

Fall GOLDEN HOUR



BITES

ROSEMARY CITRUS OLIVES 6

marinated spanish olives

LOADED AVOCADO 16

nz red crab, crème fraîche, heirloom tomatoes, chives

PAN CON TOMATE 7

manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette

POTATO CHIPS & DIP 12

french onion dip

WOOD GRILLED ARTICHOKE 12

whole grain mustard aioli

POACHED ROCK SHRIMP CEVICHE 14

avocado, heirloom tomato, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, cassava chips

SMASH BURGER 15

new school american cheese, county fair dill pickle, beefsteak tomato, shredded lettuce, spicy mustard-mayonnaise
+5 Make it a Double

DRINKS

COCKTAILS & WINE 12

ALL DAISY

flecha azul tequila blanco, hibiscus, dry curaçao, lemon, bitters

RED WINE SANGRIA

fresh autumn fruit, poitín, local citrus

WEEKENDER

small batch rum, tropical red bull, fresh lime

HONEY RYDER

gin, pamplemousse lemon, bubbles

Sparkling Brut, Blanc de Blancs, Montmartre, FR

Piquepoul/Chardonnay, Hecht & Bannier, FR

Negrette Gamay, Château la Colombière Vinum, FR

BEER 8

Hef Leopard 5.1% beachwood, hefeweizen 10

Sapporo 4.9% Japanese Lager

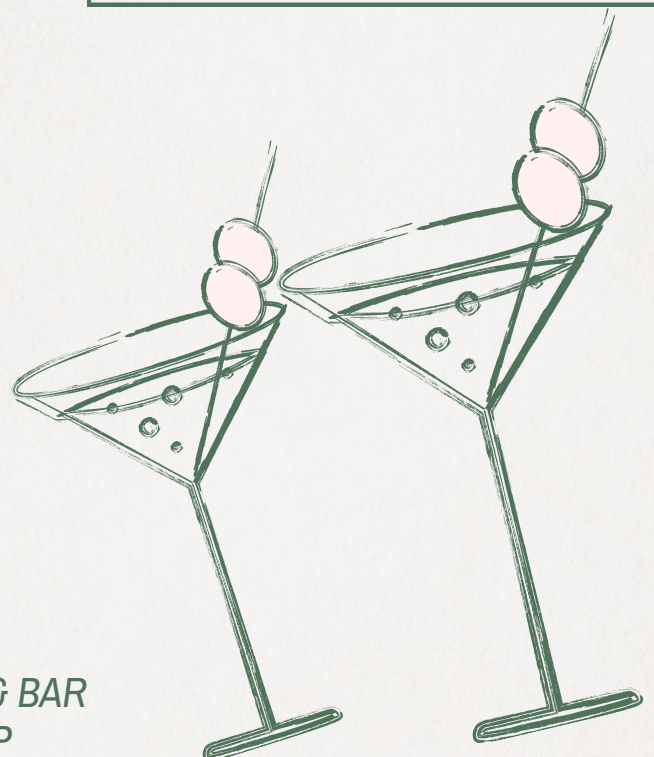
GIRL DINNER

MARTINI
CLASSIC ASPEN MARTINI
YOUR WAY

LITTLE GEM CEASAR
PLUM TOMATOES,
CROUTONS, REGGIANO,
WHITE ANCHOVY DRESSING

FRESH CUT
KENNEBEC FRIES
CHIPOTLE AIOLI, KETCHUP

35



ALL DAY DINING ROOM & BAR
TUESDAY - FRIDAY 4P-6P