape Bleue', Méditerranée, France

RED WINE

- CARBOY RED BLEND \$7 \$18 \$26
CARBOY PINOT NOIR \$11 \$28 \$41
NERO D'AVOLA \$10 -- \$38
RIOJA CUVÉE \$10 -- \$38
BARBERA D'ASTI \$12 -- \$46

FRUITFUL & NUANCED

BIGGER & BOLDER

- CARBOY MALBEC \$9 \$23 \$34
CARBOY CARBENET SAUVIGNON \$10 \$26 \$38
CARBOY VIN '49 \$11 \$28 \$41
CARBOY VIN '59 -- -- \$42
CARBOY STATELINE MERITAGE -- -- \$45
PORTUGESE RED BLEND \$9 -- \$34
TEMPRANILLO \$15 -- \$58
RIOJA \$11 -- \$42

COCKTAILS

\$10 EACH

AVIATION
Woody Creek Gin, Elderflower, Lemon, Butterfly Pea Flower

APPLE COOLER
Annika Jones Vodka, Leopold's Apple, Apple Cider, Bitters

OLD FASHIONED
Golden Moon Rye Whiskey, Tequila, Coffee Liqueur

MANHATTAN
Barrel Aged Breckenridge Bourbon, Vermouth Rouge, Bitters

NEGRONI
Mythology Needle Pig Gin, Campari, Vermouth Rouge

PERFECT G & T
Mythology Needle Pig Gin, Fever Tree Aromatic Tonic, Juniper Berries, Lime, Edible Flowers

COLD SMOKE
Serrano Infused Del Maguey Vida Mezcal, Orange Liqueur, Pomegranate, Lime

EXPRESSO MARTINI
Marble Moonlight Espresso Vodka, Irish Cream, Mint Whipped Cream, Chocolate Bitters

SANGRIA
Carboy Red Wine, Brandy, Orange Liqueur, Pomegranate

BEER

DRAFT

- OUTER RANGE "IN THE STEEP" IPA \$8
TELLURIDE "FACE DOWN BROWN" \$7
RATIO "REPEATER" EXTRA PALE ALE \$7
ODELL IPA \$7
NEW BELGIUM MOUNTAIN TIME \$6
BRECKENRIDGE IRISH STOUT \$7
STEM "REAL DRY" CIDER \$7
PERONI LAGER \$7

BOTTLES & CANS

- ALFA LAGER \$6
ESTRELLA DAMM DAURA GF \$6
KRONENBERG 1664 PALE LAGER \$6
KRUSOVICE IMPERIAL LAGER \$7
BIRRA MORETTI PALE LAGER \$6
COORS LIGHT \$5
FAT TIRE \$6
OUTER RANGE IPA \$11
TEN MILE CIDER CO "SIX CHAIR" DRY CIDER \$13