



APPETIZERS 5:00 P.M.-10:00 P.M.

Charcuterie Plate Speck Prosciutto, Salami, and Artisanal Cheeses served with an assortment of mustard and bread	15
Shrimp Cocktail Traditional cocktail sauce, poblano remoulade	13
Colorado Cheese Tasting Organic plum jam, Nita crisp crackers	14
Grilled Chicken Satay Blue cheese fondue, house made hot sauce	12
Warm Artichoke and Spinach Dip Grilled flat bread	11
Seared Jumbo Scallops Bacon aioli, agave marinated green beans, roasted potatoes	15
Perfect for Sharing: Beef Tenderloin Slider, warm bread stick with tomato gazpacho, grilled chicken satay, shrimp cocktail	15/ person
Open Faced Buffalo Sliders Green chile cornbread, brown sugar bacon, smoked Haystack Mountain goat cheese, green chile-molasses glaze, house made chips	15
Beef Tenderloin Sliders Avocado, tomato, chipotle mayo, house made chips	15
Heirloom Tomato and Mozzarella Flatbread Torn basil, cold pressed olive oil, cracked pepper	13
Fig and Prosciutto Flatbread Caramelized figs & onions, aged goat cheese	13

DESSERTS

Please choose from an array of mini individual three bite desserts.
Handcrafted by our Chef; try one, or try them all!

Cupcakes Each 5. Trio 13.

Irish Car Bomb

Guinness chocolate cake, Bailey's Irish Cream cheese icing
and a shot of Jameson Irish whiskey caramel

Mile High Lemon Drop

Vanilla Bean and vodka cake filled with lemon curd and topped with bruleed meringue

Maple Bacon Royale

Brown sugar cake, maple butter cream frosting
accented with chocolate dipped bacon

Berry and S'Mores Fondue for Two 10

Chocolate Ganache with marshmallow swirl fondue.
Severed with graham crackers, toasted marshmallows, strawberries,
Rice Krispy bites, raspberries and blackberries for dipping

Red Velvet and Valrhona Chocolate Torte 8

Layers of cream cheese icing and
Valrhona Manjari (dark Couverture 64%) chocolate in between red velvet cake.
Served with Chocolate sauce and toffee crunch

Frozen Vanilla Bombe 8

Vanilla bean Semifreddo on top of Pistachio nib cake with
Denver's own Leopold Brother's blackberry whiskey sauce